L'ATELIER
DES *Chefs*

Christmas
Catering menu



Christmas Day Buffet

Traditional festive dishes with familiar international and Oriental favourites
(Classic)

Salads

Winter Garden Salad (V) — baby leaves, roasted beetroot, goat cheese, candied walnuts and pomegranate dressing

Classic Waldorf Salad (V) — apple, celery, grapes and walnuts

Appetizers

Hummus (VG) — chickpeas, tahini and olive oil

Moutabbal (VG) — smoked aubergine, tahini and pomegranate

Cheese Fatayer (V) — cheese and herbs

Mini Kibbeh — seasoned minced meat in a crisp bulgur shell

Main Courses

American-Style Roasted Turkey — sage and chestnut stuffing, cranberry sauce and natural turkey gravy

Slow-Roasted Beef Striploin — rosemary jus and horseradish cream

Side Dishes

Creamy Mashed Potatoes (V)

Herb-Roasted Baby Potatoes (VG)

Honey-Glazed Carrots (V)

Green Beans with Almonds (V)

Sage & Onion Stuffing (V)

Christmas Desserts

Chocolate & Hazelnut Bûche de Noël

Sticky Toffee Pudding — warm toffee sauce

Mini Mince Pies