L'ATELIER
DES *Chefs*

Christmas
Catering menu



Christmas Eve Cocktail Menu

Festive bites for relaxed celebrations and cocktail receptions
(Classic)

Savoury Bites

Smoked Salmon Blini - dill cream, lemon zest and capers

Turkey & Cranberry Tartlet - roast turkey, cranberry chutney and herbs

Brie & Cranberry Crostini (V) - toasted walnut

Mini Cheese Gougère (V) - aged cheese choux puff

Cheese Fatayer (V) - cheese and herbs

Spinach Fatayer (VG) - spinach, onion and sumac

Mini Kibbeh - seasoned minced meat in a crisp bulgur shell

Festive Platter

Classic Cheese Platter - brie, mature cheddar, Gruyère, goat cheese, grapes, dried fruits, mixed nuts, cranberry chutney and crackers

Christmas Sweets

Chocolate & Hazelnut Bûche de Noël - chocolate sponge and hazelnut praline cream

Mini Mince Pies - spiced dried-fruit filling

Christmas Loaf Cake - festive spices, dried fruits and nuts