L'ATELIER
DES *Chefs*

Christmas
Catering menu



Christmas Day Seated Dinner

A five-course premium menu for VIP and luxury festive events

(Premium)

Luxury Welcome Bites

Norwegian Smoked Salmon Rose — caviar cream

Foie Gras Mousse Tartlet — fig compote

First Course — Choose One

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

Beetroot-Cured Salmon — citrus cream, dill and baby leaves

Soup

Creamy Artichoke Velouté (V) — black truffle, hazelnut crumble and Parmesan foam

Main Course — Choose One for the Event

Beef Wellington — potato mille-feuille, glazed vegetables and truffle jus

Roasted Turkey Ballotine — chestnut stuffing, potato purée and cranberry jus

Herb-Marinated Lamb Chops — root vegetable purée and rosemary jus

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

Truffle Wild Mushroom Risotto (V) — parmesan and herb oil

Pre-Dessert

Cranberry & Orange Sorbet (VG)

Dessert — Choose One

Pistachio & Raspberry Bûche de Noël

Mont-Blanc Chestnut Dessert — chestnut cream, Chantilly and meringue

Petit Fours

Pistachio Macaron, Chocolate Truffle & Mini Tartlet