Fish&Pips

SELF-CATERED & SERVICED
INFORMATION & EXTRAS

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 holiday and bring you the best that Méribel has to offer.

Here is some helpful information on what's in the chalet, what to pack, and our selection of optional F&P Extras.

1. WHAT'S IN THE CHALET
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WHAT'S IN THE CHALET?

We understand packing can be stressful at the best of times and many people would like to know what they get in the chalet so they can pack accordingly. We have compiled a list of items that will be in your self-catered apartment for when you arrive.

LINEN

Beds will be made up for your stay. Linen and towels (bath and swimming) will be provided.

DRY STORE

Clipper teas bags, granulated sugar, filter coffee, milk, salt and pepper grinders, and olive oil

CLEANING PRODUCTS

Tea towels, multi surface cleaner, sponges, washing up liquid, dishwasher tablets, bin bags, loo roll, toilet duck, and foil.

THE LITTLE EXTRAS

These include: toiletries, hairdryers, the F&P Holiday Guide, logs (if you have a fire), well equipped kitchen and more. Just ask Lucy for more detail on your particular property and your requirements.

DON'T FORGET TO PACK...

... your swimmers if you have access to a swimming pool, sauna or hot tub!

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F&P EXTRAS

Pre-order in advance from our selection of optional F&P Extras listed below with Lucy and these will be taken care of by our resort team. Your host will be invoiced for your extras (apart from the cleaning which is to be paid for in cash that day) on the last night of your stay. The balance is to be settled before departure in Euros. Please note we require ALL extras to be pre- ordered 2 weeks in advance of your arrival. Prices and menus are subject to slight change and availability.

DAILY UK NEWSPAPERS

Cost price plus €25 delivery charge to be paid in resort. Your 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, streaky bacon, butter, milk, tea, coffee, hot chocolate, jams, ketchup, sliced bread, orange juice, cereals, porridge, yogurts and satsumas.

SET-UP SHOP

Cost price plus 10% - let us fill your fridge and cupboards for you. Please email your shopping list to Lucy 2 weeks in advance of your arrival.

DRESSING GOWNS

€10 per guest

FRESH BREAD & PASTRY DELIVERY

Cost price from our lovely local bakery plus €20 delivery charge per week. These will be delivered by 8am. All pasties and bread are from our wonderful Village Bakery.

BEER

€30 for case 24 Kronenbourg

MID-WEEK CLEAN

From €40 per chalet paid for in cash in resort

CATERED BY COOK

Please see the menu overleaf for available meals and pricing. Meals will be delivered by 6pm.

WINE & SPIRITS

Please see our Drinks List which includes artisan spirits, local beer, Fever Tree tonic, and Scally Wag Ale.. House wines from €8 per bottle.

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F&P SUGGESTIONS

You would have already had information on what we deem the essential additions to your holiday – ski hire with Slide Candy, ski school and camps with Marmalade, and childcare with Méribel Nanny Services. Here are some of our favourite and most popular extra suggestions to enhance your stay that little bit more. We recommend getting the below booked up in advance of your holiday.

BOOK A CHEF

Would you like a taster of what our catered guests experience for an evening? We can arrange for one of our Fish&Pips chefs to come and cook you a fabulous feast of 3-5 courses with wine and a host if required. Chefs can be available from 1 night to the full week, subject to availability. Prices are bespoke depending on party size and requests.

MASSAGE & BEAUTY

We can arrange for one of our preferred therapists to come to the chalet to alleviate any aches and re-energise you for the next day's skiing. From 90E per hour. Mobile beauty therapists offer a wide range of treatments in the chalet from facials to pedicures.

BABYSITTING

If you want a night out without the children then let us know which evening and we can arrange one of our recommended nannies for the evening from 15Euros per hour.

YOGA & PILATES

Stretch and strengthening for skiers and non-skiers alike. Book a private yoga or pilates lesson or join in one of the group classes. From 50Euros private and 10Euros group.

OTHER ACTIVITES

There is so much on offer in Méribel off the slopes. Sledging runs, Husky dog rides, paragliding, horse riding, aeroplane or hot air balloon excursions, cross country skiing, and snowmobiling are just some of the activities available. Booking advisable in advance especially during peak holiday weeks.

COOK

These oven-ready meals are designed so you can eat-in without the hassle of cooking and shopping on your holiday! We are delighted to have partnered with esteemed catering company, COOK, to provide remarkable oven-ready meals to our self-catered guests. COOK pride themselves on their food looking and tasting deliciously homemade and working with the best ingredients available.

Meals will be delivered to your chalet by 6pm same day along with cooking instructions. All you will need to do is turn your oven on, lay the table and you're ready to go! We have worked closely with the COOK team to produce a menu based on the most popular dishes from last season, we have also included a few Cook favourites

Orders MUST be placed 2 weeks before your arrival.

CATERED BY COOK MENU

Prices are in euros and based on serving 4 people unless otherwise stated

(V) Vegetarian (VE) Vegan (DF) Dairy Free (GF) Gluten Free

THE CLASSICS

Mac 'n' Cheese with Bacon & Garlic Croutons	**€33**
Lasagne al Forno	**€31**
Roasted Vegetable Lasagne (V)	**€30**
Cottage Pie (GF)	**€33**
Coq au Vin	**€33**
Chicken, Ham & Leek Pie	**€33**
Beef Bourguignon	**€38**
Slow Cooked Lamb Shanks (DF) (GF)	**€50**
Roasted Confit Duck	**€45**
Beef Wellington	**€85**
Moroccan Spiced Lamb Tagine	**€35**

VEGETARIAN

Portobello Mushroom Risotto (V) (GF)	**€33**
Red Lentil & Bean Casserole (V) (VE) (DF) (GF)	**€33**
Spanish Bean Stew with Kale & Red Pepper (V) (VE) (DF) (GF)	**€33**
Spiced Cauliflower & Aubergine Shakshuka (V) (VE) (DF)	**€35**

WITH SOME SPICE

Chicken Korma	**€35**
Chicken Tikka	**€35**
Roasted Vegetable & Chickpea Curry (V) (VE) (DF) (GF)	**€35**
Lamb Dupiaza (GF)	**€37**
Beef Madras (GF)	**€40**
Green Thai Chicken Curry (DF) (GF)	**€35**
Green Thai Vegetable Curry (V) (DF) (GF)	**€35**

SIDES

Plain Naan (V) (DF)	**€12**
Peas & Leeks with Lemon & Herb Butter (V) (GF)	**€12**
Roast Potatoes (V) (DF)	**€12**
Creamy Mash (V) (GF)	**€12**
Bombay Potatoes (V) (DF) (GF)	**€12**
Coconut & Lime Leaf Rice (V) (DF) (GF)	**€12**
Medley of Roasted Vegetables (V) (GF)	**€9**
Carrot & Swede Mash (V) (GF)	**€12**
Minted Couscous	**€12**
Sag Paneer (V) (GF)	**€12**

DESSERTS

Sticky Toffee Pudding (V)	**€26**
Gluten Free Chocolate Brownie – serves 6 (V) (GF)	**€22**
Apple & Berry Crumble (V)	**€30**
Glazed Apple Tart (V)	**€28**
Cheesecake	**€30**
Chocolate Gateaux	**€20**

FROM THE SAVOIE

Tartiflette (GF)	**€40**
Chicken Savoyard (chicken in a tarragon & mustard sauce with a Gruyere crust)	**€45**
Boeuf Mondeuse (Bourguignon)	**€45**
Cheese Fondue OR Raclette	**Market Price**

For Savoie sides to complement the above (charcuterie, potatoes, green salad, cornichons) we suggest adding these to your set-up shopping list pre-arrival.

KIDS

Lasagne – serves 2	**€8**
Fish Pie (GF) – serves 2	**€8**
Meatballs & Spaghetti – serves 2	**€8**
Mac 'n' Cheese – serves 2	**€8**

DRINKS LIST

SPIRITS

We have selected a British artisan brand for each spirit we deem 'essential' – gin, vodka and rum. These are all available by the bottle for 40 Euros.

GIN

SIPSMITH®
London

SIPSMITH COCKTAIL LIST

Sipsmith Mule – ginger beer and fresh lime juice

Gin Spritz – sparkling wine, sugar syrup, fresh lemon juice

Classic Collins – soda, sugar syrup, fresh lemon juice

Gin Garden – apple juice, cucumber and elderflower

The Perfect G&T – just as you like it with cucumber, lemon or lime and plenty of ice

In 2009 the Sipsmith brothers launched the first copper distillery in London for 189 years, bringing the lost art of traditional small batch gin distillation back to the city where it all began. From unassuming beginnings on a quiet residential street, Sipsmith is now enjoyed by discerning spirit sippers the world over. Passionately committed to their handcrafted ethos, this band of brothers is a pioneer in the golden renaissance of gin appreciation.

Sipsmith's multi-award winning gin is the marriage of a traditional recipe of 10 classic botanicals and a genuinely hand-crafted process delivering the quintessential expression of the London Dry style.

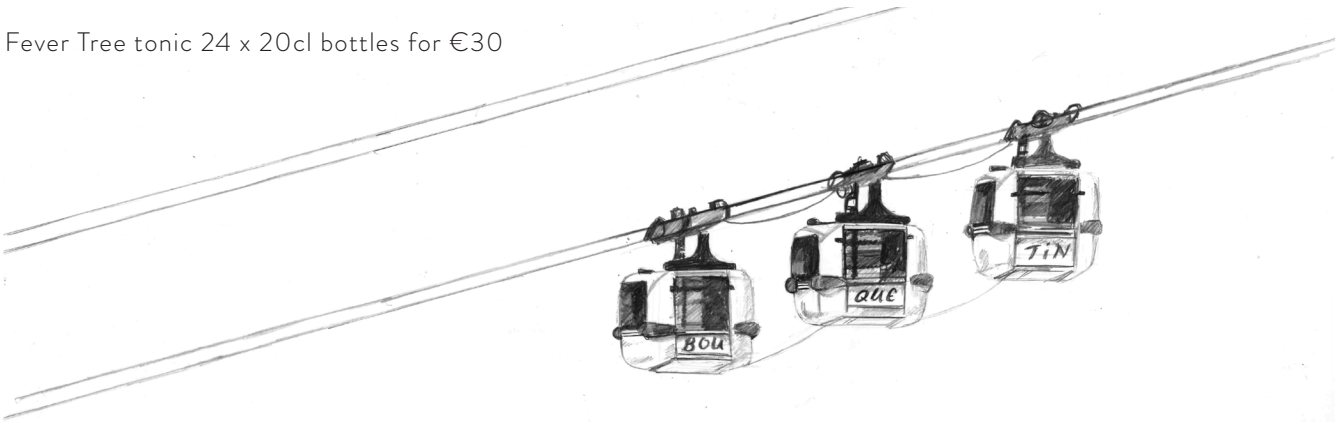
TONIC

Fever-Tree Indian Tonic Water launched in the UK in early 2005, the brand name chosen due to fever tree being the colloquial name for the cinchona tree in which quinine, a key ingredient for tonic, is found. The highest quality quinine was sourced from the Rwanda Congo border and blended with spring water and eight botanical flavours, including rare ingredients such as marigold extracts and a bitter orange from Tanzania. Crucially, no artificial sweeteners, preservatives or flavourings were added.

Fever Tree tonic 24 x 20cl bottles for €30

FEVER-TREE
PREMIUM NATURAL MIXERS

"If 3/4 of your Gin & Tonic is the tonic, make sure you use the best"



RUM

The Duppy Share is a new artisan golden Caribbean rum blend from the islands of Jamaica and Barbados.

A big, bold, three year old, 100% Jamaican rum packed with tropical fruit notes up front followed by a smooth, five year old Barbadian rum, giving a warm, buttery finish.

The Duppy Share takes its name from the ghosts of Caribbean folklore known as duppies. Legend has it that the duppies swoop between islands stealing rum as it's left ageing in old oak barrels. Spirit masters, skilled in the fine art of blending, the duppies take only the best.

THE DUPPY SHARE COCKTAIL LIST

The Duppy Conqueror – fresh lime juice, bitters, sugar syrup and nutmeg

The Ginger Duppy – ginger beer, fresh ginger, honey and lime

The Duppy Old Fashioned – bitters, fresh orange and sugar syrup

Hot Apple Punch – apple juice, fresh ginger and cinnamon

VODKA

Situated on England's West Dorset coast Black Cow produce the world's only Pure Milk Vodka made entirely from the milk of grass grazed cows and nothing else. Fresh whole milk makes an exceptionally smooth vodka with a unique creamy character. Pure Milk Vodka is the invention of West Dorset dairy farmer Jason Barber. His inspiration came from a desire to diversify the produce from his 250 strong dairy herd and his deep personal interest in vodka.

BLACK COW COCKTAIL LIST

Collins – soda, sugar syrup and fresh lemon juice

Espresso Martini – Kahlua, espresso and sugar syrup

Berry Martini – mixed berry compote and sugar syrup

CRAFT ALE

India Pale Ale (IPA) has been a little blurred by the modern craft scene so it is (literally) refreshing to find one that stays true to its traditional roots. Originally brewed with extra hops to preserve the beer on the long boat trip to India, the beer took on a naturally more aromatic character with plenty of citrus to create a harmonious balance.

Scallywag beer – case of 12 for 30€

WINE LIST

We have a fantastic wine list this year which we believe caters to everyone's palate. We are proud to work with our local wine specialists Le Verre Gourmand to bring you a carefully compiled wine list. We offer a broad range of wines with a variety of grapes and from many different regions and we are proud to offer these excellent wines at guest-friendly prices. Our in-resort team will deliver these to your chalet in advance of your arrival making our wine-list an increasingly popular 'extra' for our self-catered guests.

WHITE

Reserve M Blanc de Blanc 2018 – 8€
Passage du Sud Vermentino Viognier 2018 – 8.50€
Chemin de Marquiere Sauvignon Blanc 2018 – 8.50€
De Laumont Chardonnay 2018 – 9€
Combeval Gascogne Blanc 2018 – 9.50€
Picpoul Cuvée Caroline 2018 – 9.50€

RED

Rare Vineyards Carignan Vielles Vignes 2018 – 8€
Domaine la Berthete Cotes du Rhone 2018 – 8.50€
Campet Ste Marie Pinot Noir 2018 – 9€
Manoir Grignon Cabernet Syrah 2018 - 9.50€
Combeval Grande Reserve Rouge 2018 – 9.50€
Chateau Roc du Breuil 2016 – 10€

ROSE

Pasquiers Rose 2018 – 9€

SPARKLING

Cave de Saumur Pierre Courtrat – 9.50€
Champagne Beaumont des Crayeres N.M. – 25€

PREMIUM EXTRAS

Whilst we believe our varied and quality House Wine selection offers something for everyone, we have a few extras available for special occasions or for something with a bit of kick after dinner.

CHAMPAGNE

Perrier Jouet Brut NV €45

Beaumont des Crayeres 'Grande Reserve' €25

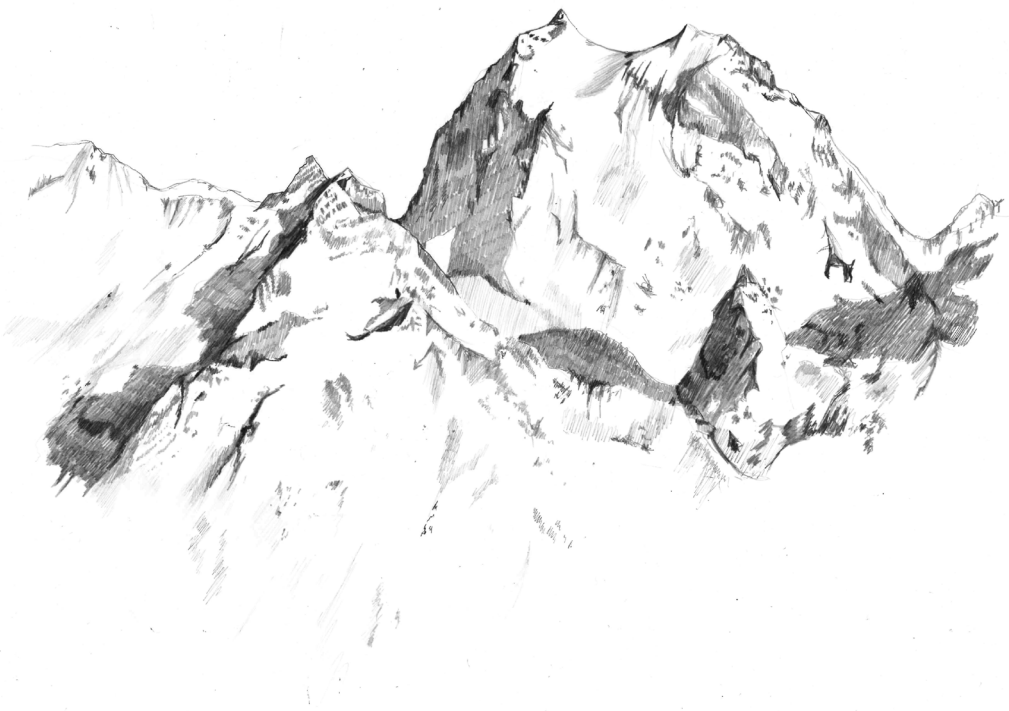
ROSE

Pure Mirabeau Provencal Rose 2013 ..... €25 /€50 Magnum

DIGESTIFS

Port - Taylors Late Bottled Vintage 2008 ..... €45

Pudding Wine - Domaine Grangeneuve 2010 ..... €15

HOW TO ORDER

Please place your drinks orders with Lucy 2 weeks before you depart so we can get everything in place for your arrival. We have limited stock of the Premium List so items from this list need to be ordered the week before your arrival to avoid disappointment.