L'ATELIER
DES *Chefs*

Christmas
Catering menu



Christmas Day Buffet

A generous festive buffet featuring both American and Oriental turkey styles
(Signature)

Salads

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

Pear & Blue Cheese Salad (V) — baby leaves, candied pecans and balsamic dressing

Roasted Pumpkin, Feta & Pomegranate Salad (V) — pumpkin seeds and maple dressing

Appetisers

Smoked Salmon Platter — dill cream, capers and lemon

Hummus (VG)

Moutabbal (VG)

Cheese Fatayer (V)

Spinach Fatayer (VG)

Mini Musakhan Chicken Rolls — sumac chicken, onion and pine nuts

Main Courses

American-Style Roasted Turkey — sage and chestnut stuffing, cranberry sauce and turkey gravy

Oriental-Style Roasted Turkey — spiced rice, minced meat, chestnuts, almonds and pine nuts

Slow-Roasted Beef Striploin — rosemary jus and horseradish cream

Baked Salmon Fillet — lemon butter sauce and dill

Side Dishes

Potato Gratin (V)

Oriental Rice with Meat & Nuts

Brussels Sprouts with Chestnuts (V)

Roasted Root Vegetables (VG)

Green Beans with Almonds (V)

Christmas Desserts

Vanilla & Red Berry Bûche de Noël

Gingerbread Cheesecake

Apple & Cranberry Crumble — vanilla custard

Mini Festive Sweets — tartlets and macarons