



La Croix Spa

Tel: 0033 5 45 89 35 87

[enquiries@lacroixspa.com](mailto:enquiries@lacroixspa.com)

***Gone are the days of arriving for your holiday - then rushing out to the supermarket!***

***Relax and enjoy delicious restaurant quality 3 course meals in your cottage (home prepared by a fantastic local chef).***

***Everyone can select from their own choice of menus and drink, but the minimum order is for 4 people.***

***All meals are served with complimentary wine and fruit juice and are presented in elegant oven-to-tableware to enable you to reheat or refrigerate them for your convenience during your holiday.***

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***Please have the correct amount in euros (cash) ready for payment at the time of delivery***



## Menu 1 (Starter + Main course + Dessert + wine or fruit juice) 18€

Starters
Homemade Chicken liver Paté
Selection of cold meats
Goats cheese and red onion tartlets

Main Courses	Desserts
Pork Dijonnaise served with rice	Chocolate Brownie
Lasagne with salad	Sticky Toffee Pudding
Mushroom & Brie Lasagne, served with salad	Lemon Mousse
Fish Pie	Apple Pie
Coq au Vin with new potatoes	Pavlova
Boeuf Bourguignon with potatoes	Cheesecake (seasonal)
Chicken Caesar Salad	
Moussaka with salad	

**Please select a wine or fruit juice per person from the following:**

**Wines:** Red, White, Rose      **Fruit Juices:** Apple, Orange, Tropical

If you would like a meal ready for the night of your arrival please email (or phone) your menu choices to La Croix Spa at least 1 week before your arrival.

For meals during your stay please check availability with Paula (ideally 48 hr notice required).

Allergy sufferers are advised that these foods may contain gluten, nuts, dairy products and wheat so please ask if you have specific dietary requirements.

Minimum meal order for 4 people

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## Menu 2 (Starter + Main course + Dessert + wine or fruit juice) 20€

Starters
Creamy Garlic Mushroom vol-au-vent
Smoked Salmon and Prawn parcel
Trio of homemade Patés (chicken liver, pork terrine, smoked mackerel)
Chicken Caesar Salad

Main Courses	Desserts
Lamb Tagine with rice	Tiramisu
Chicken Florentine with salad	Banoffee Pie
Steak and Ale Pie with mashed potatoes	Treacle Tart
Salmon Fillet with lemon butter and new potatoes	Cheeseboard
Roasted Red Pepper stuffed with sundried tomatoes, mushrooms and pine nuts, topped with goats cheese and salad.	Any dessert from Menu 1
Pork tenderloin wrapped in parma ham with peppercorn sauce and new potatoes	

**Please select a wine or fruit juice per person from the following:**

**Wines:** Red, White, Rose

**Fruit Juices:** Apple, Orange, Tropical

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## Children's Menu (for under 10s: main course + dessert + drink) 10€

Main Courses	Desserts
Spaghetti Bolognese	Chocolate Brownie
Cottage Pie	Sticky Toffee Pudding
Sausages and mash	Lemon Mousse
Fish or chicken goujons served with pasta, carrot sticks and cucumber	Apple Pie
	Pavlova
	Cheesecake (seasonal)

**Please select a fruit juice from the following:** Apple, Orange, Tropical

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Allergy sufferers are advised that these foods may contain gluten, nuts, dairy products and wheat so please ask if you have specific dietary requirements.

Minimum meal order for 4 people

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*Why not treat yourself to the services of a Private Chef?*

*To celebrate a special occasion or simply to provide for your daily catering needs during your stay at La Croix Spa – our chef Sam Armitage is happy to be at your service.*

*Just ask Paula for more details and to discuss your needs.*

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