

CHRISTMAS DAY MENU 2025

£79.00 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

Ravioli Aragosta

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

Zuppa Di Verdure Invernali

A homemade winter vegetable and lentil soup
served with roasted chestnuts and freshly baked bread rolls

Pancia Di Maiale

Slow cooked pork belly
Served on grilled black pudding with an apple and red wine jus

Salmone E Zucchini

Smoked Salmon and courgette rolls baked in filo pastry and served with crispy salad leaves

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

Papa Luigi's Restaurant

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CHRISTMAS DAY 2025 ~ PRE-ORDER FORM

BOOKING NAME:

TIME OF BOOKING: 12.30pm ☐ OR ☐ 3.00pm

NO. IN PARTY: ☐ Adults £79.00p/p ☐ Children £35 (under 10)

CONTACT TELEPHONE NUMBER:

CASH DEPOSIT £25 P/P TO BE PAID ASAP & PLEASE RETURN THIS FORM BY FRIDAY 28TH NOVEMBER

STARTERS	QUANTITY
Duck Liver Pate	
Ravioli Aragosta (lobster ravioli)	
Winter Vegetable & Lentil Soup	
Pancia Di Maiale (pork belly)	
Salmon E Zucchini (smoked salmon and courgetti rolls)	
Other (children or special dietary etc)	
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)	