

YSE Sample Menu

We do not really have sample menus, because all of our chefs vary what they are cooking, depending on what is in season and what their guests would like. We do not dictate their menus, but we do have a typical style of cooking. Here are some dishes you might be offered on your YSE holiday.

Canapés

Parmesan Sablé Biscuits, Spinach & Basil Pesto and Sun-Dried Tomatoes

Ricotta-Stuffed Courgette Ribbons

Asparagus and Parma Ham Filo Rolls

Chorizo Sombreros

Starters

Rotolo di Spinaci with Sage Beurre Noisette

Beetroot Tarte Tatin with Goat's Cheese Mayonnaise Dressing

Chicken Liver Pâté with Onion Marmalade on Toasted Brioche

Cauliflower Pakoras with Orange, Fennel and Lime Salad with Lime Yoghurt Dip

Main Courses

Boeuf en Croute, with Dauphinoise, Glazed Carrots, Caramelised Shallot Purée and Beef Jus

Pork Belly with Pickled Red Cabbage, Pear and Parsnip Puree and Mange Tout

Spiced Salmon with a Chinese-Style Hot Mustard Sauce and Fragrant Rice

Duck Breast with Sweet Potato Purée, Braised Fennel, Crispy Shallots, Crunchy Asian Slaw and a Five-Spice Sauce

Puddings

Blackberry Parfait with Apple Crumble, Honeycomb and Poached Blackberries

Cardamom Panna Cotta with Pomegranate and Lemon Syrup

Spiced Poached Pears with Ginger Mascarpone,
Vanilla and Cocoa Sablé and Candied Pecans

Hazelnut and Raspberry Tart with a Raspberry Vinegar Reduction
and Whipped Cream

Your food is the only aspect of your holiday we control totally. We may not be able to guarantee that you will ski better than last year, that the weather will be perfect or that your friends or family will be impressed by your Arlberg method, but we can guarantee that whatever happens the day will begin and end with superb food...