

CHRISTMAS DAY

Peacock Hotel with
Raffles Restaurant & Feather Bar and Grill

LUNCH 12pm–4pm

4 courses £45

DINNER 5pm–10pm

4 courses £35

STARTERS

Mamak style crispy Malaysian Indian bread, layered with minced beef lightly toasted on a griddle with minted yogurt dip.
Gin and Tonic cured Salmon with dill mousse, pickled beetroot and baby gappers.
Curry puff pastry with carrots, peas, potatoes, sweetcorn and green beans.
Wild Mushroom truffle soup with warm bread roll and herb oil.

BUILD UP

Black current cassis and Sweet Mango sorbet with water biscuits.

MAINS

The notorious Captain's Curry originated from Penang, spicy chicken flavoured with coconut milk served with Roti Chanai and with sautéed fine green beans.
Turkey Paupiette with sage and cranberry stuffing, with seasonal vegetables, turkey jus.
Succulent lamb marinated with spices, slow baked with a generous amount of pepper and yoghurt served with lemon rice and baby aubergines.
Medallions of beef flavoured with aromatic lemon grass, mild chilli and coconut milk served with basmati rice and sautéed ladies figures knows as okra.
Aubergines, Zucchini Moussaka with mixed salad and skin on fries.
Tropical vegetables crispy fried in tempura marinate served on salad and chilli soya dip.

DESSERTS

Pineapple is principally grown in Johore Bahru Malaysia. This dessert combines of exotic flavour of fresh pineapple with hint of dark rum, maple syrup and creamy vanilla ice cream.
Christmas Pudding with fresh devon double cream and flamed with brandy.
Double chocolate brownie served warm with pistachio ice cream and chocolate sauce.

NEW YEAR'S EVE

Peacock Hotel with
Raffles Restaurant & Feather Bar and Grill

LUNCH 12pm–4pm

4 courses £25

DINNER 5pm–10pm

4 courses £30

STARTERS

Mamak style crispy Malaysian Indian bread, layered with minced beef lightly toasted on a griddle with minted yogurt dip.
Gin and Tonic cured Salmon with dill mousse, pickled beetroot and baby gappers.
Curry puff pastry with carrots, peas, potatoes, sweetcorn and green beans.
Wild Mushroom truffle soup with warm bread roll and herb oil.

BUILD UP

Black current cassis and Sweet Mango sorbet with water biscuits.

MAINS

Steak fritters on Cajun fries and fried egg with horseradish cream.
The notorious Captain's Curry originated from Penang, spicy chicken flavoured with coconut milk served with Roti Chanai and with sautéed fine green beans.
Rosemary and Harrisa marinated Lamb Cutlets, with seasonal vegetables, minted creamy mash and lamb jus.
Madras Chicken Biryani tender pieces of chicken marinated with rich spices, slow dhum baked rice served with minted cucumber raita and mini papadam.
Medallions of beef flavoured with aromatic lemon grass, mild chilli and coconut milk served with basmati rice and sautéed ladies figures knows as okra.
Aubergines, Zucchini Moussaka with mixed salad and skin on fries.
Tropical vegetables crispy fried in tempura marinate served on salad and chilli soya dip.

DESSERTS

Bailey's Bread and Butter Pudding with vanilla ice cream.
Black Forest Gateau with strawberry and cherry ice cream.
Double chocolate brownie served warm with pistachio ice cream and chocolate sauce.
Small bananas with pistachio and coconut ice cream topped with chocolate sauce, almond and coconut flakes – garnished with mint and cherries.

Celebrate Christmas that transports you back in time to begin your Raffles experience with the Legendary Singapore Sling. Created in 1915, the Singapore Sling is an inimitable combination, comprising refreshing dry gin, warm spicy cherry heering, tangy lemon juice, a drop of grenadine and benedictine floated on ice to provide a truly memorable and heavenly cocktail. Relax with piano music and peruse our varied Malaysian menu which presents you with a gastronomical oasis. Our four course dinner is designed to provide you with an elegant and balanced meal whilst allowing you to roam between the varied Malaysian Cuisines to establish your preferences and the dinner for your occasion – from spicy to mild and light to full bodied dishes. So indulge yourselves – to accompany your dinner we have a good variety of wines together with a selection of champagnes for that special occasion. Continue your feast with one of our enjoyable desserts and we will tempt your with an outstanding range of liqueurs whilst rounding off your meal with coffee and delicious Belgian chocolates

01926 851156 | reservations@peacockhotel.com
www.peacockhotel.com
www.featherbarandgrill.co.uk | www.rafflesmalaysian.com
149 Warwick Road, Kenilworth, Warwickshire, CV8 1HY



THE VENUE:

Raffles

Raffles is the ideal venue for small to medium Christmas and New Year celebrations, accommodation up to 40 guests. Popular for both shared and private Christmas party nights.

Feather Bar and Grill

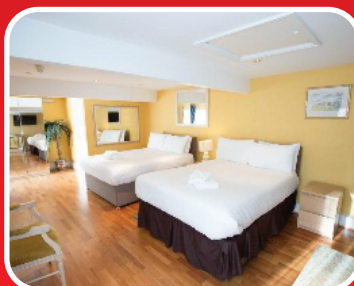
Elegant and cosy relaxed place to dine with your friends, office colleagues, and family for lunch and dinners up to 30 people. Ideal place to have drink reception or pre drink party before heading to the special day out.

Staying at Peacock Hotel

Book bedroom whilst organising your Christmas Party and receive a concessionary rates from £59.

FESTIVE BREAK SPECIAL

Visiting friends and family over Christmas and Boxing Day. Enjoy from £125 per night based on two adults sharing includes 2night break in our standard room, 3 courses dinner for two guests, breakfast for two guests.



FESTIVE LUNCH & DINNER Raffles Malaysian Restaurant

LUNCH 12pm–5pm

(minimum of 12 people)

2 courses £14 and 3 courses £17

DINNER 5pm–10pm

2 courses £16 and 3 courses £19

STARTERS

Malay Fried fish and a aromatic herb salad served with a sweet chilli pickle.
Baked chicken pieces with pepper and served with mixed salad and mango.
Pork and king prawn dumplings steamed in Chinese bamboo baskets with a chilli dip.
Curry puff pastry with carrots, peas, potatoes, sweetcorn and green beans.
Vegetable dumplings with bamboo shoots, bean sprouts, spinach and carrot.

MAINS

The notorious Captain's Curry originated from Penang, spicy chicken flavoured with coconut milk served with Roti Chanai and with sautéed fine green beans.
Turkey Paupiette with sage and cranberry stuffing, with seasonal vegetables, turkey jus.
Succulent lamb marinated with spices, slow baked with a generous amount of pepper and yoghurt served with lemon rice and baby aubergines.
Medallions of beef flavoured with aromatic lemon grass, mild chilli and coconut milk served with basmati rice and sautéed ladies figures knows as okra.
Fragrant Malay stir fried rice with mixed capsicum, julienne of carrots, white cabbage and bean sprouts and tossed with smoky sesame oil and light soy sauce
Tropical vegetables Crispy fried in tempura marinate served on salad and chilli soya dip.

DESSERTS

Pineapple is principally grown in Johore Bahru Malaysia. This dessert combines of exotic flavour of fresh pineapple with hint of dark rum, maple syrup and creamy vanilla ice cream.
Christmas Pudding with fresh devon double cream and flamed with brandy.
Double chocolate brownie served warm with pistachio ice cream and chocolate sauce.

DESSEFESTIVE LUNCH & DINNER Feather Bar and GrillRTS

LUNCH 12pm–5pm

(minimum of 12 people)

2 courses £14 and 3 courses £17

DINNER 5pm–10pm

2 courses £16 and 3 courses £19

STARTERS

Crispy aromatic squid with Korean bbq dip and lemon wedge.
Honey buffalo wings tossed with spring onion and parsley bed mixed salad and mango.
Gin and Tonic cured Salmon with dill mousse, pickled beetroot and baby gappers.
Wild Mushroom truffle soup with warm bread roll and herb oil.
Cauliflower pakoras in light chick pea flour batter with hint of spices, minted yogurt dip.

MAINS

Feather's Truffle shuffle burger, choice of chicken or beef burger in toasted bun with lettuce, dill pickle, chives, truffle mayo, served with skin on fries.
Turkey Paupiette with sage and cranberry stuffing, with seasonal vegetables, turkey jus.
Persian Lamb Biryani tender pieces of lamb marinated with rich spices and creamy yoghurt with slow baked rice served with cucumber raita and papadum.
Steak fritters on skinny fries and fried egg with horseradish cream.
Aubergines, Zucchini Moussaka with mixed salad.
Vegetables Madras curry with steamed rice and mini papadum and chilled mint yogurt.

DESSERTS

Sticky Toffee Pudding served hot with delicious toffee sauce and vanilla ice cream.
Christmas Pudding with fresh devon double cream and flamed with brandy.
Salted Caramel Cheesecake with mixed berries compote.