Utopia Holiday Experiences
luxury private dining

Winter Menu 2026/27 Classic

Day 1

Arrival celebration

Canapes and bubbly to celebrate the start of your holiday in Morzine

Dinner with red and white house wine

Starter

Goats Cheese, serrano ham filo basket, topped with homemade marmalade and caramelised walnuts

Main

Hearty boeuf bourguignon served with buttered greens

Dessert

Moelleux au chocolate with a vanilla ice cream and honeycomb

Day 2

Breakfast

Prepared each morning for you. Tea and coffee ready for when you wake up. Fruit juices, milk and yoghurt, bread and pastries, jam, granola and cornflakes, fresh fruit platter plus a changing daily hot special with eggs.

Afternoon tea

Victoria Sponge ready for when you return from the slopes to help yourself.

Dinner

Starter

Season roast celeriac and apple soup with a lardon crumb

Main

Pork belly with black pudding crumb. On a bed of pomme puree with roasted balsamic beets and a sauce Robert.

Dessert

Winter berry and speculoos cheesecake

Local cheese selection

Local market cheeses with crackers and fruit and our homemade chutney

Day 3

Chefs' day off

Breakfast

Continental style will be prepared and laid out the evening before along with a plate of cookies for when you finish skiing.

Dinner

Sample one of Morzine's many fine restaurants (we recommend booking well ahead of arrival)

Day 4

Breakfast

Today's hot special is breakfast quesadillas

Evening apero snack board

A snack board of cheese and charcuterie and tapenades

Dinner

Starter

Pate du champagne with a spiced plum and apple chutney and toasted gingerbread

Main

Duck Confit with gratin dauphinoise, braised reb cabbage, haricot vert and cherry jus

Dessert

Crème brulee

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Day 5

Chefs' day off

Breakfast

Continental style will be prepared and laid out the evening before along with a plate of brownies for when you finish skiing.

Dinner

Sample one of Morzine's many fine restaurants or we can provide a Raclette Royale feast with charcuterie, boiled potatoes, salads and breads and dips and a simple dessert for €30pp

Day 6

Breakfast

Today's special Bacon and egg muffins

Evening apero snack board

Starter

French Onion Soup with a gratinee croute

Main

Herb crusted cod on a chorizo and potato hash with a pea puree and spinach

Dessert

Tiramisu

Day 7

Breakfast

Today's special is smoked salmon and scrambled eggs

Afternoon tea

Chocolate brownies

Dinner

Starter

Whipped feta, roasted beetroot and blood orange salad

Main

Ballotine of chicken stuffed with mushrooms on with a mustard velouté with parmesan roasted polenta and braised mixed greens

Dessert

Key lime iced parfait with a coconut biscuit crumb and tropical fruit coulis

Local cheese selection

Local market cheeses with crackers and fruit and our homemade chutney

Departure day

Breakfast

Bacon rolls

Price

€475pp