



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

## December Festive Menu

(runs alongside regular menu)

£18.95 two courses, £23.95 three courses

### STARTERS

(V) CIDER AND WHITE ONION SOUP, CRISPY ONIONS WITH WARM HERBED CIABATTA BREAD

CRAYFISH & PRAWN COCKTAIL, VIRGIN MARY SAUCE, CELERY AND ROAST TOMATOES WITH PAPRIKA CROUTONS

(V) CARAMELISED RED ONION & GOATS CHEESE TART WITH BEETROOT & TOASTED WALNUT SALAD AND BALSAMIC DRESSING

SMOKED BACON & LEEK POTATO CAKE, HOMEMADE BROWN SAUCE, FREE RANGE FRIED EGG AND WATERCRESS SALAD

GINGER & SZECHUAN PEPPER CHICKEN KEBAB WITH ASIAN SALAD AND SWEET & SOUR CITRUS SAUCE

### MAINS

TRADITIONAL ROAST TURKEY WITH RICH GRAVY OR ROAST GAMMON WITH CIDER, PARSLEY & LEMON SAUCE, ROAST POTATOES & PARSNIPS AND TRADITIONAL TRIMMINGS

SLOW BRAISED BRISKET OF BEEF WITH MULLED WINE GRAVY, CRANBERRY AND THYME ROAST DUMPLINGS, HERBED ROAST POTATOES AND CHANTENAY CARROTS

PAN-FRIED SEABASS FILLET, CRUSHED NEW POTATOES, GREEN BEANS, SALSA VERDE AND ROASTED CHERRY TOMATOES

(V) MUSHROOM & CHESTNUT WELLINGTON, ROAST POTATOES, WILTED GREENS AND SHERRY & TARRAGON CREAM SAUCE

(VE) FRUIT, NUT & HERB VEGAN BALLOTINE, ROASTED NEW POTATOES, RATATOUILLE AND FINE BEANS

### PUDDINGS

TRADITIONAL CHRISTMAS PUDDING WITH BRANDY SAUCE

WARM CHOCOLATE FUDGE CAKE WITH CHOCOLATE SAUCE AND CLOTTED CREAM ICE CREAM

WINTER-SPICED APPLE CRUMBLE WITH GRANOLA CRUMB AND VANILLA CUSTARD

WINTER BERRY ETON MESS WITH BERRY COMPOTE AND TOASTED ALMONDS

SELECTION OF ICE CREAMS FROM DAIRY DREAMS OF CHURCHSTOKE – CHOOSE 3 SCOOPS OF THE FOLLOWING: CHOCOLATE/ CLOTTED CREAM & STRAWBERRY / WHITE MINT & CHOC CHIP / LEMON SORBET / CARAMEL CRUNCH / MILK

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 meal out with us this year? Our set menu on the left is £18.95 for 2 courses or £23.95 for 3 courses, or you can choose from our regular menu.

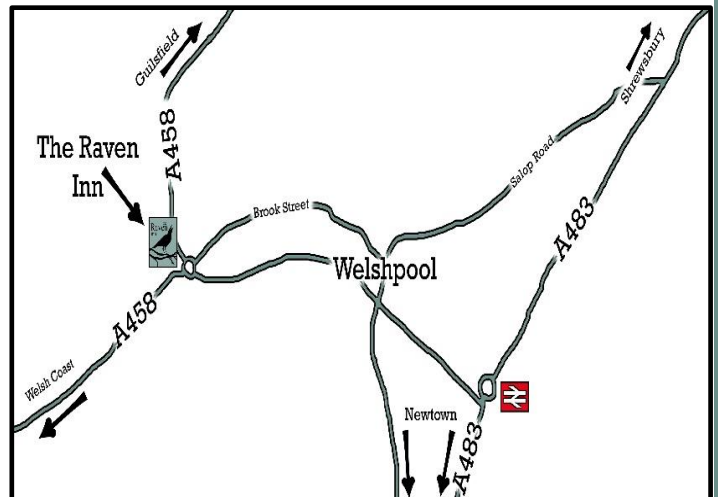
We will be celebrating the New Year in style with a great value special menu priced at just £20 for 2 courses or £25 for 3 courses, please see the back of this leaflet for more details.

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 AND DRINKS ON  
CHRISTMAS DAY FROM 11AM TO 3PM AT £65 PER  
HEAD INCLUDING COFFEE & MINCE PIES. PLEASE  
CALL US FOR A MENU AND TO BOOK.**



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!

The Raven Inn, Welshpool, SY21 7LT [www.theraveninn.net](http://www.theraveninn.net) (01938) 553101

# CHRISTMAS DAY MENU

£65 PER HEAD INCLUDING COFFEE AND  
MINCE PIES



## STARTERS

Roasted red pepper soup with crushed chestnuts, smoked paprika croutons & herb cream

Crayfish & prawn cocktail, Virgin Mary sauce, celery, apple balls and roast tomatoes with paprika croutons

Toasted English muffin topped with salmon pate, flaked hot-smoked salmon with lemon & dill sour cream and watercress salad

(v) Pea, mint & goats cheese arancini, romesco sauce and dressed watercress

Confit duck leg, ginger & spring onion hash cake, fried duck egg and plum brown sauce with dressed watercress

## MAINS

*All dishes are served with a selection of vegetables: creamed leeks, braised red cabbage, sprouts & baby onions, carrots & peas*

Traditional roast turkey, roast potatoes & parsnips and traditional trimmings

OR

Topside of beef (served pink), Madeira sauce, roasted shallots, roast potatoes and Yorkshire pudding

OR

(ve) Fruit, nut & herb vegan ballotine, roast potatoes

(v) Spinach, blue cheese, chestnut & walnut wellington with creamy wild mushroom stroganoff sauce, and roast new potatoes

Pan fried fillet of seabass, breaded champ potato cake, creamy prawn & champagne sauce

Roast chicken supreme with a wild mushroom & spinach risotto, crispy serrano ham, parmesan shavings and truffle oil

## PUDDINGS

Traditional Christmas pudding and brandy sauce

Black forest trifle, sponge soaked in cherry brandy, cherry compote, chocolate custard, Chantilly cream and a Viennese biscuit

Bara brith bread & butter pudding with orange sauce and whisky vanilla cream

Winter berry Eton mess with berry compote and toasted almonds

Selection of ice creams from dairy dreams of Churchstoke – choose 3 scoops of the following:  
chocolate/ clotted cream & strawberry / white mint & choc chip /lemon sorbet / caramel crunch / milk

# New Year's Eve

## Celebration Menu

Great Value at £20 for 2 courses,

£25 for 3 courses



ROASTED RED PEPPER SOUP WITH CRUSHED CHESTNUTS, SMOKED PAPRIKA CROUTONS & HERB CREAM

TOASTED ENGLISH MUFFIN TOPPED WITH SALMON PATE, FLAKED HOT-SMOKED SALMON WITH LEMON & DILL SOUR CREAM AND WATERCRESS SALAD

HAGGIS TOPPED WITH WELSH RAREBIT WITH BEETROOT & CRANBERRY RELISH AND PEA SHOOT & WATERCRESS SALAD

(V) PEA, MINT & GOATS CHEESE ARANCINI, ROMESCO SAUCE AND DRESSED WATERCRESS

CONFIT DUCK LEG, GINGER & SPRING ONION HASH CAKE, FRIED DUCK EGG AND PLUM BROWN SAUCE WITH DRESSED WATERCRESS



ROAST CHICKEN SUPREME WITH A WILD MUSHROOM & SPINACH RISOTTO, CRISPY SERRANO HAM, PARMESAN SHAVINGS AND COURGETTE RIBBONS DRESSED IN TRUFFLE OIL

(V) BAKED PANCAKES STUFFED WITH MUSHROOMS, SPINACH, RICOTTA TOPPED WITH AURORA SAUCE AND PARMESAN WITH PESTO BREAD AND TOMATO, ROCKET & RED ONION SALAD

VENISON MEATLOAF, RICH MULLED WINE GRAVY, ROAST GARLIC & PARSLEY MASH, WILTED GREENS AND PARSNIP CRISPS

PAN FRIED FILLET OF SEABASS, BREADED CHAMP POTATO CAKE, CREAMY PRAWN AND CHAMPAGNE SAUCE WITH DICED CARROTS AND PEAS

ROAST DUCK BREAST (SERVED PINK) WITH SAUTEED CABBAGE AND BACON, PLUM & MARSALA SAUCE, ROAST GARLIC & PARSLEY MASH AND ROAST CHANTENAY CARROTS

ROAST COD LOIN WITH CITRUS CRUMB, CATALAN BEAN STEW, ROASTED NEW POTATOES, CRISPY CHORIZO AND SUGAR SNAPS



CRANACHAN WITH HOMEMADE SHORTBREAD

BLACK FOREST TRIFLE, SPONGE SOAKED IN CHERRY BRANDY, CHERRY COMPOTE, CHOCOLATE CUSTARD, CHANTILLY CREAM AND A VIENNESE BISCUIT

BELGIAN "BANOFFEE" WAFFLE - BANANA, TOFFEE SAUCE, MILK ICE CREAM AND CHOCOLATE SHAVINGS

BARA BRITH BREAD & BUTTER PUDDING WITH ORANGE SAUCE AND WHISKY VANILLA CREAM

SELECTION OF ICE CREAMS FROM DAIRY DREAMS OF CHURCHSTOKE – CHOOSE 3 SCOOPS OF THE FOLLOWING:  
CHOCOLATE/ CLOTTED CREAM & STRAWBERRY / WHITE MINT & CHOC CHIP /LEMON SORBET / CARAMEL CRUNCH / MILK

A SELECTION OF DELICIOUS BRITISH CHEESES – WELSH MATURE CHEDDAR, SHROPSHIRE BLUE AND SOMERSET BRIE - SERVED WITH GRAPES, BISCUITS & HOMEMADE CHUTNEY