

Raffles

RESTAURANT

Christmas Party Menu

£19.95 - 3 COURSES

£16.95 - 2 COURSES

£26.95 - 3 COURSES & 1/2 BOTTLE OF WINE

£23.95 - 2 COURSES & 1/2 BOTTLE OF WINE

Appetisers

MADRAS KOLI (GF)

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

PRAWN SALAD (GF)

Tender pink prawns served on bed of shredded continental leaves, dressed with a tangy tomato mayonnaise

MURTABAK (GF)

Mamak style crispy Malaysian Indian bread, layered with minced beef lightly toasted on a griddle

GOAT'S CHEESE AND TOMATO CROSTINI (V)

Served with pickled salad, pesto dressing, slow roasted cherry tomatoes

MANDARIN TIM SUM

Pork and King prawns dumplings steamed in Chinese bamboo basket, served with sweet soy and chilli dips

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*

LAMB KURUMA

Tender lamb delicately flavoured with coconut milk, potatoes and carrots served with roti chanai and pan-fried green beans

PASTA TORTELLONI (V)

Served in a garlic basil chunky tomato sauce, topped with parmesan and rocket leaves

SAMBAL IKAN (GF)

Succulent cod filets in a medium spiced piquant sambal accompanied with spinach, baby potatoes and fragrant rice

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 (MF)

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

TRIPLE CHOCOLCATE FUDGE CAKE (MF)

Rich chocolate fudge cake served warm with espresso coffee ice cream

ITALIAN AND ENGLISH CHEESE BOARD (MF)

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

(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