

'SUPERB FOOD, GREAT BEER, EXCELLENT WINES
& THE WARMEST OF WELCOMES'

December Festive Menu

(runs alongside regular menu)

£18.50 two courses, £23.95 three courses

STARTERS

ROASTED RED PEPPER & CHESTNUT SOUP WITH SMOKED PAPRIKA CROUTONS, HERB CREAM AND SOUR DOUGH ROLL

(V) WILD MUSHROOM & TARRAGON PATE WITH HOMEMADE SAVOURY CHEESE SHORTBREAD AND A TOASTED HAZELNUT & WATERCRESS SALAD

PRESSED HAM HOCK, SPRING ONION & PEA TERRINE WITH HOMEMADE SWEET PICCALILLI AND SOUR DOUGH TOAST

SIZZLING TIGER PRAWNS AND SQUID RINGS COOKED IN CHILLI, GARLIC, LIME & CORIANDER WITH WARM CIABATTA AND CARAMELISED LIME

BUTTERMILK CAJUN SPICED CHICKEN GOUJONS WITH A SWEETCORN & CHILLI SALSA AND SMOKED BBQ SLAW

MAINS

ROASTED WELSH PEMBROKE TURKEY, APRICOT & SAUSAGE MEAT STUFFING, DUCK FAT ROAST POTATOES AND ALL THE TRIMMINGS

BEEF, ALE & MUSHROOM PIE WITH CREAMY DIJON MASH, BUTTERED KALE AND BOURGUIGNON GRAVY

HERB BREADCRUMB COATED COD LOIN WITH A PEA & SMOKED BACON PUREE, PARMENTIER POTATOES AND A PRAWN PROVENÇALE SAUCE

ROASTED CRISPY DUCK LEG WITH A RICH PORT & PLUM SAUCE, DUCK FAT ROAST POTATOES, SAUTÉED SAVOY CABBAGE AND SMOKED BACON LARDONS

(V) SESAME COATED SWEET POTATO, SPRING ONION & CORIANDER CAKES ON A SPICED LENTIL DHAL AND SAAG PANEER

PAN-ROASTED BALLOTINE OF CHICKEN WRAPPED IN SERRANO HAM STUFFED WITH ROASTED RED PEPPER, BASIL & MOZZARELLA WITH DAUPHINOISE POTATO, BRAISED LEEKS AND TOMATO & BASIL SAUCE

PUDDINGS

CHRISTMAS PUDDING WITH BRANDY SAUCE

APPLE, CRANBERRY AND CINNAMON CRUMBLE WITH VANILLA CUSTARD

BRIOCHE AND RAISIN BREAD & BUTTER PUDDING WITH VANILLA CUSTARD AND APRICOT SAUCE

MIXED BERRY CREME BRULEE WITH ORANGE AND GINGER SHORTBREAD

THREE LOCAL CHEESES WITH BISCUITS, CELERY AND APPLE, DATE & BEER CHUTNEY

As Christmas approaches once more, we wanted to introduce our seasonal menus and tell you a bit about what we'll be doing over the festive period.

Why not book your Christmas party with us this year? Our set menu on the left is £18.50 for 2 courses or £23.95 for 3 courses, or you can choose from our regular menu.

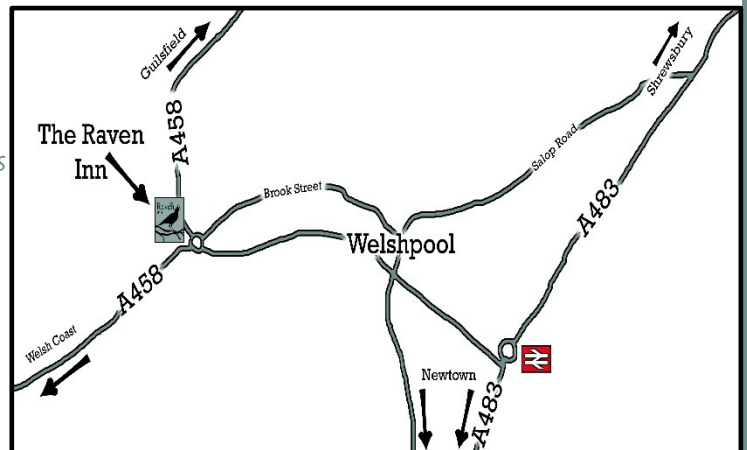
We will be celebrating the New Year in style with a great value special menu priced at just £20 for 2 courses or £25 for 3 courses – please see the back of this leaflet for more details.

For parties of 10 or more we ask for a £5 per head deposit and a pre-order. Please call us on (01938) 553101 to book and for more details.

At the Raven Inn, we pride ourselves on using all the best local produce available and making all our food from scratch and fresh to order.

We also stock a wide range of world wines & spirits and all our ales come from local brewers.

***WE WILL OPEN FOR LUNCH ON CHRISTMAS DAY
FROM 11.30AM TO 3PM AT £60 PER HEAD
INCLUDING COFFEE & MINCE PIES. PLEASE CALL US
FOR A MENU AND TO BOOK.**



HOW TO FIND US –

From Newtown: take the A483 all the way to the roundabout at Welshpool train station. Follow the signpost to the town centre, drive straight through the town centre, head up the hill and you'll see us at the top.

From Shrewsbury: from the A5 ring road, take the A458 signposted to Mid Wales. Carry straight on for 15 miles until you reach Welshpool train station then follow the signpost to the town centre, drive straight through the town centre, head up the hill until you see us.

From Oswestry drive south down the A483 for 15 miles until you get to Welshpool train station. Follow the signpost to the town centre, drive straight through the town centre, and we're at the top of the hill

Merry Christmas....

CHRISTMAS DAY MENU



£60 PER HEAD INCLUDING
COFFEE AND MINCE PIES

STARTERS

(v) Wild mushroom & hazelnut soup with toasted hazelnuts, basil oil and parmesan crisp, sour dough roll

Mini fish & chips with a pea & smoked bacon puree and sea salt & vinegar sauce

(v) Italian vegetarian sausage, cavolo nero, new potato & Romano pepper frittata with a spiced tomato chutney and a rocket & toasted pine nut salad

Chinese five spiced potted duck pate with garlic crostini and pickled cucumber, spring onion & watercress salad and plum sauce

Buttermilk Cajun spiced chicken goujons with sweetcorn & chilli salsa and BBQ slaw

MAINS

Welsh Pembroke roast turkey, apricot and sausagemeat stuffing, duck fat roast potatoes and all the trimmings

Topside of local beef with Yorkshire pudding, baked peach and horseradish nest, duck fat roast potatoes and rich madeira gravy

Goat's cheese, roasted red pepper & sun blushed tomato wellington, roasted rosemary new potatoes and a rocket & watercress pesto sauce

Herb crusted rack of lamb stuffed with spinach & feta served with dauphinoise potatoes and a rich port wine gravy

Salmon and leek filo parcel with thyme fondant potatoes and a champagne, leek & cream sauce

Pan roast supreme of chicken served on a wild mushroom, lemon, thyme and spring onion risotto and smoked bacon crisps

All dishes are served with creamed leeks, braised red cabbage, sprouts & baby onions, carrots & peas

PUDDINGS

Christmas pudding with brandy sauce

Apple, cinnamon & raisin crumble with vanilla custard

Glazed citron tart with a mulled berry compote and Chantilly cream

Brioche bread & butter pudding with clotted cream and apricot sauce

Three local cheeses with biscuits, celery and apple, date and beer chutney

New Year's Eve Celebration Menu

Great Value at £20 for 2 courses,

£25 for 3 courses



WINTER VEGETABLE & FRESH HERB CHOWDER WITH WELSH RAREBIT
CIABATTA

CRISPY DUCK LEG SERVED WITH PICKLED SPRING ONION AND CUCUMBER
RIBBONS, HOI SIN SAUCE, PANCAKES AND A SPICY ASIAN SALAD

(V) VEGETARIAN HAGGIS SCOTCH EGG WITH HOMEMADE PICCALILLI AND
WATERCRESS SALAD

MINI FISH & CHIPS WITH A PEA & SMOKED PANCETTA PUREE AND SEA SALT
& VINEGAR SAUCE

GARLIC & CHILLI MARINATED CHICKEN WINGS WITH A SMOKY SWEET RED
ONION BBQ RELISH AND APPLE & RAISIN SLAW



ROASTED TOPSIDE OF LOCAL BEEF WITH YORKSHIRE PUDDING, PORT &
ROSEMARY GRAVY, ROAST POTATOES, ROASTED SPROUTS WITH BACON
AND CHANTENAY CARROTS

ROASTED COD LOIN WRAPPED IN SERRANO HAM WITH A RED PEPPER
STUFFING, PARSLEY & LEMON MASH, CHARGILLED MEDITERRANEAN
VEGETABLES AND A SALSA VERDE

HERB ROASTED CHICKEN SUPREME WITH BASIL & PEA PESTO LINGUINE,
SUGAR SNAP PEAS, BROAD BEANS AND PARMESAN CRUMB

(V) BAKED SWEET BELL PEPPER STUFFED WITH CHERRY TOMATOES, BLACK
GARLIC AND PINE NUTS, TOPPED WITH GRILLED GOATS CHEESE SERVED
WITH SAVOURY BRAISED RICE AND A ROCKET & MARINATED OLIVE SALAD

CHARGILLED CURED PORK LOIN CHOP WITH DIJON MUSTARD MASH,
BUTTERED KALE AND A PEAR & PERRY GRAVY



HOT APPLE & CINNAMON STRUDEL WITH VANILLA CUSTARD

RASPBERRY CREME BRULEE WITH ORANGE AND GINGER SHORTBREAD

RICH CHOCOLATE & GRAND MARNIER TRUFFLE TORTE WITH CHANTILLY
CREAM

PANETTONI BREAD & BUTTER PUDDING WITH CLOTTED CREAM AND
APRICOT GLAZE

3 WELSH CHEESES WITH BEER & APPLE CHUTNEY AND BISCUITS

....and a Happy New Year!