



# CHRISTMAS MENU

 **OPEN TO THE PUBLIC - ALL YEAR FOR DIFFERENT EVENTS**



[golfmetropolitainanjou.com](http://golfmetropolitainanjou.com)

## 4-COURSE MEAL MENU

### FIRST COURSE (1 CHOICE)

Cream of broccoli  
 Veal tortellini in brodo with julienne vegetables  
 Butternut squash soup with small cheese crouton

### SECOND COURSE (1 CHOICE)

Pesto strascinati with red peppers and mushrooms  
 Rigatoni, bolognese sauce  
 Mixed salad with pecorino cheese, berries and balsamic  
 Arugula, parmesan and cherry tomatoes

### MAIN COURSE (1 CHOICE)\*

Chicken cutlet, mushroom sauce	\$ 46
Chicken supreme with white wine and spinach cream sauce	
Chicken breast stuffed with ricotta, fine herbs, tomato sauce	\$ 47
Grilled beef medallion, peppercorn sauce	
Snapper with tomato, onion and balsamic	
Pork osso bucco braised in brown beer	\$ 48
Pork fillet stuffed with brie, prosciutto, spinach, white wine sauce	
Grilled salmon served with candied leek, olive oil and lemon	
Beef, cheese and prosciutto roll with sundried tomato pesto, red wine sauce	\$ 49
Veal roast with fine herbs and candied garlic, demi-glace sauce	
Rib steak	\$ 50
Grilled filet mignon, béarnaise sauce	\$ 52
Fresh seasonal vegetables	
Christmas dessert	
Coffee, tea	

\*Extra fees will apply for 2 choices



## BAR OPTIONS / COCKTAIL

<b>SIGNATURE COCKTAIL</b>	\$ 5
Blue lagoon	
<b>CANAPES DURING THE COCKTAIL</b>	\$ 8
<b>PREPAID BEVERAGE</b>	\$ 7
<b>WINE DURING THE MEAL</b>	\$ 15
Including soft drinks, mineral and spring water	
<b>OPEN BAR FOR 1 HOUR AND WINE DURING THE MEAL</b>	\$ 21
Including soft drinks, mineral and spring water	

Taxes, f.o.g.a. and socan not included.  
 Rates are subject to change without prior notice.