L'ATELIER
DES *Chefs*

Christmas
Catering menu



Christmas Eve Cocktail Menu

A broader festive selection with premium international and Oriental bites
(Signature)

Cold Canapés

Beetroot-Cured Salmon Tartlet — citrus cream and dill

Prawn Cocktail Tartlet — marie Rose sauce, cucumber and herbs

Roast Beef Crostini — horseradish cream and pickled onion

Goat Cheese, Beetroot & Pistachio Tartlet (V) — balsamic glaze

Hot & Oriental Bouchées

Turkey, Chestnut & Cranberry Puff — festive turkey filling in flaky pastry

Wild Mushroom & Parmesan Arancini (V) — truffle mayonnaise

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

Meat Fatayer — seasoned minced-meat filling

Smoked Salmon Mini Brioche — dill cream and cucumber

Premium Platter

Premium Cheese & Halal Charcuterie Platter —
premium cheeses, smoked turkey, beef bresaola, olives, grapes, fig chutney and artisan bread

Christmas Sweets

Vanilla & Red Berry Bûche de Noël — vanilla mousse and red berry compote

Mini Crème Brûlée — vanilla custard and caramelised sugar

Mini Pavlova (V) — vanilla cream and red berries

Mini Éclair Selection (V) — chocolate, vanilla and coffee