L'ATELIER
DES *Chefs*

Christmas
Catering menu



Christmas Day Seated Dinner

A simple three-course festive menu for formal lunches and dinners

(Classic)

Starter — Choose One

Roasted Butternut Squash Soup (V) — pumpkin seeds, herb oil and toasted brioche

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

Main Course — Choose One for the Event

Sliced American-Style Turkey Breast — chestnut stuffing, mashed potato, glazed carrots and cranberry jus

Slow-Roasted Beef — potato gratin, green beans and rosemary jus

Wild Mushroom Wellington (V) — root vegetable purée and mushroom jus

Dessert — Choose One

Chocolate & Hazelnut Bûche de Noël

Sticky Toffee Pudding — warm toffee sauce