



“CHRISTMAS”
LUNCH & DINNER MENUS
DECEMBER 2026

We are open every day in December, and these menus are available from
Tuesday 1st December to Wednesday 30th December 2026
(excluding Christmas Eve & Boxing Day – a la carte menu only available on these days
and Christmas Day is a special menu – see website)

To make a reservation,
please call the restaurant on 01257 262644

Parties welcome and deposits required, £10p/p for all parties of 10 or more

Maximum party size on Mondays is 12 people

Papa's Party Nights – Friday 4th, Friday 11th & Friday 18th December
DJ and party til late. Choose from Christmas Dinner Menu or A La Carte
Book ASAP as these dates sell out quickly!

Papa Luigi's Restaurant
169 Wigan Road
Euxton
Chorley
PR7 6JH
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www.papaluigis.co.uk

PAPA LUIGI'S CHRISTMAS LUNCH MENU 2026

2-courses £27.95 p/p

Available 12 noon - 2pm

STARTERS

Zuppa Del Giorno

Homemade soup of the day served with fresh homemade bread

Funghi Gorgonzola

Fresh mushrooms oven baked and stuffed with garlic parsley butter, breadcrumbs and parmesan, topped with gorgonzola cheese

Parfait Di Fegato Di Anatra

Homemade duck liver parfait served with toast and a delicious winter berry coulis

Smoked Salmon Rilette

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

Insalata D'Anatra

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

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 Papa's

Panfried salmon fillets in a creamy asparagus and king prawn sauce

Agnello Henry

Slow cooked shoulder of lamb in a red wine and mint jus served with roast potatoes and seasonal vegetables

Pollo Papa Luigi's

A succulent pan fried chicken breast served with roast potatoes and seasonal vegetables
Choose your sauce - wild mushrooms, garlic and white wine OR
Peppers and chilli in a tomato sauce

Medaglioni Di Maiale

Tender pork medallions cooked in a creamy wild mushroom sauce served with roast potatoes and vegetables

Any Pizza or Pasta from our A La Carte menu

PAPA LUIGI'S CHRISTMAS EVENING MENU 2026

3-courses £34.95 p/p

*available from 2pm Friday ~ Monday
and from 5.30pm Tuesday ~ Thursday*

STARTERS

Zuppa Del Giorno

Homemade soup of the day served with fresh homemade bread

Funghi Gorgonzola

Fresh mushrooms oven baked and stuffed with garlic parsley butter, breadcrumbs and parmesan topped with gorgonzola cheese

Parfait Di Fegato Di Anatra

Homemade duck liver parfait served with toast and a delicious winter berry coulis

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 Rilette

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

Insalata D'Anatra

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

MAIN COURSES

Tacchino Arrosto

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Peppers and chilli in a tomato sauce

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Any Pizza or Pasta from our A La Carte menu

DESSERTS

A selection of your favourite Papa's desserts will be available