



C O R P O R A T E
C H R I S T M A S
M E N U S

TIVOLI
LAGOS
ALGARVE RESORT



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 15th November 2021

Exclusive room offer for groups over 30 guests

Cancellation flexibility to cancel 50% of participants up to 15 days before the event

* Benefits subject to hotel conditions



M E N U I

A P P E T I Z E R

Coriander Velouté with Codfish Flakes

M A I N C O U R S E

Veal Medallions on a Bed of Mushrooms and Chestnuts

D E S S E R T

Two Chocolates Delight with Vanilla Sauce

Price per Person: €30

M E N U I I

A P P E T I Z E R

Smoked Salmon Rosette with Horseradish Paste and Citrus Vinaigrette

M A I N C O U R S E

Roasted Codfish Fillet with Corn Bread Crust

D E S S E R T

Lime Semifreddo with Chocolate Dust

Price per Person: €32



B U F F E T I

S I M P L E S A L A D S

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

C O M P O S E D S A L A D S

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

H O T D I S H E S

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

D E S S E R T S

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

Price per Person: €30



B U F F E T I I

S I M P L E S A L A D S

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

C O M P O S E D S A L A D S

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

H O T D I S H E S

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

D E S S E R T S

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

Price per Person: €32



DRINKS 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

Plus:

Mineral Water

Draught Beer

Soft Drinks and Juices

Coffee or Tea

Price per Person: €7

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

