L'ATELIER DES Chefs

New year Catering menu

2027

New Year’s Eve Cocktail Reception

Signature

Cold Canapés

Seared Beef Tataki — ponzu glaze and crispy shallots

Burrata Tartlet (V) — basil pesto and sun-dried tomato

Beef Carpaccio Crostini — truffle cream, Parmesan and rocket

Goat Cheese & Beetroot Tartlet (V) — pistachio and balsamic glaze

Hot & Oriental Bites

Prawn Tempura Bite — wasabi mayonnaise and lime zest

Wild Mushroom Arancini (V) — Parmesan and truffle mayonnaise

Truffle Mac & Cheese Croquette (V) — Parmesan crumb

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

Mini Lamb Kofta Bite — tahini and pomegranate glaze

Mini Sliders

Mini Beef Slider — aged cheddar and caramelised onion

Smoked Salmon Mini Brioche — dill cream and cucumber

Premium Platter

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

Sweet Bites

New Year Pavlova Verrine (V)

Mango & Passion Fruit Cheesecake (V)

Mini Éclair Selection (V)

Chocolate Truffles (V)

Optional Midnight Bites

(Add-On)

Classic — Choose Three

Mini Beef Slider

Crispy Chicken Slider

Mini Falafel Slider (VG)

Loaded Potato Croquette (V)

Mini Manakish Bites (V) — cheese and zaatar

Mini Doughnut Selection (V)

Signature — Choose Five

Braised Short Rib Slider

Truffle Fries Cup (V) — parmesan and truffle mayonnaise

Mac & Cheese Cup (V) — truffle crumb

Mini Shawarma Wrap

Mini Musakhan Roll

Chocolate Truffles

Mango Cheesecake Bites

Premium — Choose Seven

Beef Short Rib Bao

Prawn Tempura Taco — wasabi mayonnaise and slaw

Truffle Mushroom Mini Bun (V)

Premium Mini Shawarma

Mini Lamb Kofta Bite

Chocolate-Dipped Strawberries — gold finish

Pistachio Raspberry Bites

Luxury Chocolate Truffles



Optional Oriental Celebration Add-On

(Custom Add-On)

Salads & Cold Mezze

Fattoush (VG)

Tabbouleh (VG)

Hummus (VG)

Moutabbal (VG)

Muhammara (VG)

Vegetarian Vine Leaves (VG)

Hot Appetisers

Cheese Fatayer (V)

Spinach Fatayer (VG)

Meat Fatayer

Mini Kibbeh

Mini Musakhan Chicken Rolls

Cheese Sambousek (V)

Main Courses

Stuffed Vine Leaves with Meat & Lamb Chops

Mixed Grill — shish taouk, beef tikka and kofta

Slow-Roasted Lamb Shoulder — oriental spices and natural jus

Herb-Marinated Lamb Chops — smoked aubergine and rosemary jus

Halloumi & Vegetable Skewers (V)

Oriental Rice with Meat & Nuts

Optional Oriental Sweets

Mini Baklava

Maamoul — date or pistachio filling

