



MAIN 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 beef daub 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, lemon drizzle cake and christmas cake.

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

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

