



ALTERNATIVE MENU



HIT THE SLOPES AND ENJOY THE COURSES!

TO START

GREEN RUN

A festive arancini 'snowball' with a mayonnaise filling, topped with cranberry sauce, a dusting of parmesan and finished with a rocket garnish.

THE MAIN EVENT

BLUE RUN

Slow cooked celeriac steak with buttered mash, braised savoy cabbage and a rich, sticky bourguignon sauce.

TO FINISH

BLACK RUN

An alpine sharing board to include a chocolate log with rich Chantilly cream, chocolate garnishes, zingy Aperol spritz cheesecake and lemon posset pots.

COMPLIMENTARY TEA AND COFFEE AVAILABLE FROM THE CHILLOUT BAR. UPON REQUEST

*THIS IS A NUT FREE MENU.
THE ALTERNATIVE MENU IS SUITABLE FOR VEGETARIAN,
VEGAN, HALAL, ALCOHOL, GLUTEN AND DAIRY FREE*



