

Raffles

RESTAURANT

Christmas Menu

Two Courses : £15 - with half bottle of wine £22

Three Courses: £18 - With half bottle of wine £25

Appetizers

MADRAS KOLI (GF)

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

ROASTED BUTTERNUT SQUASH & SWEET POTATO 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

MANDARIN TIM SUM

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

SMOKED MACKEREL PATE

Home-made Citrus, smoked Mackerel pate served with toasted bread and caramelised red onion chutney

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 SAYUR (MF GF V)

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

ROTI DAN KAMBING

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

SPAGHETTI PUTTANESCA (V)

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

SAMBAL IKAN (GF)

Succulent sea bass filet in a medium spiced piquant sambal accompanied with spinach 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

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

(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