



Boavista
Golf & Spa

LAGOS • ALGARVE
PORTUGAL

CHRISTMAS MENUS



CHRISTMAS MENU I

Pumpkin cream soup with fresh sage and oriental spices
Veal medallions marinated in truffle oil,
with carrot pure and fresh mushrooms
Drunken pear with red wine mousse and crumble

Price per person: €39

(Drinks included)

CHRISTMAS MENU II

Pesto stuffed burrata with
roasted tomato sauce and focaccia
Baked cod fillet with almond romesco sauce,
seasonal vegetables and peppers
Delicious caramelized apple crumble

Price per person: €41

(Drinks included)

FREE LIVE MUSIC FOR GROUPS OVER 40/PAX

CHRISTMAS MENU III

Fried shrimp with creamy sauce, spices,
aromatic oil and spicy mango
Crispy chicken with curry sauce,
cauliflower purée and roasted vegetables
Passion fruit creme brulée

Price per person: €36

(Drinks included)

CHRISTMAS MENU IV

Alheira meatballs with mustard mayonnaise,
arugula and tomato confit
Crusted lamb carré with herb and pistachio,
pumpkin purée and aromatic vegetables
Coffee tiramisu with a special touch

Price per person: €44

(Drinks included)

FREE LIVE MUSIC FOR GROUPS OVER 40/PAX

If you have any dietary restrictions, allergies or preferences
for some ethnic food, please let us know

CHRISTMAS BUFFET I

SALADS

Tomato, cucumber, lettuce, grated carrots, arugula
Olives, palm hearts, pickles

Cod and chickpea salad
Melon with smoked ham
Potato salad with boiled egg and vegetables
Tuna salad with black-eyed peas

Savory platter: patties, cod pastries,
croquettes, chicken pastries

WARM DISHES

Sweet potato soup with croutons
Bread with aromatic butter
Cod with cream
Turkey cutlets with orange cream
Vegetable lasagna
White rice
Sautéed potatoes
Roasted vegetables

DESSERTS

Chocolate cake
Rice pudding
Orange roll cake
Apple pie

POSSIBILITY OF SHOWCOOKING

Seafood paella
Black octopus and cuttlefish paella
Vegetable paella

Price per person: €36

(Drinks included)

CHRISTMAS BUFFET II

SALADS

Lettuce, tomato, cucumber, arugula, grated carrot
Palm hearts, marinated olives, pickles
Smoked salmon salad with orange, arugula and avocado
Caprese salad with pesto and fresh basil
Cod roe salad
Pasta salad with peppers, shrimp and corn
Savoury platter: patties, samosas, cod pastries

WARM DISHES

Pumpkin soup with fresh sage and cream cheese
Fresh cod fillet with Mediterranean sauce
Chicken curry with pineapple
Roasted lamb with aromatic herbs
Potato gratin
Sautéed vegetables
Saffron rice with dried fruits

DESSERTS

Almond tart
Flan pudding
Boavista bread pudding
Caramel mouse with crunchy almond
Apple pie
Sliced fruit platter

POSSIBILITY OF SHOWCOOKING

Seafood paella
Black octopus and cuttlefish paella
Vegetable paella

Price per person: €44

(Drinks included)

CHRISTMAS BUFFET III

SALADS

Lettuce, arugula, tomato, cucumber, grated carrot,
palm hearts, pickles
Vinaigrette sauce, yogurt sauce with herbs

Shrimp with cocktail sauce
Regional delicatessen, jams, bread and dried fruits
Chicken salad with green apple, celery and yogurt sauce
Nicoise tuna salad with green beans and egg

Savory platter: patties, cod pastries, vegetable tempura,
chicken pastries

WARM DISHES

Creamy shrimp soup with garlic toast
Tilapia fillet with mussel sauce
Pork tenderloin with apricot sauce
Chicken cutlets with citrus and ginger sauce
Potato wedges with aromatic herbs
Roasted vegetables with spices
Rice with peas

DESSERTS

Soft fruit cheesecake
Profiteroles with chocolate
Fruit salad
Chocolate mousse and coffee
Caramelized pineapple mousse with orange

POSSIBILITY OF SHOWCOOKING

Seafood paella
Black octopus and cuttlefish paella
Vegetable paella

Price per person: €41

(Drinks included)

DRINKS

White, red, rosé and green wine (BOAVISTA selection)

Mineral water

Draft beer

Soft drinks and juices

Coffee and tea



PRICES INCLUDE

- VAT at the legal rate in force.
- Parking included in the restaurant parking lot (subject to availability).
- 1/2 bottle of wine per person.
- Live music for groups over 40 people.

FOOD AND DRINK ENTRY

Food and drinks will not be permitted at the event that are not provided by the restaurant, nor does the departure of food and drinks from the area affect the event.

CONFIRMATION OF NUMBER OF GUESTS AND CHOSEN MENU

Up to 15 working days before the event, the number of guests must be confirmed and this will be the number final for billing purposes.

If the number of people is greater than confirmed, billing will be adjusted accordingly.

Confirmation of the chosen menu must be made 15 days before the event date.