

STEIGENBERGER
G O L F R E S O R T
E L G O U N A

Christmas Eve Program 2018

06:30am – 10:30am

Breakfast Buffet

11:00am – 01:30pm

Brunch Buffet at our main restaurant “Fairways”

01:30pm – 03:00pm

Lunch at our “Lagoon Terrace”

Live singer

02:30pm – 03:30pm

Kids activities by our animation team

03:30pm – 04:15pm

X-mas Songs by the Students of El Gouna School

04:15pm – 04:45pm

Santa visits our young guests

First seating 05:30pm – 07:00pm

Festival dinner opening

Second seating 07:30pm – 09:00pm

Festival dinner opening

X-mas Programm in Garden Lounge

08:30pm - 11:30pm

Live band

10:15pm - 10:45pm

International dance show

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Christmas Dinner 24/12/2018

Cold Appetizer

Assorted sea food

Terrine of chicken with honey mustard sauce

Crepe stuffed with labneh and smoked turkey

Variation of marinated fish fillets

Poached shrimps with cocktail sauce

Fresh cornar

Salad bar with lollo rosso, lollo bionda, frisee, ruccula, and more

Shredded carrots, cucumber, cherry tomatoes, red radish

Smoked turkey breast, shredded cheese, bacon bits, croutons

Dressing and sauces

French dressing, Balsamic dressing, yoghurt dressing,

Thousand islands dressing, venerate sauce.

X-mas mixed salad

Seafood salad with tomato vinaigrette

Beef salad with gherkins and olive oil

Pasta salad with sun dried tomatoes

Chicken salad with curry and roasted nuts

Salad Nicoise with potato and tuna

Beetroot salad with apples and oranges

Wheat salad with oranges

Cucumber salad with yoghurt and dill

Oriental corners

Babaganough. Makdous. Fatoush salad, labneh

Fatter with meat. Goulash staffed with cheese

Soup station:

Creamy seafood chowder

Clear beef consommé with mushroom ravioli

Carving station:

Roasted whole Duck and cranberry sauce and all condiments

Bread stuffing and glazed maroons

Slow roasted stuffed whole lamb leg with chestnuts served

With fresh mint sauce

Main courses

Sea bass fillet stuffed spinach farce in saffron sauce

Grilled beef medallions with balsamic sauce

deep fried calamari with onion chutney & sweet chili sauce

baked salmon lasagne with vegetables

Crispy William potatoes

Bunch of green beans with beef bacon

Glazed onion with artichokes baby broccoli and carrot

Mixed seasonal vegetables

seafood rice Spanish & Pilaf rice

STEIGENBERGER

G O L F R E S O R T

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Show platter

Roasted rolled stuffed Leg of turkey & slice of breast with giblet sauce
With mashed potatoes & dry fruits

Cheese station

Selection of international and local cheese with grapes and nuts
Assortment of our bakery with different kind of bred loaves, white and brown rolls, French
baguette& butter

Pastry buffet

Big Christmas Strawberry station served with all whipped & nuts

Chestnut cake

Cinnamon mousse

Cream caramel with biscuits cinnamon

Cherry truffle

Truffle cake

Mocca cake

Bouche noel

Tiramisu tart.

Apricots meringue

Marinated berries with ginger

Big Christmas cake

Assorted Oriental pastry

Apple strudel with vanilla sauce

Variation of French pastry

Warm dessert:

Ginger bread soufflé with praline sauce

Cheese cake.

Chocolate fruit crumble

Orange chocolate mousse.

Apple flan.

Mille feuil field strawberry

Banana soufflé cake.

Big variation fruit display according to the season

Selection of fruit cut with deferent kind of sauce

Rotisserie
Bar & Grill

Christmas Eve Menu

Amuse bouche

Fried camembert served with raspberry vinaigrette

Cold starter

Smoked and marinated salmon served with mashed avocado, fresh green leaves and a honey mustard dill dressing

Soup

Mushroom and chestnuts cream soup

Hot starter

Mixed seafood gratin with sauce hollandaise served with homemade puff pastry stuffed with fresh crabs and caviar and a saffron herbs sauce

Sherbet

Lemon-kiwi sorbet

Main Course

Roasted Christmas duck served with glazed chestnuts, caramelized onions, roasted potatoes and bunches of sweet green beans with apricot gravy

Or

Grilled scallops and sautéed shrimps served with fresh spinach, pancake potatoes with fresh dill and sweet chili sauce

Dessert

Strawberry mille Feuillet with chocolate strawberries, strawberry mousse
mashed beetroot and Christmas macaroons

Christmas Cookies, Tea and Coffee

MERRY CHRISTMAS



Rotisserie
Bar & Grill

Heiligabend Menü

Amuse bouche

Frittierter Camembert an einer Himbeervinaigrette

Kalte Vorspeise

Geräucherter und marinierter Lachs serviert mit Avocadopüree auf einem Salatbett und einem Honigsenf-Dill Dressing

Suppe

Champignon-Kastaniencremesuppe

Warme Vorpeise

Gemischter Meeresfrüchtegratin mit Hollondaise Soße serviert mit hausgemachtem Blätterteig gefüllt mit Krabbenfleisch und Kaviar und einer Safran-Kräutersoße

Sherbet

Zitronen-Kiwisorbet

Hauptspeise

Geröstete Weihnachtsente serviert mit glasierten Kastanien, karamellisierten Zwiebeln, Bratkartoffeln und grünen Bohnen mit einer Aprikosensoße

Oder

Gegrillte Jakobsmuscheln und gebratene Shrimps serviert mit Spinat, Kartoffelpfannkuchen mit Dill und einer süß-scharfen Soße

Dessert

Erdbeer "Mille Feuillet" bestehend aus Schokoladenerdbeeren, Erdbeermousse, Rote Beete Püree und Macaroons

Weihnachtsplätzchen, Tee und Kaffee

FROHE WEIHNACHTEN