L'ATELIER
DES *Chefs*

Christmas
Catering menu



Christmas Day Sharing Table

The recommended balance of international Christmas and Oriental festive dishes
(Signature)

Table Opening

Hummus (VG)

Moutabbal (VG)

Muhammara (VG)

Premium Cheese Platter (V)

Vegetarian Vine Leaves (VG)

Salads

Fattoush (VG)

Pear & Blue Cheese Salad (V)

Roasted Pumpkin, Feta & Pomegranate Salad (V)

Hot Appetisers

Cheese, Spinach & Meat Fatayer

Mini Kibbeh

Mini Musakhan Chicken Rolls

Sharing Mains

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

Oriental-Style Roasted Turkey — spiced rice, minced meat and roasted nuts

Herb-Marinated Lamb Chops — rosemary jus and roasted garlic

Sides

Oriental Rice with Meat & Nuts

Potato Gratin (V)

Brussels Sprouts with Chestnuts (V)

Roasted Root Vegetables (VG)

Green Beans with Almonds (V)

Sweets

Vanilla & Red Berry Bûche de Noël

Sticky Toffee Pudding

Mini Fruit Tartlets