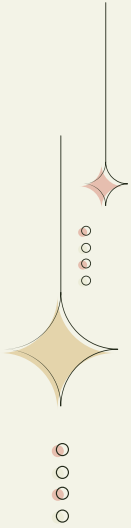


TIVOLI LAGOS

Christmas
NATAL ◦ 2018

YOUR COMPANY'S
CHRISTMAS PARTY

TIVOLI
LAGOS
ALGARVE
RESORT



Join your team for a memorable Christmas celebration at Tivoli Lagos Algarve Resort. Discover the traditional flavours of Christmas with an incredible dinner created by our Chef José Moura and toast to the new year.

❖ **MENU I** Price per person: €30

APPETIZER

Coriander Velouté with Codfish Flakes

MAIN COURSE

Veal Medallions on a Bed of Mushrooms and Chestnuts

DESSERT

Two Chocolates Delight with Vanilla Sauce

❖ **MENU II** Price per person: €30

APPETIZER

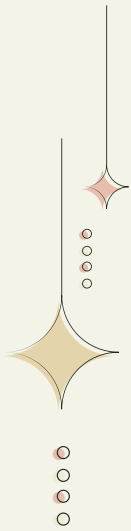
Smoked Salmon Rosette with Horseradish Paste and Citrus Vinaigrette

MAIN COURSE

Roasted Codfish Fillet with Corn Bread Crust

DESSERT

Lime Semifreddo with Chocolate Dust



✦ **BUFFET I** Price per person: €25

SIMPLE SALADS

Lettuces, Tomato,
Grated Carrot, Cucumber,
Beetroot, Bell Pepper
with Yogurt Sauce, Onion
Vinaigrette Dressing
and Yogurt Dressing

HOT

Green Cabbage Broth (Caldo Verde)
with Chorizo
Oven Baked Codfish with Cream
Roasted Pork Loin
Sautéed Vegetables
with Tofu and Soya
Steamed Broccoli
Sautéed Potatoes
White Rice

COMPOSED SALADS

Melon with Dry-cured Ham
Marinated Mussels
Black-eyed Peas Salad
with Tuna and Egg
Sardine Fillet with Corn Bread
Cod Roe Salad
Broad Beans Salad with
Country Sausages
Marinated Olives
Pickles
Spring Onions

DESSERTS

French Toasts with Angel Hair
("egg threads")
King Cake
Portuguese Egg Custards
Baked Rice Pudding with Cinnamon
Crème Brulée
Egg Pudding

✦ **BUFFET II** Price per person: €25

SIMPLE SALADS

Lettuces, Tomato,
Grated Carrot,
Cucumber,
Beetroot, Bell Pepper
with Yogurt Sauce,
Onion Vinaigrette Dressing,
Yogurt Dressing
and Cocktail Dressing

HOT

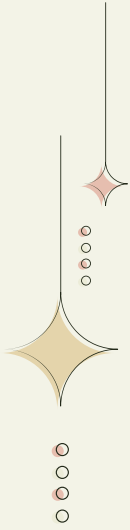
Cream Crecy (Carrot Cream)
Fresh Codfish Fillet with Herbs
Roasted Leg of Lamb Provençal-style
Beef Stroganoff
Parisian Potatoes
Dried Fruits Rice
Vichy Carrots

COMPOSED SALADS

Fish and Smoked Salmon Terrine
Seafood Salad with Fruit
Marinated Mackerel Fillet
Farfalle, York Ham, Boiled Egg
and Parsley Salad
Niçoise Salad with Anchovies
Marinated Olives
Pickles
Spring Onions

DESSERTS

Black Chocolate Mousse
King Cake
French Toasts with Angel Hair
("egg threads")
Crème Brulée
Egg Pudding
Strawberry Moscovite



DRINKS Price per Person: €6

TIVOLI LAGOS SELECTION

DOURO
White and Red Wine São Miguel

or
BAIRRADA
White and Red Wine Valdoeiro Selection

or
PENÍNSULA DE SETÚBAL
White and Red Wine Brasão da Vila

or
ALENTEJO
White and Red Wine Monte do Cabeção

Mineral Water
Draught Beer
Soft Drinks and Juices
Coffee or Tea

Prices per person.
VAT included at the legal rate in force.
Children from 3 to 12 years old: 50% discount.

Book before 15 November and receive a complimentary welcome drink* on arrival.
*Glass of Port.

Surprise your co-workers.
Make the most of this celebration!

For further information or reservations please contact:
T: 282 790 325
E: lrio@tivolihotels.com