



A TASTE OF
TRINITY
BROUGHT TO YOU BY
Fish&Pips

FOR A LIMITED TIME ONLY, ADAM BYATT'S 'TRINITY' AND FISH & PIPS CHALET'S WILL TEAM UP TO DELIVER 'A TASTE OF TRINITY' IN THE ALPS. AVAILABLE FOR THREE WEEKS DURING THE WINTER SEASON, GUESTS CAN EXPERIENCE MICHELIN STAR CATERING IN FIVE STAR CHALET LUXURY.

A TASTE OF TRINITY

For a limited time only, Adam Byatt's 'Trinity' and Fish&Pips' chalets will team up to deliver 'A Taste of Trinity' in the Alps. Available for three weeks during the winter season, guests can experience Michelin star catering in five star chalet luxury.

Adam Byatt's long-standing sous chef, Chris Bolan, will take the reins in the Fish&Pips kitchen for the duration of the week and bring Trinity's Michelin-star excellence to the table. Working alongside Chris to deliver a five-star service will be Trinity's Assistant Restaurant Manager, who will be on hand throughout your stay. Daily breakfast, afternoon tea and five-course evening meals will all be taken to new heights by Bolan's magic touch and with guest appearances from Byatt himself. The

menu will reflect Byatt's signature contemporary style and feature Trinity classics such as: Vermouth Poached Salmon, Truffled Comte Gougeres and Red Wine Braised Irish beef cheeks. As always, the Fish&Pips team will be on hand to ensure five-star service to accompany the exclusive menu.

Chef Byatt has long been a fan of Fish&Pips' food-led chalet concept and plays a key role in training the new season's chefs each year. He is thrilled to be working with the team again this winter to bring a 'Taste of Trinity' to the mountains.

A 'Taste of Trinity' will be hosted in Fish&Pips' brand new luxury Chalet Cerf Rouge and include all the trimmings of an F&P five-star chalet holiday.

"IT REQUIRES TALENT AND TRUE DEDICATION TO PRODUCE FOOD TO THE STANDARD THAT FISH&PIPS OFFER UP IN THE MOUNTAINS. BUT IT TAKES SERIOUS PASSION TO DO IT FOR AN ENTIRE DECADE AND STRIVE TO BE BETTER AND BETTER EACH YEAR. THEIR FOOD IS COMPLETELY UP TO DATE AND THEY SEEM TO HAVE THEIR FINGER ON THE PULSE AT EVERY MOVE. I'M LOOKING FORWARD TO JOINING THE TEAM IN THE MOUNTAINS THIS SEASON AND OFFERING SOMETHING REALLY SPECIAL TO FISH & PIPS' DEDICATED GUESTS AND FOODIE FAN BASE."

ADAM BYATT



CHALET:
FISH&PIPS - LUXURY CHALET
CERF ROUGE, SLEEPS 10

LOCATION:
MERIBEL VILLAGE,
THREE VALLEYS, FRANCE

DATES:
EXCLUSIVELY FOR WEEKS
COMMENCING SUNDAY 18TH, 25TH
MARCH AND 1ST APRIL 2018

WHAT'S INCLUDED

- **Concierge:** our F&P concierge team are at your disposal to help organise any of the above and much more including childcare, babysitting, restaurant reservations, activities, beauty and pampering...
- **Stay:** 7 nights in Chalet Cerf Rouge
- **In resort team:** dedicated and helpful service provided by your Area Manager, Resort Manager, chalet team and driver
- **Chalet team:** Trinity Chef and Front of House / Fish&Pips Sous Chef and Host
- **Chalet service:** 7 days
- **Driver service:** 8am-11am / 4pm-8pm
- **Daily cleaning and turn down**
- **Menu:** Michelin Star Trinity menu tailored to your tastes and requirements
- **Breakfast:** continental, baguette and pastries, hot from the kitchen and daily special
- **Afternoon tea:** freshly baked sweet and savoury options, Clipper teas, Coffee Real filter and Nespresso
- **Evening meal:** nibbles, canapes and 5 courses
- **Bar:** unlimited access to soft drinks, spirit and mixer bar (Hendricks gin, Black Cow vodka, Duppy Share rum), digestifs - port, Genepi and whisky
- **Wine List:** F&P house wine list of Champagne and 15 French wines / option to pre-order from the Trinity wine list prior to departure
- **Linen and laundry:** towels, dressing gowns, slippers and laundry service available
- **Children:** childcare and babysitting services available, children's tea from 5.30pm, warm drinks and bedtime books, toys, sledges, steriliser, cots, high chairs available
- **Extras:** fresh flowers, Au Lait bath products, daily UK newspaper delivery

Not included: Travel to France, ski passes, ski hire, ski lessons

PRICE:
£27,500 WHOLE CHALET

Fish&Pips

A WORD FROM FISH&PIPS

"IN OUR EYES A GREAT SKI HOLIDAY IS NOT COMPLETE WITHOUT GREAT FOOD. THAT IS WHY WE STRIVE TO CONSTANTLY BE A STEP AHEAD WHEN IT COMES TO OUR GUESTS' REQUIREMENTS. NOTHING IS TOO MUCH TROUBLE. OUR HAND-PICKED STAFF ARE FRIENDLY YET PROFESSIONAL, ATTENTIVE WITHOUT BEING INTRUSIVE AND FOCUSED ON GETTING TO KNOW OUR GUESTS. INDEED, LIKE MOST OF OUR GUESTS, THEY ARE FULL OF ENTHUSIASM FOR FABULOUS FOOD AND GREAT SNOW! WE AIM TO DELIVER EVERYTHING YOU NEED FOR THE PERFECT WINTER HOLIDAY!"

Fish&Pips has established a reputation for outstanding cuisine, impeccable service, and unbeatable value. Originally founded by Holly Chandler (née Fisher – the 'Fish') and Philippa Hartley (the 'Pips') in 2005, the award-winning chalet company led the way in re-defining the concept of a ski chalet holiday. Over the years, Holly and Philippa's unwavering dedication to food excellence and irresistible formula has challenged the status quo and captured the imaginations and taste buds of many a skier. Now offering nineteen beautiful chalet holiday options across the world-renowned French ski resorts of Meribel and Val d'Isere, Fish&Pips remains at the forefront of catered holidays in the mountains and continues to evolve.

The Fish&Pips recipe for success is a simple yet effective one. Staying true to their core values, the company combines outstanding food and wine, a professional yet personal service, chalets in unbeatable locations, and

realistic prices. Most importantly it's the handpicked team of highly trained and experienced chefs that makes the difference. Food is - and always has been - at the heart of everything Fish&Pips stands for. With this in mind Holly and Philippa insist on recruiting chefs who not only have the skill in their craft, but the passion and enthusiasm to match.

The Fish&Pips team are a dedicated and friendly bunch who look forward to getting to know their guests and catering to their every need. They host a carefully selected portfolio of catered and self-catering chalets, chosen for their premium locations, welcoming atmospheres and hearty alpine feel. A range of chalets are available sleeping between six and twelve guests. All properties are situated within walking distance of the ski slopes and local amenities and many feature luxurious extras such as a hot tub or sun-drenched terrace to make every stay special.



ADAM BYATT & TRINITY

Known for his serious commitment to contemporary British cuisine, Adam Byatt is one of London's most exciting chef-restaurateurs. Adam Byatt was raised in a cooking home; his mother was a professionally trained chef and his grandfather was a cook in the army. Now, with three critically acclaimed restaurants under his belt, it's clear that an early exposure to a passion for food has had its impact.

First leaving home at the age of sixteen to embark on his culinary career, Adam completed a coveted apprenticeship at Claridge's before moving on to work with Phil Howard at The Square, Mayfair's iconic 2 Michelin-starred restaurant.

Adam first introduced his seasonal, sustainable philosophy with the opening of Thyme in 2004. Having achieved both local and critical success with his first owned restaurant, he returned to

Clapham Old Town with Trinity in 2006. Following from the success of Trinity, Adam opened Bistro Union in 2011, and oversaw the hugely successful launch of his newest venture, Upstairs at Trinity, a recent recipient of a Bib Gourmand Award.

Trinity now holds a coveted Michelin Star as well as three AA rosettes and numerous other accolades. Voted in the top ten restaurants in London by both Hardens and Zagat, it has also been included in The Times' Top 100 Restaurants in the UK. Adam was recently named Imbibe's Restaurant Personality of The Year 2017 in recognition of his impact on the London dining scene as well as his commitment to passing on his culinary knowledge to future generations of young chefs.

Adam's enthusiasm for seasonality and the great outdoors is matched by his desire to give back to the community. He has worked for many charities including DEBRA and Action Against Hunger and travels to numerous culinary schools and colleges to give talks on careers in the hospitality industry.



ADAM BYATT'S ICONIC RESTAURANT, SITUATED IN THE CENTRE OF CLAPHAM OLD TOWN, HAS BECOME A DESTINATION FOR FOOD LOVERS OF ALL BACKGROUNDS SINCE ITS OPENING IN 2006. KNOWN FOR ITS SOPHISTICATED, YET MODERN INTERPRETATIONS OF CLASSICAL DISHES, TRINITY HAS BEEN BOTH CRITICALLY RECOGNIZED FOR ITS CULINARY INNOVATION, HAVING RECENTLY BEEN AWARDED A COVETED MICHELIN STAR, AND LOCALLY LAUDED FOR ITS EXCEPTIONAL ATTENTION TO DETAIL. IN 2015, TRINITY UNDERWENT A LARGE REFURBISHMENT, CREATING AN ADDITIONAL RESTAURANT BOTH SITUATED AND (APTLY) NAMED 'UPSTAIRS'.

ALMOST TWO YEARS ON FROM ITS CULINARY CHRISTENING, UPSTAIRS AT TRINITY HAS SPARKED A REPUTATION FOR CASUAL DINING IN ITS FINEST FORM. A SELF-CONTAINED DINING SPACE, UPSTAIRS OFFERS GUESTS A SELECTION OF SMALL PLATES FROM A DAILY-CHANGING MENU, ALL OF WHICH ARE COOKED TO ORDER FROM AN OPEN ISLAND KITCHEN AND DESIGNED TO SHARE.

UPSTAIRS PROUDLY PLAYS HOST TO A VARIETY OF EXCITING EVENTS AND SPECIAL EVENINGS FOR GUESTS TO ENJOY; FROM EXPERTLY-LED WINE MASTERCLASSES TO CONVIVIAL SUNDAY LUNCHEAS AND CELEBRATED GUEST CHEF DINNERS.

Fish & Pips
TRINITY

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A TASTE OF TRINITY

SAMPLE MENU

BREAKFAST

CEREALS AND STEEPED FRUIT, HOUSE MADE YOGHURT AND BERRY SMOOTHIES

PASTRIES, BAGUETTE, HOUSE MADE BUTTER AND COMPOTE

CHOICE OF EGGS WITH
FULL ENGLISH

OR

KIPPERS

OR

AVOCADO AND SMOKED SALMON

OR

KEDGEREE

POTS OF FRENCH PRESS COFFEE AND ENGLISH TEAS

FRESHLY MADE MOUNTAIN POWER SNACKS AVAILABLE DAILY

AFTERNOON TEA:

PARIS BREST, PRUNE AND ARMAGNAC CAKE OR TREACLE TART,
FINGER SANDWICHES AND POTS OF TRINITY TEA

DINNER:

TRUFFLED COMTE GOUGERES

GIN CURED SALMON, GRAPEFRUIT, PICKLES AND CRÈME FRAICHE

RED WINE BRAISED IRISH BEEF CHEEKS, CONFIT CARROTS
SIDES OF OXTAIL MACARONI CHEESE

OR

VERMOUTH POACHED SALMON WITH SOUSED VEGETABLES AND BIG
GREEN SALAD

BEAUFORT WITH CARAMELISED PEARS AND FRUIT CRACKERS

TART TATIN OF APPLES, SALT CARAMEL ICE CREAM

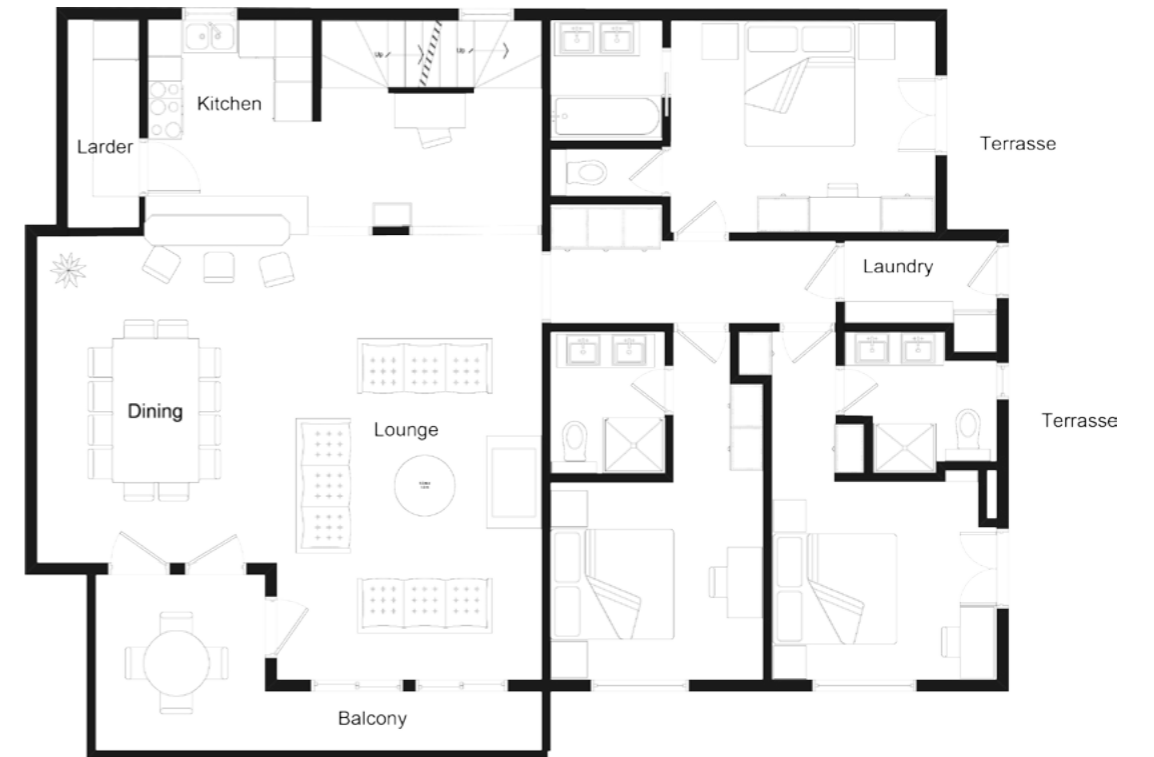
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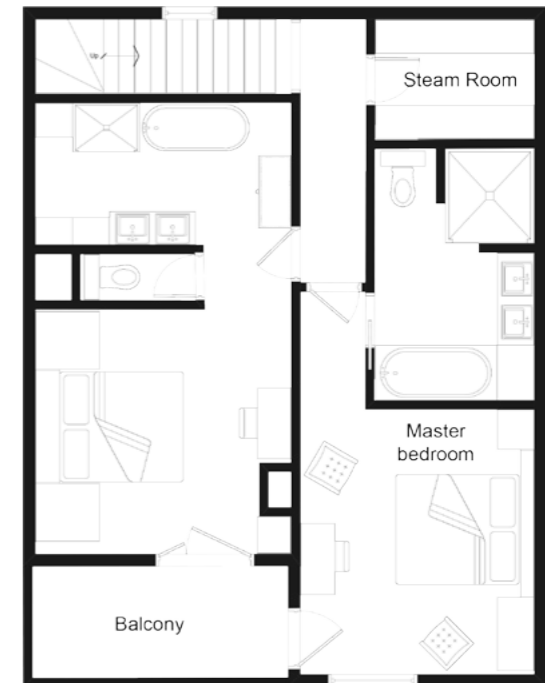
CHALET CERF ROUGE

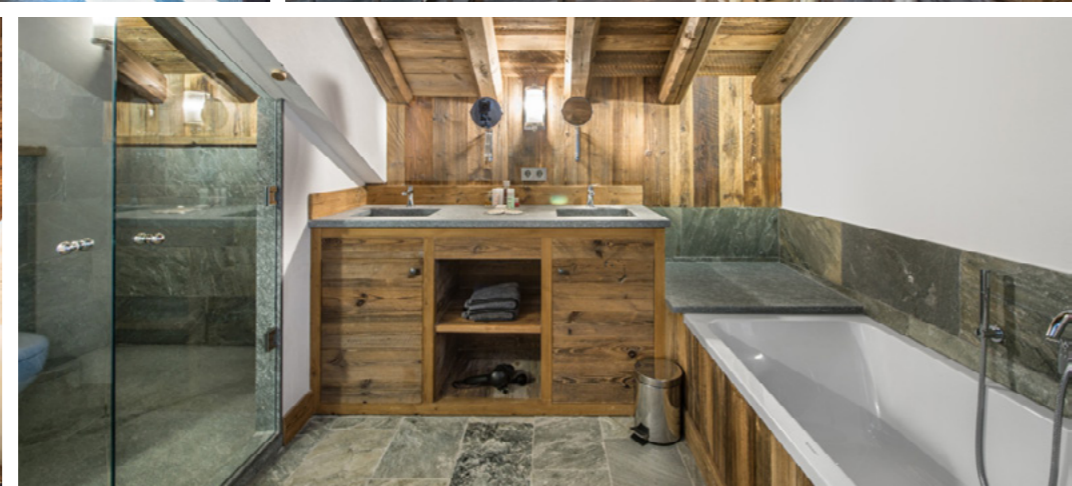
Chalet Cerf Rouge is the ultimate property for a luxury ski holiday in Meribel. Located just 350m from the slopes, this beautiful, newly designed chalet is the ideal alpine getaway for a family or group of friends. The chalet has far-reaching views over the Meribel Valley and is conveniently located near the heart of the village, with all necessary amenities nearby. These include a small supermarket, a bar, two restaurants, a bus stop with a regular service to Meribel Centre, a bakery (widely regarded as the best in the Three Valleys) and, most importantly, the Golf Chairlift, which whisks guests up to the heart of the ski area and slopes each day.

Cerf Rouge is part of a new build of three luxury apartments at the top of Meribel Village. The chalet has five beautifully furnished and individually styled bedrooms that all feature stylish Super-King 'Hypnos' beds, ensuite bathrooms and televisions. The spacious living area overlooks the Meribel valley with a full length, sun-baked balcony. Deep sofas are centred on the feature fireplace and flat screen TV above. The open-plan kitchen gives prime viewing of the chef team at work. The chalet also benefits from a private outdoor hot tub and a Hamman for relaxing in after a fantastic day on the mountain.



NOT TO SCALE





AT A GLANCE

- SLEEPS: 10
- PERFECT FOR: ALL PARTY GROUPS - FRIENDS, FAMILIES, CORPORATE
- BEDROOMS: 5 X DOUBLE / TWIN. ALL ENSUITE
- WCS: 6
- BATHROOMS: 5 X ENSUITE
- SPECIAL FEATURES: TERRACES WITH STUNNING VIEWS, SPACIOUS CHALET, BEAUTIFULLY FURNISHED, OUTDOOR HOT TUB, STEAM ROOM, WOOD FIREPLACE, SKI LOCKER
- AMENITIES: WIFI, UK TELEVISION, APPLE TV & SKY, SONOS SOUND SYSTEM, BOOTWARMER, UTILITY ROOM
- VIEW: WEST FACING ACROSS THE VALLEY
- DISTANCE FROM PISTE AND CHAIRLIFT: 350M (DESIGNATED DRIVER SERVICE AVAILABLE)
- TEAM: 2 CHEFS, 2 HOSTS & DRIVER
- COT SPACE: 5 BEDROOMS
- PARKING: UNDERGROUND



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