

## CAPO D'ANNO | NEW YEAR'S EVE

Available from 5.30pm with last food orders being taken at 9pm

### STARTERS

#### Lobster bisque

with langoustine and toasted bread

#### Black olive tuille (v)

with goat's cheese mousse & pickled heritage beetroot

#### Roulade of black & white pudding

with mustard mash, peppercorn sauce & a crispy soft boiled egg

#### Oriental confit duck leg spring roll

accompanied by an Asian infused salad

#### Roasted Mediterranean vegetables (v)

served over toasted sourdough, topped with crumbled feta and rocket leaves

### MAIN COURSES

#### Rump of lamb

with blacksticks blue cheese and sautéed mushrooms, with a red wine jus

#### Salmon en papillote

with king prawns infused with chilli & lemon

#### Beef short rib

served with a rich red wine jus

#### New Year's meat feast pizza

topped with spicy beef, chicken, pepperoni, ham & chillies

#### Pasta Rigaletto

pasta ribbons tossed with a sauté of smoked bacon and oyster mushrooms, bound with white wine cream

#### Roasted root vegetables stack (v)

with goat's cheese and root vegetable crisps

### DESSERTS

#### Mango & passion fruit Eton mess

#### Chocolate & salted caramel cheesecake

with honeycomb ice cream

#### Warm ginger pudding

with toffee sauce & vanilla ice cream

#### Selection of cheese & assorted biscuits

with quince jelly, chutney and grapes

**£29.50 PER PERSON**



Located within the DW Stadium with seating for 120 people, the newly refurbished Rigalettos Italian Restaurant is the ideal venue to host your Christmas Celebrations but,

## WHY WAIT UNTIL CHRISTMAS TO VISIT...

Throughout the year, Rigalettos offers a range of menus created by our team of award winning chefs; an "Espresso" Lunch Menu, an extensive A La Carte Menu, Specials Board and Early Bird Menu – giving you a wide variety of choice to suit your budget, time and occasion.

Rigalettos can also be hired on an exclusive basis for groups, such as christening receptions, birthday parties, wedding receptions, in fact, for any occasion where family and friends want to get together to dine and drink in stylish surroundings.

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[www.dwstadium.com](http://www.dwstadium.com)

If you require information regarding the presence of allergens in any of our food or drink, please ask your server who will be happy to provide this information

# CHRISTMAS & NEW YEAR 2018



 Rigalettos Restaurant  @Rigalettos  [www.dwstadium.com](http://www.dwstadium.com)

## PRANZO FESTIVO | LUNCH FESTIVE MENU

Available from Thursday 29th November to Friday 28th December 2018 (lunch times only)  
Tuesday - Friday: 12 noon - 2pm

### STARTERS

**Roasted pepper soup (v)**  
with red pesto oil & sour dough

**Tomato and mozzarella salad (v)**  
with rocket, balsamic and parmesan shavings

**Baked ciabatta (v)**  
topped with brie, caramelised onions and cranberry

**Baby back ribs**  
in a spiced orange barbecue sauce

### MAIN COURSES

**Chargrilled breast of chicken**  
with vegetable risotto and masala cream sauce

**Braised beef steak**  
accompanied by spiced red cabbage and new potatoes

**Pasta Napoli**  
pasta quills tossed with Italian sausage, onions & chilli, bound with Napoli sauce

**Stone baked pizza**  
topped with our own pizza sauce, honey roast ham, mushrooms and mozzarella

**Creamy pasta (v)**  
pasta ribbons tossed in a white wine cream, with mushroom, onions and parsley

### DESSERTS

**Chef's selection of desserts**  
Please ask your server for details

**2 COURSES - £12.00 PER PERSON**

**3 COURSES - £16.00 PER PERSON**

## MENU FESTIVO | EVENING FESTIVE MENU

Available from Thursday 29th November to Saturday 29th December 2018 (excluding Christmas Eve)  
Tuesday - Thursday: 5.30pm - 9pm | Friday: 5.30pm - 7.30pm | Saturday: 5pm - 7.30pm

### STARTERS

**White onion & potato soup (v)**  
finished with croutons & rosemary

**Chicken liver pâté**  
topped with Grand Marnier jam and crisp bread shards

**Prawn & crayfish tian**  
bound in a wholegrain mustard & lemon mayonnaise

**Feta, red onion & spinach spring roll (v)**  
with star anise & plum jam

**Caprese ciabatta (v)**  
Crisp ciabatta topped with buffalo mozzarella, tomatoes & pesto

### MAIN COURSES

**Butterflied lemon pepper chicken breast**  
with herb risotto and wild mushroom sauce

**Beef bourguignon**  
slow cooked beef brisket stew with pearl onions, served with horseradish mash

**Smoked haddock & pea tagliatelle**  
finished with pea shoots & a breaded soft poached egg

**Traditional stone baked pizza (v)**  
topped with brie, red onion & cranberry

**Mediterranean vegetable stack (v)**  
topped with glazed goat's cheese & a spicy Napoli sauce

### DESSERTS

**Tiramisu**  
Layers of mascarpone & Italian sponge fingers infused with coffee liqueur

**Lemon cheesecake**  
with mulled winter berry compote

**Chocolate orange tart**  
with fresh raspberries & vanilla ice cream

**Ice cream selection**  
served with wafers & fruit coulis

**£18.00 PER PERSON**

## VIGILIA DI NATALE | CHRISTMAS EVE

Available from 5.30pm, with last food orders being taken at 9pm

### STARTERS

**Caramelised onion soup (v)**  
finished with a parmesan croute

**Pressed pork belly with black pudding**  
and a bacon chutney

**Potted brie & cranberry brulee (v)**  
finished with crisp bread shards

**King prawn & mussel lollipops**  
with a chilli & plum jam

**Goat's cheese fondant (v)**  
coated with toasted pine nuts & thyme, served with beetroot purée & pickled heritage beetroot

### MAIN COURSES

**Confit shoulder of lamb**  
finished with rosemary & mint jus

**Beef stroganoff**  
served with infused basmati rice

**Lemon & rosemary baked salmon**  
with samphire & chive beurre blanc

**Festivo pizza**  
topped with turkey, pork stuffing, pigs in blankets & cranberry jam

**Turkey & smoked bacon tagliatelle**  
bound in a creamy white wine sauce, topped with Lancashire cheese bon bons

**Mediterranean vegetable risotto (v)**  
topped with glazed goat's cheese

### DESSERTS

**Sticky toffee pudding**  
with toffee sauce and vanilla ice cream

**Chocolate brownie**  
with salted caramel ice cream

**Strawberry crème brûlée**  
with shortbread

**Selection of cheese & assorted biscuits**  
with quince jelly, chutney and grapes

**£25.00 PER PERSON**