

# *Christmas Eve Dinner*

## **Soup**

Sea food soup Or Mushroom soup

## **Starters**

Shrimp Cocktail Or chicken Hawaii Salad

## **Main Course**

Mix sea food Or Lamb chops with  
mashed potatoes

All main course served with  
French Fries and Vegetables  
1 Bottle of wine For 2 Persons

## **Dessert**

Tutti Frutti or Banana split





# ***NEW YEAR PROGRAM 2024***

***Cocktail reception***

***19:00 to 19:30***

***New year dinner buffet***

***20:00 to 21:00***

***Musician saxophone***

***21:00 to 22:30***

***Tanura show***

***22:30 to 23:15***

***Animation carnival***

***23:15 to 23:45***

***Count down and happy new year***

***23:55 to 00:00***

***Belly dance***

***00:00 to 00:30***



**Staff & management of Old Vic Sharm Hotel wish you a happy new year**

# New Year Buffet

## Oriental Salad

Selection of oriental mezzeh;  
Tabouleh, fattoush, hummus, mixed labnah , tahina, babaghanoug  
Green & black olives, mixed pickles  
Yogurt salad, marinated cherry tomatoes

## Basic Salad

### Salads

Blue chesses salad with mustard dressing  
Smoked beef with black lentil dressing and sun dried tomatoes  
California salas  
Red beans & asparagus with tarragon dressing  
Goat cheeses Salad with fresh mesclum marinated with herbs  
Chicken Salad with fresh coriander topped with Coconut dressing  
Bird tongue pasta salad with smoked Baby shrimp  
Marinated Artichoke with walnut dressing

## Fish Starter

Shrimps three  
Tuna profiterole  
Stuffed crab with sea food and fresh basil  
Marinated fresh salmon sea bass  
Fish terrine garnished with endive & red caviar  
Money bag of smoked salmon and horseradish dressing

## Meat starter

Tartlet of asparagus and foie gras mousse  
Smoked duck with morel mushroom  
Quail terrine with pasticcio topping  
Roasted beef with balsamic  
American Roasted Turkey

## Vegetarian Starter

Vegetable and herbs terrine  
Tomato mozzarella  
Vegetarian basket on the dipping sauce  
Marinated vegetables skewer on the bed of  
fresh green salad

### Salad Bar Collection

Carrot, cucumber, beetroot, green red and yellow peppers, green bean  
Green peas, tomatoes, radish, fresh chili, green and black olives, pickles  
Collection of green salad & endive

### DRESSING

Mango dressing, guacamole, blue chesses  
Raspberry & French dressing rose island  
Olive oil, balsamic vinegar, apple vinegar

### Chesse Corner

Chasse Board with a variety of international chesses  
Emmenthal, Gruyere, Cheddar, Gouda  
Edams, Roquefort, Nesto, goat  
Keri, Feta, Smoked chesses

### Bread Display

Assorted roll & Rye bread  
German & Italian bread  
Cereal & malty bread & brown  
Ciabatta bread & Walnut  
Oriental bread & Focatcha  
Selection of butter

### Soup

Consommé of Lobster  
Mushroom cream with tarragon

### Carving Station

Traditional Roasted Turkey  
Served with pineapple & béarnaise sauce  
Roasted Leg of veal with three kinds of sauce  
Grilled Crabs on charcoal  
Grilled Quail with tarragon

## Hot Dishes

Beef medallions with morel mushroom sauce  
Assorted Baby Vegetables  
Pan roasted sea bass fish & salmon with saffron caviar butter sauce

Royal Risotto with shrimp & fresh mushroom  
Chicken Saltimbocca (Stuffed chicken with smoked beef & cheddar  
cheeses)  
Served with diced potatoes & leeks and glazed onion  
White steam rice with crispy almond  
Pomme chateau with honey syrup  
Cannelloni with seafood & spinach  
Grilled Calamari with tarragon  
Stuffed artichoke with meat & mornay sauce

## Pasta Station

Spaghetti & penne  
Served with sea food & Napolitano sauce

## Sweet

Selection of French & Oriental desserts  
Green lemon tartelette with white chocolate ganache  
Caramel and walnut mousse  
Traditional cheese cake  
Tart folle with exotic fruit  
Mini lemon tart topped with meringue  
Red fruit millefeuille mint flavor  
Snake bavaroise cream  
Bana and rum mousse with caramel glaze ,  
Stuffed kiwi with coconut mousse,  
Red fruit soup with cookie crouton  
Mirror of strawberry dipping in black dark chocolate  
Sacher cake with brandy sauce  
Mini baba with rum  
Large fresh fruit display

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**Happy New Year**