



NOBLETON LAKES
GOLF CLUB

Christmas

Dinner

2011
ALL INCLUSIVE
MENU PACKAGES

- Roasted Butternut Squash Soup with Roasted Chestnuts
- Baby Spinach Salad with Candied Walnuts, Goat Cheese & Mandarins Segments, Citrus Dressing
- Christmas Tom Turkey with Traditional Stuffing & Gravy, whipped Yukon Gold Potato & Orange-Cranberry Sauce
- Apple Strudel with Vanilla Crème Anglaise & Bing Cherry Sauce

\$35.95 per person

Menu I

- Wild Mushroom Bisque with toasted Barley
- Composed Salad of Watercress, Radicchio with Smoked Duck Confit & Roasted Beets Champagne Vinaigrette
- Roast Black Angus Striploin of Beef with Madagascar Peppercorn Sauce, Scalloped Potato & Seasonal Vegetables
- Grand Marnier Chocolate Truffle Cake

\$39.95 per person

Menu II

- Caramelized Onion Soup with Gruyère Cheese Crouton & Chives
- Hearts of Romaine & Treviso Lettuce with Garlic Crouton & Lemon-Parmesan Dressing
- Seared Atlantic Salmon Marinated in Red Wine with Lemon Risotto, Prosciutto Crisp & Marsala Wine Jus
- Eggnog Cheesecake with Dark Rum Sauce & Caramelized Pineapple

\$37.95 per person

Menu III

- Shrimp & Lobster Chowder with Lemon Aioli & Garlic Crouton
- Salad of Cured Smoked Trout, Saffron New Potato, Pickled Red Onion & Buttermilk Chive Dressing
- Roasted Herb crusted Rack of Lamb & Truffle Cannellini Bean Cassoulet with braised rainbow Chard
- Brioche Bread Pudding with Golden Raisins, Pecans & Plum Compote, Brandy Sauce

\$44.95 per person

Menu IV