

PAPARAZZI

RESTAURANT

Christmas Day Menu

25TH DECEMBER | 12PM – 6PM
3 COURSE MEAL ADULTS: £95PP CHILD: £40PP (UNDER 12'S)

STARTERS

Dynamite Prawns

Crispy king prawns, bang bang sauce & chilli.

Panko Halloumi

Crispy halloumi, morello cherry & toasted pistachio.

Korean Sticky Wings

Boneless chicken wings, Korean glaze & sesame.

Wagyu Bao Buns

12-hour slow-cooked Chilean Wagyu, bang bang sauce, pickled cabbage and spring onion.

Lamb Yakitori

Chargrilled lamb skewers, sticky tare glaze & sesame.

MAINS

Roast Turkey

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

Black Angus Fillet

(+£10 supplement) Charcoal-grilled premium Angus fillet, sautéed greens, peppercorn sauce and French fries.

Tokyo Glazed Salmon

Golden sweet potato, pickled ginger & toasted sesame.

Lumina Lamb Fillet,

New Zealand Lumina lamb, Parmesan mash, fine beans and rosemary jus.

Yaki Udon

Seasonal vegetables, black garlic soy & spring onion.

DESSERTS

Sticky Toffee Pudding

Sticky date sponge, warm toffee sauce, Madagascar vanilla.

Warm Brownie

Warm chocolate brownie, Madagascar vanilla ice cream.

Crème Brûlée

Vanilla bean custard, caramelised sugar crust.

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.

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