

# Raffles

RESTAURANT

## Christmas Day Menu

**4 COURSES:**  
**£34.95 PER PERSON**  
**£19.95 PER CHILD (UNDER 9)**

### Appetisers

#### **MURTABAK**

*Mamak style crispy Malaysian Indian bread, layered with minced beef slightly toasted on a griddle – the texture is light and crisp*

#### **ROASTED VINE TOMATO AND RED PEPPER SOUP (MF)**

*A freshly made hearty soup served with fresh crusty bread and butter*

#### **IKAN GORENG (GF)**

*Malay fried fish and an aromatic herb salad served with a sweet chilli pickle*

#### **DEEP FRIED BRIE (V)**

*Crispy crumb brie cheese served with sweet chilli dip, cranberry jam, dressed leaves*

### Second Course

#### **SORBETS (GF) (MF) (V)**

*A chef selection of refreshing tangy and fruit sorbets served with water biscuits and fresh mint leaf*

### Main Course

*All the mains are accompanied by sharing bowls of roast potatoes, panache of vegetables*

#### **RENDANG DAGING (GF)**

*Medallions of beef flavoured with aromatic lemon grass, mild chilli and coconut milk, served with steamed Basmati rice, sautéed lady's fingers known as okra and prawn crackers*

#### **TRADITIONAL PEPPER LAMB (GF)**

*Succulent lamb marinated with spices, slow baked with a generous amount of pepper and yoghurt, served with basmati rice and sautéed baby aubergines, Malaysian slaw*

#### **VEGETABLE AND CHICKPEA TAGINE (MF) (V)**

*Moroccan spiced vegetables and chickpea tagine served with a choice of fruity couscous or steamed basmati rice and crispy crackers*

#### **SALMON AND PRAWN MALAYSIAN CURRY (GF)**

*Served with fragrant rice, appalam and baby aubergine masala*

#### **ROAST TURKEY WITH STUFFING**

*Paupiette of roast turkey wrapped in bacon, with all the trimmings, served with pigs in blankets, a red wine gravy and cranberry sauce*

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### *Desserts*

#### **TRADITIONAL CHRISTMAS PUDDING**

*Flamed with brandy and served with brandy sauce*

#### **NANAS JB (GF) (MF)**

*Pineapple is principally grown in Johore Bahru, Malaysia.*

*This dessert combines the exotic flavour of fresh pineapple with a hint of dark rum, maple syrup and creamy vanilla ice cream*

#### **CHOCOLATE CHEESECAKE (MF)**

*Rich chocolate cheesecake  
served with clotted cream ice cream*

#### **CHEDDAR AND STILTON CHEESES (MF)**

*Selection of cheeses served with biscuits, grapes,  
celery and fruit chutney*

#### **WARMED MINCE PIES**

*Home-made minced pies served warm with brandy sauce*

*(GF) – Gluten Free (VE) – Vegan (V) – Vegetarian*

*(MF) (Meat Free) – These products do not contain any meat or fish, however we do not have dedicated preparation or cooking areas within our kitchen for vegetarians food.*

*We follow good hygiene practices in our kitchen, but due to the presence of allergenic ingredients in some products there is a small possibility that allergen traces may be found in any item.*

*We advise you to speak to a member of staff in our restaurant if you have any food allergies or intolerance.*

*A 10% service charge will be added to bills, which we use to reward staff performance and to help local charities*