

C O R P O R A T E C H R I S T M A S 2 0 2 2 / 2 3

S E T M E N U S
&
B U F F E T M E N U S

TIVOLI

AVENIDA LIBERDADE
LISBOA HOTEL



THE LEADING HOTELS
OF THE WORLD®

CELEBRATE
THIS FESTIVE SEASON
WITH YOUR COMPANY
IN A MEMORABLE EVENT AND
TAKE ADVANTAGE
OF EXCLUSIVE BENEFITS * :

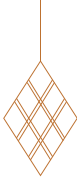
Accommodation Gift voucher for every 30 guests confirmed at the event

Complimentary Port for reservations made until 31st October 2022

Exclusive room offer for groups over 30 guests

* Benefits subject to hotel conditions





MENU I

44€ per person

Starter

Celery cappuccino, leek threads

Or

Cream of baked pumpkin soup scented
with anise, marinated medallion of
chicken and toasted almonds

Main Course

Marinated chicken supreme,
mushroom fricassée

Or

Slice of pan seared salmon,
potato and chive ecrassé



Dessert

Sericaia, creamy milk and lemon ice
cream

Or

Christmas log - Belgian chocolate
mousse with creamy caramel, crispy
Ferrero Rocher and Raspberry ice cream

MENU II

49€ per person

Starter

Cream of chicken soup, vegetable
pearls glacé and toasted hazelnuts

Or

Salmon carpaccio, salmon roe,
cucumber spaghetti

Main Course

Grouper tranche, creamy
Mediterranean vegetable polenta,
saffron sauce

Or

Turkey breast stuffed with
chestnuts and pine nuts, creamy
pumpkin and baby spinach

Dessert

Spice Biscuit, Vanilla Mousse
and Praline Filling

Or

Christmas Table - vermicelli,
creamy cinnamon, angel wings
and cinnamon ice cream





MENU III

59€ per person

Starter

Cream of oyster soup
Or
Chèvre in flaky pastry, pear in Port wine,
micro greens

Main Course

Salt cod confit, salt cod brandade,
sautéed pak choi
Or
Iberian pork tenderloin, chouriço
and rosemary cassava, creamy
cauliflower, apple sauce

Dessert

Creamy egg pie with red fruit compote
and lemon ice cream
Or
Deconstructed chick pea pockets –
creamy chick pea, crispy shells and
fennel biscuit

MENU IV

73€ per person

Starter

Crawfish lobster bisque, pan
seared scallops and salicornia
Or
Foie-gras and pistachio terrine,
fig mille feuille

Main Course

Deep fried John Dory fish
goujonettes, prawn and green
asparagus risotto
Or
Beef medallion, vegetable
gratin, red wine sauce

Dessert

Egg and bacon pudding
with orange marmalade
Or
Traditional egg tart with
cream of cinnamon and
prunes

CHRISTMAS BUFFET I

44€ per person

Starters and Cold Salads

Plain Salads: Mixed lettuce, tomato, carrot and cucumber

Dips: vinaigrette, mayonnaise and cocktail

Baked salt cod salad with a trilogy of peppers

Celery salad with apple and dried fruit

Greek salad

Quiche Lorraine

Beef croquets with oregano aioli



Hot Dishes

Cream of baked vegetable soup

Creamy salt cod with spinach

Duck risotto



Desserts

Fruit salad (orange, kiwi, melon)

Orange roll

Yule log

Crème brûlée

Chocolate mousse

Traditional Portuguese Bolo Rei cake

CHRISTMAS BUFFET II

48€ per person

Starters and Cold Salads

Plain Salads: Mixed lettuce, tomato, carrot, cucumber, sweet corn
with peppers, beetroot

Dips: vinaigrette, mayonnaise, cocktail and yoghurt

Tomato salad, cottage cheese, olives and basil pesto

Caesar salad with crispy bacon

Baked vegetable salad with marinated goat's cheese

Purple cabbage salad with apricots and dried fruit

Black-eyed bean salad with fresh tuna

Pork rissole

Spinach Quiche with Mushrooms



Hot Dishes

Cream of kale broth with baked chouriço

Flaked salt cod with corn bread

Loin of pork stuffed with prunes

Penne rigate, prawn carbonara



Desserts

Fruit salad

Sweet rice pudding

Portuguese style donuts

Yule log

Portuguese egg dessert

Traditional Portuguese Bolo Rei cake

Traditional egg and bacon dessert

Creamy Milk

Chocolate mousse

CHRISTMAS BUFFET III

65€ per person

Starters and Cold Salads

Plain Salads: Mixed lettuce, tomato, carrot, cucumber, sweet corn
with peppers, beetroot

Dips: vinaigrette, mayonnaise, cocktail, yoghurt and Caesar
Caesar salad with Panko chicken

Tabbouleh with prawns and peppers

Waldorf salad with smoked duck

Leaf salad, fresh tuna, quail's egg and cherry tomatoes

Farfalle salad with green asparagus and dried tomato

Chèvre verrine with pumpkin compote, baby spinach

Seafood cocktail with avocado

Melon with cured ham and Port wine reduction

Salt cod triangles with cream

Prawn and leek quiche

Selection of Portuguese and international cheeses,

Selection of rolls and jams



Hot Dishes

Fish soup

Slice of grouper with fish stew
juice

Breast of pan seared guinea fowl,
vegetable gratin

and sautéed beans

Linguine sautéed with prawn and
seafood sauce

Desserts

Selection of finely sliced fresh fruit

Sweet rice pudding

Crème brûlée

Portuguese style donuts

Yule log

Portuguese egg dessert

Traditional Portuguese Bolo Rei cake

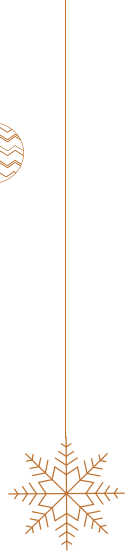
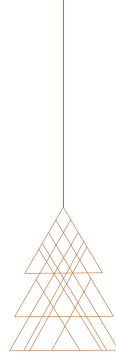
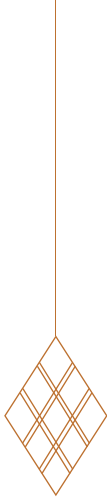
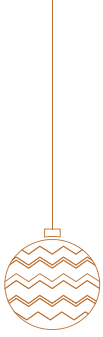
Traditional egg and bacon dessert

Orange roll

Chocolate mousse



VAT included.



All prices include VAT at the prevailing rate.

This establishment has a complaints book.

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