

(G) = Gluten Free  
(G\*) = Can be made gluten free

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New Orleans is now a licensed restaurant. You are still welcome to bring your own wine. No other drinks alcoholic or non-alcoholic are permitted to be brought in.

The charge for this facility is:  
£3.00 Std 70cl of wine  
£2.00 small bottle of wine  
Larger bottles will be charged accordingly.

## **PARTY MENU**

### **CRUSTED KING PRAWNS**

Filo crusted king prawns served with a lime and coriander dip

### **CRUNCHY MUSHROOMS**

Irish mushrooms coated in a spicy crunchy batter served with a chipotle mayo dip and drizzled with sour cream

### **BRIE VACCARO**

Pieces of Brie coated in a spiced crumb served with a red onion marmalade

### **HOME MADE SOUP**

Served with a bread roll

### **GOATS CHEESE AND PINEAPPLE SALAD (G)**

Mixed salad leaves, goats cheese, pineapple, sliced beetroot, cucumber & red onion drizzled with balsamic syrup

### **MANGO & RASPBERRY SORBET'S**

Topped with berries and fruit coulis.

### **GARLIC BREAD**

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### **CHICKEN TENBY (G\*)**

A breadcrumbed chicken fillet with a tomato, onion and garlic cream sauce, coated with melted cheese

### **CHICKEN MARYLAND**

A breast of Chicken coated in Southern breadcrumbs with sweetcorn, fruit fritters and bacon

### **CHICKEN ARIZONA**

A spiced chicken fillet served with a roast pepper & chorizo cream topped with tobacco onions

### **BLACKENED SALMON (G)**

A salmon fillet topped with Louisiana spices, served with a pineapple and kiwi salsa

### **BATTERED SCAMPI**

Scampi in a crispy batter, served with a homemade tartare sauce

### **SIRLOIN STEAK (£3.75 SUPPLEMENT) (G\*)**

Served with Irish Mushrooms and topped with crispy onions

### **CAJUN BEEF ENCHILADA (£1.00 SUPPLEMENT)**

Strips of sirloin, mushrooms, onions and peppers pan-fried in a spicy hot roast garlic and tomato salsa wrapped in a tortilla and coated with a duo of tomato and sour cream topped with cheese and grilled

### **NAPA VALLEY SALMON (G)**

A salmon fillet coated with a blend of herbs and spices, topped with a herb butter

### **BRIE & BEETROOT TART**

A short crust pastry tart filled with creamy brie and beetroot and apple compote

### **PEPPER BURGER**

A 6oz burger served in a soft bap topped with pepper sauce and crispy onions

### **All above served with selection of potatoes**

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### **ALABAMA CHOCOLATE FUDGE**

A beautiful and rich chocolate fudge cake served hot with fresh and ice cream

### **RASPBERRY BRIOCHE PUDDING**

A raspberry bread and butter pudding served warm with vanilla ice cream

### **HOME MADE CHEESECAKE**

Served with fresh cream

### **BANOFFEE**

A real gooey dessert- slices of banana, caramel and cream on a biscuit base

### **MISSISSIPPI MUD ICE CREAM PIE**

Home made vanilla, chocolate and honeycomb ice cream gateau served on a chocolate cookie crumb base and smothered with chocolate sauce and fresh cream

### **CHOCOLATE MERINGUE TOWER**

Meringue discs layered with Ferrero Rocher ice cream, chocolate cream, drizzled with chocolate sauce and hazelnuts

### **ICE CREAM SELECTION (G)**

#### **£17.95 (TWO COURSES)**

Starter, Main Course & Tea or Coffee or  
Main Course, Dessert & Tea or Coffee

#### **£22.45 (THREE COURSES)**

Including Tea or Coffee

*\* Please inform your server of any dietary needs \**

**A deposit of £5 per person is required for every booking**