



MENU



*Please note this is a nut free menu.
An alternative version of the below menu will be available for vegan, vegetarian,
gluten-free and dairy-free dietary requirements.*

TO START

FRENCH ONION SOUP

with Gruyère crouton

THE MAIN

TRADITIONAL ALPINE CHEESE FONDUE

Served with mini roasted new potatoes, homemade rosemary focaccia, cured ham, diced bratwurst sausage, gherkins and baby leaf salad.

TO FINISH

SHARING DESSERT PLATTER

to include a trio of mini desserts, for each guest:

Black Forest Gateau Cake with Whipped Cream

Apple Strudel Parcels

Aperol Posset

COMPLIMENTARY TEA AND COFFEE

AVAILABLE FROM THE FOGGY GOGGLES BAR, UPON REQUEST.

