

Raffles

RESTAURANT

Christmas Day

Appetisers

MADRAS KOLI (GF)

Chicken pieces marinated in Madras spices then shallow fried on bed of mixed lettuce

ASPARAGUS & LEEK SOUP (MF)

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

IKAN GORENG (GF)

Buttermilk battered fried green tomato wedges, served with garlic aioli

GRILLED GOAT'S CHEESE (V)

Homemade potato chips tossed in blackening spices, topped with bleu cheese crumbles, ranch dressing, balsamic glaze & green onions

BRICK

Mediterranean spiced lamb minced stuffed in filo and rolled over nigella seeds, served with minted Greek yoghurt

CONFIT DUCK (GF)

confit with berries and festive spices, served on braised red cabbage and cranberry compote

Second Course

SORBETS (GF)

A choice of Champagne, Winter Berry or Lemon with fresh mint

Main Course

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*

VEGETABLE NASI GORENG (MF) (GF) (VE)

*Fragrant Malay stir fried rice with fine sliced carrots, green fine beans, mange tout, white cabbage, bean sprouts and mixed peppers in a light soya sauce.
Served with Madras plain poppadum and sweet chilli sauce*

FESTIVE SEASONED ROAST CHICKEN

Half whole chicken marinated with orange, star aniseed served with orange and cranberry stuffing and roast potatoes, seasonal vegetables, red wine jus

SPAGHETTI PUTTANESCA (V)

Chunky tomato sauce with garlic, capers, olives and peppers, served over whole drum wheat spaghetti

GRILLED SEA BASS

Served with lemon butter sauce, salsa, seasonal vegetables and parsley glazed baby potatoes

PAUPIETTE OF ROAST TURKEY

Paupiette of roast turkey wrapped in bacon, with all the trimmings and stuffed, served with roast potatoes, seasonal vegetables, shallots gravy and cranberry sauce

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Desserts

CHRISTMAS PUDDING

Flamed with brandy and served with double cream

NANAS JB (MF GF)

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

WHITE CHOCOLATE AND RASPBERRY BLONDIE (MF)

Home-made rich Blondie served with creamy strawberry ice cream

ITALIAN AND ENGLISH CHEESE BOARD (MF)

Selection of Italian and English cheeses served with crackers, apple, celery and red onion marmalade

Prices - 4 Courses

£34.95 per person

£19.95 per child (under 9)

(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