CHRISTMAS DAY MENU 2024

£75.00 p/p ~ 3-courses

STARTERS

Parfait Di Fegato D'Anatra E Porto

A rich and smooth homemade duck liver and port parfait served with a sweet date and pear chutney and freshly toasted homemade bread

Insalata D'Anatra

Roasted duck breast on a bed of salad and drizzled with a honey and cherry compote

Ravioli Aragosta

Large ravioli filled with fresh lobster meat, cooked in a cream and tomato sauce and finished with fresh crayfish and chilli

Smoked Salmon Rillette

Fresh Scottish smoked salmon pate made with a touch of horseradish sauce and served with a beetroot salad and toast

Zuppa Di Verdure Invernali

A homemade winter vegetable and lentil soup served with freshly baked bread and croutons

MAIN COURSES

Tacchino Arrosto

Our classic Christmas turkey, roasted until bronzed and served with pigs in blankets, roast parsnips, carrots, sprouts, roast potatoes, stuffing then smothered in our homemade gravy

Salmone E Prosecco

Fillet of Salmon panfried and set on a bed of spinach and beetroot mash Accompanied with King Prawns and a Prosecco and cream sauce

Cosica D'Anatra

Slowly roasted confit of duck leg served with mashed potato and a red wine, plum and honey sauce

Medaglioni Ai Funghi

Prime medallions of fillet steak, cooked medium and accompanied with a delicate wild mushroom sauce served with roast potatoes and seasonal vegetables

Portobello Stroganoff

Classic mushroom stroganoff cooked in a creamy sauce and served on a bed of white rice

A small selection of Pizza's or Pasta Dishes is available for children

DESSERTS

A Selection of Papa's Favourite Desserts including Tiramisu & Cheesecake



BOOKING NAME:

Papa Luigi's Restaurant

169 Wigan Road Euxton Chorley PR7 7JH

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CHRISTMAS DAY 2024 ~ PRE-ORDER FORM

TIME OF BOOKING: 12.30pm OR 3.00pm	
NO. IN PARTY: Adults £75.00p/p Children £35 (under 1	0)
CONTACT TELEPHONE NUMBER:	
DEPOSIT £25 P/P TO BE PAID ASAP & PLEASE RETURN THIS FORM BY FRIDAY 29 TH NOV	EMBER
STARTERS	QUANTITY
Duck Liver Pate	
Duck Salad	
Ravioli Aragosta	
Smoked Salmon Rillette	
Winter Vegetable & Lentil Soup	
MAIN COURSES	QUANTITY
Roast Turkey	
Salmon & King Prawns in Prosecco sauce	
Confit Duck Leg	
Medallions of Fillet	
Portobello Mushroom Stroganoff	
Other (children or special dietary etc)	
DESSERTS	
Orders will be taken on the day	
SPECIAL REQUIREMENTS: (any additional information / special dietary requirements / allergies etc)	