



PAPARAZZI

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A limited experience

CHRISTMAS PARTY SET-MENU

Sunday – Friday

3 Chapters – £42, Includes one side of your choice.

For parties of 9 or more

Available from 14th November- 24th December.

CHAPTER 1

Wagyu Bao Buns

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

Calamari alla Paparazzi

Crispy calamari, yuzu aioli & chilli gremolata.

Dynamite King Prawns

Crispy king prawns, bang bang sauce & chilli.

Panko Halloumi

Crispy halloumi, morello cherry & toasted pistachio.

Lamb Yakitori

Chargrilled lamb skewers, sticky tare glaze & sesame.

Shichimi Padron Peppers (VG)

Shichimi miso glaze

CHAPTER 2

Creamy Chicken Rigatoni

Chargrilled corn-fed chicken, wild mushrooms, paprika and Parmesan cream.

Lumina Lamb Fillet

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

Citrus Sea Bass

Lemon fried rice, wilted spinach & burnt lemon butter.

Miso Wild Mushrooms (VG)

Sticky coconut rice, miso greens & pickled radish.

Tokyo Glazed Salmon

Golden sweet potato, pickled ginger & toasted sesame.

Black Angus Fillet

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

SIDES

French Fries

Sticky Soy Sweet Potato

Mac & Cheese

Roasted Tenderstem Broccoli

CHAPTER 3

Crème Brûlée

Vanilla bean custard, caramelised sugar crust.

Sticky Toffee Pudding

Sticky date sponge, warm toffee sauce, Madagascar vanilla.

Warm Chocolate Brownie

Warm chocolate brownie, Madagascar vanilla ice cream.

Sorbet Selection (VG)

Choose any 3 scoops:
Yuzu • Mandarin • Dark Chocolate

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.