L'ATELIER
DES *Chefs*

Christmas
Catering menu



Christmas Day Buffet

A luxury festive feast with premium roasts, seafood and refined desserts

(Premium)

Premium Salads

Winter Truffle Salad (V) — baby leaves, artichoke, Parmesan and truffle dressing

Beetroot, Orange & Goat Cheese Salad (V) — pistachio and citrus dressing

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Kale, Quinoa & Cranberry Salad (VG) — apple, almonds and citrus dressing

Premium Appetisers

King Crab & Avocado Tian — green apple, lime and caviar

Smoked Salmon Platter — dill cream, capers and lemon

Foie Gras Terrine — fig chutney and toasted brioche

Hummus (VG)

Muhammara (VG) — roasted pepper, walnut and pomegranate molasses

Festive Fatayer Selection — cheese, spinach and meat

Mini Kibbeh

Main Courses

Beef Wellington — mushroom duxelles, puff pastry and truffle jus

Roasted Turkey Ballotine — chestnut stuffing, cranberry gel and natural turkey jus

Stuffed Vine Leaves with Meat & Lamb Chops — slow-cooked vine leaves and herb-marinated lamb chops

Roasted Sea Bass Fillet — fennel, asparagus and citrus butter sauce

Premium Side Dishes

Truffle Mashed Potatoes (V)

Potato Mille-Feuille (V)

Oriental Rice with Meat & Nuts

Roasted Asparagus, Hollandaise Sauce (V)

Glazed Baby Vegetables (V)

Brussels Sprouts with Chestnuts (V)

Luxury Desserts

Pistachio & Raspberry Bûche de Noël

Mont-Blanc Chestnut Bûche

Christmas Pavlova — red berries and vanilla cream

Chocolate Truffles

Gourmet Profiterole Tower