



Peacock Hotel

Set in the heart of the Warwickshire countryside, the Peacock Hotel offers an elegant retreat this Christmas season.

Just moments from iconic local attractions, the hotel combines award-winning accommodation with exceptional dining at Raffles Malaysian Restaurant and Feather Bar & Grill. Indulge in beautifully prepared festive cuisine, relax in stylish surroundings, and enjoy thoughtful touches including complimentary WiFi, parking, and warm, attentive service. Whether joining us for a seasonal getaway or a special celebration, experience Christmas with comfort, sophistication, and charm



Peacock House

Celebrate Christmas together in the comfort of your own private house, just a short walk from historic Kenilworth Castle and close to Warwick, Stratford-upon-Avon, and the NEC. Perfect for families and groups, this spacious home features four double en-suite bedrooms, a fully equipped kitchen, cosy living and dining areas, and modern comforts including WiFi, private parking, and a peaceful garden. Enjoy the warmth, privacy, and joy of the festive season in your own space



CHRISTMAS SEASON DINING

Enjoy festive lunch and dinner throughout the Christmas season at Raffles Malaysian Restaurant, featuring authentic flavours, seasonal ingredients, and a warm, inviting atmosphere perfect for celebrating with family and friends

CHRISTMAS DAY CELEBRATION

Celebrate Christmas Day with a specially curated dining experience at Peacock Hotel, offering a memorable festive menu designed to bring joy, indulgence, and togetherness on this special occasion

NEW YEAR'S EVE GALA

Welcome the New Year in style with an elegant dining experience, vibrant ambience, and a carefully crafted menu, cocktails creating the perfect setting to celebrate and count down to the year ahead



T&C - 10% deposits required for party of six and more, for table of 10 people or more organiser will receive complimentary bottle of premium wine



MAKE
THIS
CHRISTMAS &
NEW YEAR
UNFORGETTABLE
AT



**PEACOCK
HOTEL**



**Raffles
RESTAURANT**

01926 851156 | reservations@peacockhotel.com

www.peacockhotel.com

www.featherbarandgrill.com | www.rafflesmalaysian.com

149 Warwick Road, Kenilworth, Warwickshire, CV8 1HY





CHRISTMAS SEASON LUNCH & DINNER RAFFLES MALAYSIAN RESTAURANT

LUNCH 12PM-4PM
(MINIMUM OF 6 PEOPLE)
2 COURSES £19 – 3 COURSES £22
DINNER 5PM-10PM
2 COURSES £22 – 3 COURSES £25

STARTERS

MALAY FRIED FISH with sweet chilli pickle
MADRAS KOLI with mango salad
PRAWN TIMSUM steamed in Chinese bamboo baskets, chilli dip
MURTABAK layered with minced beef and minted yogurt dip
CURRY PUFFS with carrots, peas, potatoes, sweetcorn, beans
VEGETABLE DUMPLINGS bamboo shoots, sprouts, spinach carrot

MAINS

CAPTAIN'S CURRY originated from Penang, spicy chicken flavoured with coconut milk, with Roti Chanai and sautéed fine green beans

TURKEY PAUPITTE with sage and cranberry stuffing, with seasonal vegetables and Yorkshire pudding

MYSORE ADU Succulent lamb marinated with spices, slow baked with a generous amount of pepper, lemon rice, baby aubergines

RENDANG Medallions of beef flavoured with aromatic lemon grass, mild chilli, coconut milk, basmati rice, ladies fingers knows as okra

NASI GORENG 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 VEGETABLE TAMPURA crispy okra, baby aubergine, green beans, carrot, mangetout, mushroom in tempura marinate served on salad and chilli soya dip

DESSERTS

NANA JB exotic flavour of fresh pineapple with hint of dark rum, maple syrup and creamy vanilla ice cream

CHRISTMAS PUDDING with custard flamed with brandy

CHOCOLATE BROWNIE served warm with pistachio ice cream

We advise you to speak to a member of staff in our restaurant if you have any food allergies or intolerance



CHRISTMAS DAY PEACOCK HOTEL WITH RAFFLES RESTAURANT & FEATHER BAR AND GRILL

LUNCH 12PM-5PM
4 COURSES £49

STARTERS

MURTABAK Mamak style crispy Malaysian Indian bread, layered with minced beef lightly toasted on a griddle, minted yogurt dip
GIN AND TONIC CURED SALMON with dill mousse, pickled beetroot, baby gappers and lime slice
CURRY PUFF pastry with carrots, peas, potatoes, sweetcorn and green beans, served with sweet chilli dip
WILD MUSHROOM TRUFFLE SOUP with warm bread roll and herb oil

BUILD UP

BLACK CURRENT AND SWEET MANGO SORBET with water biscuits

MAINS

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TURKEY PAUPITTE with sage and cranberry stuffing, with seasonal vegetables and Yorkshire pudding

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DESSERTS

NANA JB exotic flavour of fresh pineapple with hint of dark rum, maple syrup and creamy vanilla ice cream

CHRISTMAS PUDDING with custard flamed with brandy

CHOCOLATE BROWNIE served warm with pistachio ice cream



NEW YEAR'S EVE PEACOCK HOTEL WITH RAFFLES RESTAURANT & FEATHER BAR AND GRILL

LUNCH 12PM-4PM
4 COURSES £29
DINNER 5PM-10PM
4 COURSES £35

STARTERS

KEPAK AYAM MAK Deliciously marinated spiced barbecue devil hot chicken wings on lettuce
GIN AND TONIC CURED SALMON with dill mousse, pickled beetroot, baby gappers and lime slice
CURRY PUFF pastry with carrots, peas, potatoes, sweetcorn and green beans, served with sweet chilli dip
TOMATO AND BASIL SOUP with warm bread roll and herb butter

BUILD UP

CHAMPAGNE SORBET with orange peel, dusted with cinnamon

MAINS

STEAK FRITTERS on Cajun fries and fried egg, horseradish cream

CAPTAIN'S CURRY originated from Penang, spicy chicken flavoured with coconut milk, with Roti Chanai and sautéed fine green beans

ROSEMARY AND HARISSA marinated Lamb Cutlets, with seasonal vegetables, minted creamy mash and lamb jus

MADRAS CHICKEN BIRIYANI tender pieces of chicken marinated with rich spices, slow dhum baked rice served with minted cucumber raita and mini papadam

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TROPICAL VEGETABLE TAMPURA crispy okra, baby aubergine, green beans, carrot, mangetout, mushroom 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

CHOCOLATE BROWNIE served warm with pistachio ice cream

PISANG EMAS with pistachio and coconut ice cream topped with chocolate sauce, almond, coconut flakes – garnished with cherries