

# Raffles

RESTAURANT

## Christmas Day

### Appetizers

#### 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 / 9*

#### GRILLED GOAT'S CHEESE (V)

*Homemade potato chips tossed in blackening spices, topped with bleu cheese crumbles, ranch dressing, balsamic glaze & green onions / 13*

#### 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 Courses

#### RENDANG DAGING (GF)

*Medallions of beef flavoured with aromatic lemon grass, mild chilli and coconut milk. Served with steamed Basmati rice, sautéed ladies 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 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*

# 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

£45 pp

Children (under 9) £25 pp

**(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.*