



LE PRIVATE CHEF

THE CHRISTMAS FEAST

A beautiful table, without the kitchen rush.

Made for 6-8 guests per dish

Sydney delivery 23 December • Serve 24 or 25 December

PREPARED WITH CARE • EASY TO REHEAT • READY TO SHARE

Vincent Chagnaud / Founder & Private Chef

START THE CELEBRATION

Starters & sharing

Chilled, ready to plate and serve. Each item is a generous 6-8 person portion.

House-cured salmon gravlax

\$195

Dill, citrus and mustard dressing, pickled cucumber, blinis and crème fraîche.

SERVES 6-8

Prawn cocktail platter

\$225

Australian prawns with avocado, crisp lettuce, lemon and Marie Rose sauce.

SERVES 6-8

Pâté en croûte

\$185

Homemade pork and pistachio pâté en croûte, cornichons and onion chutney.

SERVES 6-8

Burrata & summer tomatoes

\$145

Burrata, heirloom tomatoes, basil, stone fruit and dressing packed separately.

SERVES 6-8



THE CENTRE OF THE TABLE

Christmas mains

Cooked and chilled for delivery, with a simple finishing guide for your celebration.

Herb-roasted turkey breast

\$295

Approx. 2 kg cooked turkey, sage stuffing, rich turkey gravy and cranberry relish.

SERVES 6-8

Maple & mustard glazed ham

\$285

Approx. 2.5 kg boneless glazed ham with pineapple chutney; serve warm or cold.

SERVES 6-8

Beef Wellington

\$395

Beef fillet, mushroom duxelles and golden pastry with red wine jus.

SERVES 6-8

Whole side of roasted salmon

\$285

Approx. 1.6 kg salmon with lemon, dill and caper butter.

SERVES 6-8

Mushroom & chestnut Wellington

\$235

Mushrooms, chestnuts, spinach and herbs wrapped in puff pastry; vegetarian gravy.

SERVES 6-8



BUILD YOUR FEAST

Sides & salads

Choose two or three sides to complete your table. Each tray serves 6-8.

Duck-fat roast potatoes

\$95

Golden, crisp potatoes with rosemary and sea salt.

SERVES 6-8

Potato gratin dauphinois

\$105

Layers of potato baked with cream, garlic and Gruyère.

SERVES 6-8

Honey-roasted summer vegetables

\$90

Carrots, pumpkin, parsnip and red onion with thyme.

SERVES 6-8

Green beans almondine

\$85

Fine beans, brown butter, toasted almonds and lemon.

SERVES 6-8

Festive grain & herb salad

\$95

Pearl couscous, roasted vegetables, pomegranate, herbs and citrus dressing.

SERVES 6-8

A SWEET FINISH

Christmas dessert logs

Two festive centrepieces to share. Each log serves 6-8.



Christmas pavlova log

\$135

Rolled meringue filled with Chantilly cream and fresh seasonal fruits. Packed for easy finishing at home.

SERVES 6-8

Three Chocolate & Biscoff Christmas log

\$145

Layers of dark, milk and white chocolate mousse with a Biscoff biscuit base and festive finish.

SERVES 6-8

A sweet finale for Christmas Eve or Christmas Day

Delivered chilled on 23 December, ready to finish and share.

DELIVERY & SERVING

A relaxed Christmas

Everything arrives on 23 December, ready for your Christmas Eve or Christmas Day table.

01 Order your favourites

Choose individual dishes from the menu. Every dish serves approximately 6–8 as part of a shared feast.

02 Delivery on 23 December

Your order is delivered chilled in Sydney on 23 December. Delivery cost is confirmed for your suburb before booking.

03 Store safely

Place food in the fridge immediately at 5°C or colder. Keep chilled items refrigerated until serving.

04 Reheat & serve

On 24 or 25 December, heat hot dishes covered in a 160°C oven until piping hot throughout (75°C at centre). Uncover pastry for the final 10 minutes. Serve cold platters chilled.

Reserve your Christmas feast

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All item prices are in AUD and include GST. Availability is limited.