

# Fish & Pips

## SELF-CATERED UPGRADES

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

SERVICE	DETAILS & PRICING
Oven-Readies	Please see list below for available meals and pricing. Meals will be delivered by 6pm.
Fresh bread / pastries delivered	Cost price from our lovely local bakery plus €20 delivery charge per week. These will be delivered by 8am.
Daily UK newspapers	Cost price plus €20 delivery charge to be paid in resort. Your Resort Manager will let you know the available choices.
Mid-week clean	€30 per chalet - to be paid for in cash in resort
Mid-week towel change	€3 per guest. Service available on Tuesdays only.
Dressing Gowns	€5 per guest
Breakfast Hamper	€80 - based on 6 people / 5€ for each extra person
Set-up Shop	Cost price plus 10% - let us fill your fridge and cupboards for you. Please email the list to Lucy before the Tuesday of your arrival.
Wine	Please see wine list below for available wines and pricing.
Beer	€20 for case 24 Kronenbourg
Spirits	Please see list below for available spirits and pricing

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 except for Wednesdays.

Please note that all prices and menus are subject to minor changes and availability.

# A TASTE OF FISH & PIPS

Back by popular demand! Have the F&P dining experience in the comfort of your own chalet and take the hassle out of cooking and cleaning for the evening.

We are lucky to have a pool of fabulous F&P chefs at our finger tips in resort this year. All of whom have worked with us in previous years and have delivered F&P to the highest of standards.

Your chef will call in advance of your stay or pop into the chalet on your arrival to discuss your menu options. Please see a **sample** menu below.



Please note this is a sample menu only as each chef has a different style to their cooking. Lucy will email the chef's suggested menu to you the week before. Your chef will call you to make sure it ticks your taste bud requirements and also cater to any dietary requirements.

This service is proving extremely popular and we advise booking at your earliest convenience to avoid disappointment.

# F&P OVEN-READIES

These will be 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 and lay the table and you're ready to go!

Please see our Oven Ready 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 Lucy and we'll do our best for you.

Please note the below prices are based on a minimum charge that will serve up to 4 people. Extra mouths will be charged at €5 per head.

## Oven-Ready Menu

Price in Euros based on 4 people,  
5 Euros per extra person



**Spaghetti bolognese** garlic baguette,  
parmesan, green salad dressing 35

**Shepherd's pie (pulled lamb shoulder)**  
glazed carrots, buttered seasonal greens 40

**Lasagne (v)** garlic baguette,  
green salad, dressing 45

**Boeuf Bourignon** creamed potato & parsnip  
mash, buttered seasonal greens 45

**Chicken pie** French mustard  
potato puree & seasonal greens 40

**Steak and ale pie** colcannon &  
seasonal greens 40

**Coq au vin** dauphinoise potatoes,  
green beans & baguette 45

**Irish stew** soda bread dumplings, baked  
sweet potato & buttered cabbage 45

**Fish Pie** citrus green salad 40

**Indian Curry (v)** naan bread, spinach,  
raita, mango chutney, pilau rice 50

**Chicken fajitas (v)** tortillas, guacamole,  
tomato salsa, sour cream, green salad 45

**Thai Red Curry (v)** coconut rice,  
crispy Asian salad 45

**Joey's Bangers** classic mash potato,  
red onion gravy, seasonal greens 35

**Chicken Goujons** sweet potato wedges,  
coleslaw, spinach salad 40

**Tartiflette (v)** baguette,  
green salad, dressing 45

**Chilli Con Carne** rice, guacamole, tomato  
salsa, sour cream, jalapenos 45

**Cheese fondue or Raclette**  
charcuterie, potatoes, green salad, bread,  
cornichons Market price

## Pudding

Price in Euros based on 4 people,  
5 Euros per extra person



**Sticky toffee pudding**

**Apple crumble, custard**

**Lemon tart, raspberry coulis**

**Adam Byatt's chocolate pots, crème fraiche**

**Cheese board** selection of 3 French cheeses  
35 Euros

## Breakfast Hamper

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.

Our hamper includes the following goodies:



Free Range Eggs	Sliced Bread
British Back Bacon	Orange Juice
Butter	Cereals
Milk	Porridge
Tea, Coffee & Hot Chocolate	Yogurts – Natural and Flavoured
Jams & Spreads	Fruit Bowl



# F&P TIPPLES

We also have our extensive wine list available for you to order from. We have a great French selection at great value and will save you lugging cases up to your chalet! Prices start from €7.50 Euros per bottle. Please see our wine list below:

## Fizz

Champagne Beaumont des Crayeres 'Grande Reserve' €25

Pierre Courtrat €9.50



## White

Chemins des Pins Sauvignon 2014 €7.50

Picpoul de Pinet 2014 €8.50

Domaine Guérnault Sauvignon Blanc 2013/14 €9.50

Cape Heights Chenin Blanc 2014 €8.50

Vignerons de Buxy Cote Chalonnaise 2011/12 €10

Versant Viognier 2013 €8.50



## Red

Chemin de Pins Malbec 2013 €7.50

Manoir Grignon Cabernet Syrah 2013 €8

Big Top Zinfandel €9.50

Chateau Goumin Bordeaux 2011 €9

Boutinot Cotes du Rhone Villages le Coteaux 2011/12 €10

Château Michele Cazevielle €8.50



## Rose

Pasquiers 2014 €7.50



## Spirits

We are excited to introduce some specialist artisan spirits to our list this year.  
Sipsmith Gin, Duppy Share Rum and Absolut Vodka.  
For details please see our F&P Tipples List.