L'ATELIER
DES *Chefs*

Christmas
Catering menu



Christmas Day Sharing Table

A premium home-dining experience with luxury festive platters

(Premium)

Table Opening

Luxury Cheese Board — artisan cheeses, honeycomb, fresh fruit and crackers

Premium Oriental Mezze — hummus, moutabbal, muhammara and vine leaves

Smoked Salmon Platter — dill cream, capers and lemon

Salads

Fattoush (VG)

Winter Truffle Salad (V)

Beetroot, Orange & Goat Cheese Salad (V)

Premium Appetisers

King Crab & Avocado Tartlets

Festive Fatayer Selection

Mini Kibbeh

Wild Mushroom Tartlets (V) — truffle cream and Parmesan

Sharing Mains

Beef Wellington — sliced and presented with truffle jus

Roasted Turkey Ballotine — chestnut stuffing and cranberry gel

Stuffed Vine Leaves with Meat & Lamb Chops

Salmon en Croûte — spinach, mushroom and lemon beurre blanc

Premium Sides

Oriental Rice with Meat & Nuts

Truffle Mashed Potatoes (V)

Potato Mille-Feuille (V)

Roasted Asparagus (V)

Glazed Baby Vegetables (V)

Luxury Sweets

Pistachio & Raspberry Bûche de Noël

Mont-Blanc Chestnut Bûche

Christmas Pavlova

Petit Four Selection