

# MORZINE CHEFS À DOMICILE

## Menu 2

### Day 1

Roast courgette & rosemary soup  
Leg of lamb, roast potatoes, glazed carrots, caramelised sprouts  
White chocolate cheesecake, raspberry coulis



### Day 2

Salad of honey glazed goat cheese, thyme roast vegetables  
Pork filet mignon in mustard-brandy cream sauce, fondant potato, kale  
Tarte tatin, crème fraiche, apple & calvados compote



### Day 3

Tomate farci, a la porc  
Beef bourguignon, tagliatelle, French beans, mushrooms  
Chocolate moelleux, chocolate dipped strawberries, minted cream



### Day 4

Roast fennel & onion soup, chestnut purée  
Salmon fillet, asparagus, hollandaise sauce, sauté potatoes  
Lemon meringue tarte, winter berries



### Day 5

Classic Caesar salad  
Roast chicken breast, porcini cream sauce, spiced cauliflower, leek Arborio  
Rosé poached pear, spun sugar nest, vanilla ice cream



### Day 6

Roast red pepper & basil soup  
Duck confit in bean cassoulet, garlic breadcrumb crust, petit pois  
Panna cotta a l'orgeat, chocolate garnish, red fruit coulis