

The London Swiss Fondue Club

Currently delivering under

Silver Platter



Dish of the day

Plat du Jour

(for 7 days)

Monday

Clear chicken broth with dumplings

Famously known as Jewish antibiotic, this classic restorative & flavoursome broth is served with fresh dumplings or soup noodles

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Delectable Chicken Casserole

Pan-fried chicken with mushroom and garlic, mixed herbs and bacon lardons in a cream sauce served with Pilaf rice

Tuesday

Leek, Onion and Potato soup

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Sweated leek and onion added to pan simmered diced potato and blended, garnished with fresh chopped parsley

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Succulent braised yet creamy pork casserole

Large diced pork shoulder chunks & chopped fried bacon cooked slowly in a thick creme fraiche and chicken broth with onion and garlic, served with polenta and crispy fried sage leaves. This tastes so good it's sinful.

Wednesday

Roasted Butternut and sweet potato soup

This is a personal favourite of ours, Roasting adds a deep richness to the flavour and the cumin & fennel complete it

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Slow stove- cooked tender stuffed cabbage rolls

Intensely flavoured pickled cabbage leaves stuffed with spiced minced meat & rice slow cooked for hours in a rich tomato and herb sauce. This healthy & incredibly flavoursome dish is utterly irresistible. I get depressed if I don't have it every other day! We're pretty certain that you will feel the same. A truly sensational and unique dish. Comfort food at its very best. Ideally served with dollop of Greek yoghurt

Thursday

Spicy Black Bean Soup

"Waiter, waiter, what soup is this? "It's bean soup sir." "I don't care what it's been man, what is it now?!" Well, sir, this is a spicy black bean soup with cumin and chilli flakes and a touch of cayenne pepper, garnished with sliced avocado and chopped parsley.

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Pan seared honey and garlic sauce pork chop

Pork chops, seared in avocado oil, dipped in a hot, sticky reduction of honey, chicken broth, fried pureed garlic and rice vinegar, then grilled to perfection, served with buttery rosemary baby potatoes, roasted peppers & courgettes brushed with an olive oil, garlic and chopped parsley sauce.

Friday

Flavoursome Pea and coconut soup

Sometimes simplicity works best. Chopped onion and crushed garlic gently fried in olive oil, to which fresh garden peas are added with rich vegetable stock and brought to the boil, simmered, blended with coconut milk and served with fresh chopped chives. A colourful and delicious soup

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Moroccan sweet chicken tagine with lemons

Moroccan family favourite, tender chicken pieces slow cooked in a tagine with onions, dried Apricots, chickpeas, lemons, carrots and courgettes on a bed of couscous that soaks up all the flavours. Cumin, coriander and other Moroccan spices. This and the lamb Tagine are old family recipes dating back to their time in Morocco

Saturday

Creamy Scandinavian Fish Soup

with potato and Thyme

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Whole roast sea Bass

Whole sea bass rubbed with pepper, salt and olive oil, stuffed with lemon, dill and herbs and roasted to perfection, served with a potato, onion and caper salad and salsa verde and a wedge of lemon. Crispy skin and soft, tender fragrant flesh, A pure delight.

Sunday

Sunday roast

*Slow-roasted (10 hours in the oven) **pork shoulder** with roast potatoes, roast vegetables and fresh apples sauce, **whole roast salmon**, stuffed with lemon and herbs, with roasted vegetables and buttery steamed baby potatoes, and an absolute favourite, **leg of lamb**, stuffed with garlic and rubbed with Moroccan spices and lemon served with roast potatoes or couscous. We can also prepare your lamb roast with rosemary and thyme for a more traditional and also delicious flavour)*

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Boeuf Bourguignon

A family favourite, succulent chunks of pan seared brisket slowly oven cooked and served in a red wine and rich beef stock reduction with carrots, buttery garlic mushrooms and thyme. With a choice of rich creamy garlic mashed potatoes, baby potatoes, rice or pappardelle pasta. We find an excuse to eat this at least once a week at our house!

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Daily selection of Desserts

Baked apples

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Chilled Summer fruit and cream pudding with boudoir biscuits

If you are looking for the dessert that the whole family will enjoy these baked apples absolutely deliver on that mantra. Filled with delicious golden syrup, cinnamon, nutmeg and baked to perfection, baked apples are wonderful for elevating the weeknight meal. Baked apples are available every day on our dessert menu as well as additional cake or pie which will be changed daily depending on the weather and our selection of fruits

Bespoke Platinum service

For an extra sophisticated and luxurious touch we can also offer a bespoke 'platinum' service " which comes together with our annual membership fee which will include serving our members delicious food not in simple take away containers but in aesthetically pleasing crockery or silverware, which we would collect next time we deliver your food. Our Instagram photo gallery shows examples of this @ londonswissfondueclub For this special service we have a fee of extra £10 per serving per person , or alternatively an option to pay annual membership fee which than includes this service .

If you have a specific dish that you would love us to cook for you that isn't on our menu, we can also offer this premium service at an extra cost, and the best thing to do is to email or call us with the dish you have in mind.

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