



PAPARAZZI

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A limited experience

CHRISTMAS PARTY SET-MENU

Monday – Friday

2 Chapters – £38 | 3 Chapters – £45

Includes one side of your choice. Available for groups of 2 or more.

Available from 14th November– 24th December.

Chapter 1

Calamari alla Paparazzi

Crispy calamari with yuzu aioli and chilli gremolata

Korean Sticky Wings

Crispy glazed wings in Korean sauce with sesame seeds

Lamb Yakitori

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

Charred Broccolini

Tenderstem broccoli with olive tapenade and toasted almonds

Dynamite King prawns

In our tangy bang bang sauce with chilli pepper.

Panko Halloumi

*Fried halloumi, morello cherry fig,
and toasted pistachios*

Chapter 2

Wagyu Burger

*Chilean wagyu beef, cracked black pepper,
Miso-cheddar, caramelised onions, French fries.*

Chicken Shish

Chargrilled breast skewer, lavash bread, Persian rice & salad

Miso Wild Mushrooms

*Sticky coconut rice, miso-glazed greens,
sautéed wild mushrooms*

Tokyo Glazed Salmon

*Teriyaki-glazed salmon, sweet potato,
pickled ginger, toasted sesame*

Chilli Prawn Tagliatelle

Tagliatelle with king prawns, garlic, chilli, tomato, parsley

Black Angus Fillet

*(+£8 supplement) Charcoal-grilled premium Angus fillet,
sautéed greens & sauce of choice and french fries.*

Sides

Truffle and Parmesan Fries

*Crispy fries tossed in truffle
oil and parmesan*

Mac and Cheese

*Baked macaroni in creamy cheese
sauce with a golden crust*

Roasted Tenderstem Broccoli

*Charred tenderstem broccoli
with sweet chilli drizzle*

Sautéed Wild Mushrooms

*A medley of wild mushrooms sautéed
with garlic, thyme and olive oil*

Chapter 3

Pistachio Crème Brûlée

*Pistachio custard, brûléed top,
Sicilian pistachio gelato.*

Warm Chocolate Brownie

*Fudge-centred brownie with
Madagascar vanilla ice cream*

Heritage Toffee Pudding

*A timeless British dessert, reimagined soft date sponge
with warm toffee sauce and Madagascar Vanilla*

Sorbet Selection

*3 scoops:
mango, raspberry, coconut.*

FOOD ALLERGIES and INTOLERANCES

We make every effort to provide allergen free food on request, however this cannot be guaranteed as we handle allergens on the premises. Our dishes may contain: gluten, crustaceans, molluscs, eggs, fish, peanuts, nuts, soybeans, milk, celery, mustard, sesame seeds, lupin and sulphur dioxide.

If you are allergic to certain ingredients please notify our staff before ordering.