

LAGOAS PARK

OEIRAS • PORTUGAL



BUFFETS ♦ MENUS

The Magic of Christmas

2024



tdhotels.com

Magic of Christmas Buffet



VARIETY OF SIMPLE SALADS

Tomato, cucumber, carrot and lettuce

VARIETY OF STARTERS AND COMPOSED SALADS

Samosas, meat croquettes, alheira balls, prawn rissoles, suckling pig rissoles and garlic bread ♦ Chickenwrap with grilled courgette, bacon, parmesan, iceberg and garlic mayonnaise ♦ Crab pâté with coriander on toasted rustic bread ♦ Prawns with quinoa, mango, avocado, cucumber, Chinese cabbage and green sauce ♦ Mussels au gratin with sweaty tomatoes and oregano ♦ Kale with apple, corn, tomato, red onion, mango and chives ♦ Tuna with green beans, iceberg, peppers, egg, olives and vinaigrette ♦ Penne with strips of veal, courgette, carrot, broccoli and herb pesto

SOUP

Pumpkin cream with watercress and almonds

FISH DISH

Roast cod with bread, chestnuts and cabbage

MEAT DISH

Pork loin stuffed with farinheira and plums, sweet potato and greens

VEGETARIAN DISH

Penne with tomato sauce, courgettes and parmesan

DESSERTS

Christmas trunk ♦ English cake ♦ Raspberry and pineapple charlotte ♦ Orange tart ♦ Portuguese rice pudding ♦ Pumpkin Sonhos (traditional Portuguese doughnuts) ♦ Rabanadas (French toast) ♦ Bolo-rei (King's Cake) ♦ Laminated fruit ♦ Cheeses, jams and dried fruit

€ 40.00

Prices shown are per person and do not include drinks.
Minimum of 30 people. VAT included.

Christmas Delights Buffet



VARIETY OF SIMPLE SALADS

Tomato, cucumber, carrot and lettuceace

VARIETY OF STARTERS AND COMPOSED SALADS

Samosas, meat croquettes, alheira balls, prawn rissoles, suckling pig rissoles and garlic bread ♦ Goat's cheese in panko with strawberry jam
Courgette gratin with béchamel, bacon, cheese and parsley
Pork tenderloin in panko with yoghurt sauce ♦ Smoked salmon with lemon, egg, capers, dill and yoghurt ♦ Chicken quiche with corn, leek, mushrooms, carrots and spinach ♦ Vegetablatatouille with mozzarella and oregano sauce ♦ Casarecce with ham, green beans, apple, peppers, cornichons, olives and basil sauce

SOUP

Seafood cream with croutons and coriander

FISH DISH

Octopus and prawns à lagareiro with fried potatoes and turnip greens

MEAT DISH

Roast duck with orange on carrot rice, bacon and nuts

VEGETARIAN DISH

Fusilli with mushroom sauce, spinach and cherry tomatoes

SIDE DISHES

Steamed vegetables with garlic olive oil

DESSERTS

Egg rolls ♦ Raspberry semifreddo ♦ Almond frangipane tart with cranberries ♦ Christmas trunk ♦ Portuguese rice pudding
Pumpkin Sonhos (traditional Portuguese doughnuts) ♦ Rabanadas (French toast) ♦ Bolo-rainha (Queen's Cake) ♦ Laminated fruit
Cheeses, jams and dried fruit

€ 43.00

Prices shown are per person and do not include drinks.
Minimum of 30 people. VAT included.

Peace Menu



Seafood cream with croutons and coriander

Black pork loin stuffed with farinheira and chestnuts,
sweet potato and sprouts

Coffee

€ 37.50

Happiness Menu



Pumpkin cream with watercress and almonds

Octopus and prawns à lagareiro with fried potatoes and turnip greens

Coffee

€ 40.00

Harmony Menu



Duck veloute with quail's egg, carrot and mint

Goat's cheese with fig jam on filo pastry and green leaves

Baked cod loin with bread, chestnuts and cabbage

€ 43.00

The prices shown are per person and do not include drinks.
Includes Christmas dessert buffet and glass of Port. VAT included.



FOR RESERVATION CONTACT
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