



CHRISTMAS EVE MENU

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ELBA LANZAROTE
ROYAL VILLAGE RESORT * * * *



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GALA DINNER

SEAFOOD & FISH – CHEF'S TABLE

Seafood Cascade consisting of:

- Lobster
- Cooked Shrimp
- Carabineros (Mirador Restaurant only)
- Argentinian Red Prawn
- Seasoned Clams
- Mussels
- Blue Crab
- Scampi
- King Crab Legs (Mirador Restaurant only)

Live cooking station preparing seafood cocktails

All served with: Citrus mayonnaise, spicy sauce, classic chopped garnish, capers, lemon, Tabasco, ...

ASIAN STATION

- Tuna Tartare
- Salmon Tartare
- Assorted Sushi Selection
- Salmon & Avocado California Roll
- Tuna & Piquillo Maki
- Assorted Oriental Chicken Pouches
- Varied Gyozas
- Spring Rolls

All served with Soy Sauce, Wasabi, Ginger, Sweet Chili, Sriracha, ...

VEGAN

- Vegetable tagine with apricots
- Sautéed lentils
- Glazed carrots
- Brussels sprouts with sage butte

RICE

Traditional seafood rice with Argentinian prawn and wild squid.

CARVING STATION

Roast suckling pig stuffed with sage, onion, Christmas citrus, and beef.
Served with roasted apple and salted caramel sauce.



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MEDITERRANEAN

Sauces, roasted potatoes, oils, Mediterranean dressings, olives, dried vegetables, ...

PASTA & PIZZA

Black truffle filled pasta

Spaghetti

Macaroni

Served with Bolognese, Carbonara, Tomato & basil, and Truffle sauces

Bowls of grated Parmesan, pesto, and red pesto

Lobster cannelloni

Coppa & basil pizza

White truffle & foie pizza

Margherita pizza

BAKED POTATO STATION

Baked potatoes with toppings:

Cheddar cheese

Bacon

Blue cheese sauce

Dates

Sour cream

Clarified butter

Crispy onions

HOT SELECTION

Confit cod with cockle pil-pil

Sole roulade with vegetables

Tomato tatin

Spiced vegetable tagine

Stuffed guinea fowl

Beef bourguignon with porcini

Seasonal vegetables with roasted butter vinaigrette

Sautéed mushrooms and broad beans

GRILL

Beef rib-eye

Iberian pork tenderloin

Line-caught hake

Garlic prawns

Canary-style papas arrugadas with mojos

French fries

**Elba
Lanzarote**
Royal Village Resort





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GALA DINNER

CHARCUTERIE & CHEESES

CHEESES

Shropshire Blue Clawson
Irish Cheddar
Wensleydale with cranberries
Torta del Casar
Artisanal Canarian cheeses

CURED MEATS

Hand-carved Iberian ham
Iberian chorizo
Iberian salchichón
Iberian loin
Black Angus Cecina
Mallorcan sobrasada

Served with jams, grated tomato, selection of breads, toasts, fruit & nut bread.

COLD SELECTION

Wild rice salad with cherry tomatoes and feta
Roasted vegetable salad with rosemary vinaigrette and confit duck
Shrimp cocktail
Nordic potato salad with egg, truffle and gravad lax
Spicy tuna over crispy rice
Traditional roast beef with Cumberland, horseradish, and house pickles
Marinated salmon tartare with mango, beetroot, and vodka dressing
Chicken roulade with nuts and spinach
Full crudités

Served with assorted dips: Hummus, Babaganoush, Tzatziki Focaccia bread and grissini

Cheese in oil
Olives in oil
Homemade green pepper pâté
Homemade cranberry pâté
Champagne foie with pepper

Served with toasts, jams, preserves and pickles

Mini pita bread
Shrimp twister
Spinach & feta roll



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DESSERTS

Sweet miniatures
Assorted chocolate creations
Assorted fantasy desserts
Mini macarons
Mini baklava
Dark chocolate truffles
Christmas chocolate cake
Spinach cake
Forest fruit semifreddo
Baked cheesecake bites
Assorted puff pastries
Assorted mousses and jellies, and rice pudding

YAIZA & MIRADOR CELLAR

Soft drinks & Beers
Monólogo White – D.O. Rueda
Monólogo Red Crianza – D.O. Rioja
Freixenet Blanc de Blancs – D.O. Cava
Coffee & Tea
Mineral Waters

Drinks included only under All-Inclusive service