

# Fish & Pips

## Self-Catered Upgrades

When it comes to our self-catered service we like to offer that little bit more, to ensure that we take the hassle factor out of your self-catering holiday. Our selection of upgrades listed below do just that.

Please note we do require these upgrades to be pre-ordered for the week by the Tuesday before arrival in resort and to be paid for on departure. Your Resort Manager will put the week's upgrades (apart from the cleaning which is to be paid for in cash that day) into an invoice for you on the Friday before you leave. Upgrades are available every day of the week.

**Please note that prices and menus are subject to slight change and availability.**

### Upgrade Options

- **Daily UK newspapers**  
Cost price plus €20 delivery charge to be paid in resort. Your Resort Manager will let you know the available choices.
- **Breakfast hamper**  
€80 based on 6 people. 5€ for each extra person. Hamper includes: free range eggs, British back bacon, butter, milk, tea, coffee, hot chocolate, jams, ketchup, sliced bread, orange juice, cereals, porridge, yogurts and satsumas. The F&P Breakfast hamper will be delivered on your day of arrival and can be topped up throughout the week if needs be for a small surcharge.
- **Set-up shop**  
Cost price plus 10% - let us fill your fridge and cupboards for you. Please email the list to Fleur before the Tuesday of your arrival.
- **Oven-readies**  
Please see list below for available meals and pricing. Meals will be delivered by 6pm.
- **Mid-week towel change**  
€3 per guest. Service available on Tuesdays only.
- **Wine & spirits**  
Please see wine and spirit list below.
- **Fresh bread & pastry delivery**  
Cost price from our lovely local bakery plus €20 delivery charge per week. These will be delivered by 8am.
- **Dressing Gowns**  
€5 per guest
- **Beer**  
€20 for case 24 Kronenbourg
- **Mid-week clean**  
€30 per chalet - to be paid for in cash in resort

## F&P Eating In

Our oven-ready meals to eat at home are made to order by one of our chefs and will be left waiting for you in the fridge that day along with side portions as detailed below. Meals will be delivered to your chalet by 6pm. All you will need to do is turn your oven on, lay the table and you're ready to go!

Please see our Eating In menu below. We have taken the most popular from last season so we can focus on providing the best quality. Please note that if you have any favourites or if we have forgotten any good-old home cooked meals, please ask the team and we'll do our best for you. **Orders MUST be placed by the Tuesday before you arrival in resort.**

## Eating In – The Essentials

**Prices based on a minimum charge to serve 4 people. Extra mouths will be charged at €5 per head.**

Spaghetti bolognese, garlic baguette, parmesan, green salad, dressing	35
Shepherd's pie (pulled lamb shoulder), glazed carrots, buttered seasonal greens	45
Lasagne (vegetarian option available), garlic baguette, green salad, dressing	45
Boeuf Bourignon, creamed potato & parsnip mash, buttered seasonal greens	45
Chicken pie, mustard potato puree, seasonal greens	45
Steak and ale pie, colcannon, seasonal greens	45
Coq au vin, dauphinoise potatoes, green beans, baguette	45
Fish pie, zesty seasonal greens	45
Tartiflette (vegetarian option available), baguette, green salad, dressing	45
Cheese fondue or Raclette, charcuterie, potatoes, green salad, bread, cornichons	Market price



### Eating In - with Adam Byatt

The following options are recipes supplied by Adam Byatt of Trinity Clapham. Adam is a part of the Fish & Pips family and visits us yearly to train and inspire the team here. These dishes are his take on home comfort food.

**Menu coming soon...**

**For more eating in with Adam purchase yourself a copy of his cook book 'How to Eat In'!**

## Eating In – Something Sweet

**Prices based on a minimum charge to serve 4 people. Extra mouths will be charged at €5 per head.**

Sticky toffee pudding, vanilla ice cream	25
Tart Tatin, crème Anglais	25
Adam Byatt's chocolate pots, crème fraiche	25
Cheese board selection of 3 French cheeses, accompaniments, crackers	35