

PAPARAZZI

RESTAURANT

Christmas Day Menu

3 COURSE MEAL ADULTS: £95PP CHILD: £40PP (UNDER 12'S)

STARTERS

DYNAMITE PRAWNS

In our tangy bang bang sauce with chilli pepper.

HALLOUMI

Panko bread crumbed, deep fried with morello cherry jam.

KOREAN STICKY WINGS

Deep fried boneless wings, glazed in spicy Korean sauce and sesame seeds.

WAGYU BAO BUNS

Filled with spicy wagyu mince, smokey barbecue sauce and spring onions.

LAMB YAKITORI

A Japanese classic, served on skewers in a sticky tare glaze.

MAINS

ROAST TURKEY

Roast turkey served with roast potatoes, honey thyme glazed carrots, parsnips & yorkshire pudding & jus.

BLACK ANGUS FILLET

Cooked medium-rare on a charcoal grill served with sautéed Frenchbeans, roasted cherry tomatoes, french fries & jus.

ROASTED SALMON

Lemon caper dressing, sautéed potatoes, tender-stem broccoli & yuzu reduction.

LAMB CUTLETS

French trimmed lamb cutlets, sautéed spiced potatoes, roasted cherry tomatoes, sautéed French beans and minted jus.

YAKI UDON

Vegetable Stir fried Japanese noodles, soy sauce, black garlic, chilli flakes & assorted vegetables.

DESSERTS

RASBERRY VANILLA SOUFFLÉ

Indulge in the cold, airy Raspberry Vanilla Soufflé—a light dessert with a golden-brown base, blending tangy raspberries with creamy vanilla.

NAMA CHOCOLATE FONDANT

Decadent chocolate fondant with a pure butter center, nestled on pistachio crumbs, served with pistachio ice cream.

ICE CREAM OR SORBET

Ice Cream - Vanilla, Pistachio | Sorbet - Mango, Coconut

50% deposit will be required upon booking, a discretionary 12.5% service charge will be applied.