L'ATELIER
DES *Chefs*

Christmas
Catering menu



Christmas Eve Cocktail Menu

Luxury canapés, premium ingredients and statement festive desserts
(Premium)

Luxury Cold Canapés

Norwegian Smoked Salmon Rose — caviar cream and chives

King Crab & Avocado Tartlet — green apple, lime and herb oil

Lobster Medallion — citrus gel and herb oil

Beef Tenderloin Carpaccio — truffle cream, Parmesan and rocket

Foie Gras Mousse Tartlet — fig compote and toasted brioche crumb

Luxury Hot Bouchées

Mini Beef Wellington — beef fillet, mushroom duxelles and puff pastry

Black Truffle Chicken Vol-au-Vent — creamy chicken and mushroom filling

Crispy Prawn Kataifi — lemon and herb aioli

Mini Lamb Kofta Bite — pomegranate glaze and tahini

Wild Mushroom Tartlet (V) — truffle cream and Parmesan

Luxury Cheese Board

Artisan Cheese Selection — brie de Meaux, aged Comté, blue cheese, truffle cheese, goat cheese, honeycomb, fresh fruit and artisan crackers

Luxury Christmas Sweets

Pistachio & Raspberry Bûche de Noël — pistachio mousse and raspberry insert

Mont-Blanc Chestnut Bûche — chestnut cream, chantilly and meringue

Chocolate Truffles — dark chocolate ganache

Pistachio Macarons — pistachio ganache

Gourmet Profiterole Tower — assorted filled choux puffs