

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

Chilean wagyu minced beef, dynamite sauce, pickled onion cabbage and spring onions.

LAMB YAKITORI

Chargrilled Milk fed lamb cutlets served with sautéed new potatoes, French beans and minted jus.

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.

TOKYO GLAZED SALMON

Roasted salmon in teriyaki glaze with golden sweet potato, pickled ginger and toasted sesame.

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

HERITAGE TOFFEE PUDDING

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

WARM BROWNIE

Indulgent chocolate brownie with the perfect fudge centre. Served with vanilla ice cream.

PISTACHIO CRÈME BRÛLÉE

Pistachio custard, brûléed top, Sicilian pistachio gelato.

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