

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

## Christmas Festive Menu

(runs alongside regular menu)

£19.95 two courses, £24.95 three courses

### STARTERS

- (V, GFR) CIDER AND WHITE ONION SOUP, CRISPY HERBED CROUTONS WITH WARM CIABATTA BREAD
- (V) CARAMELISED RED ONION & FETA TARTLET WITH GREEK SALAD AND LEMON DRESSING
- (GFR) SMOOTH DUCK LIVER AND COINTREAU PATE, WATERCRESS, WARM TOAST AND SPICED ORANGE & TOMATO CHUTNEY
- (GF) GINGER & SZECHUAN PEPPER CHICKEN SKEWERS WITH ASIAN SALAD AND SWEET & SOUR CITRUS SAUCE
- (GFR) KING PRAWN AND SALMON COCKTAIL, VIRGIN MARY SAUCE, ROASTED CHERRY TOMATOES, SMOKED PAPRIKA AND CELERY SALTED CROUTONS

### MAINS

- (GFR) TRADITIONAL ROAST TURKEY WITH RICH GRAVY OR ROAST GAMMON WITH CIDER, PARSLEY & LEMON SAUCE, ROAST POTATOES & PARSNIPS AND TRADITIONAL TRIMMINGS
- (GFR) SLOW BRAISED BRISKET OF BEEF WITH MULLED WINE GRAVY, CRANBERRY AND THYME ROAST DUMPLINGS, HERBED ROAST POTATOES AND CHANTENAY CARROTS
- (GF) PAN-FRIED SEABASS FILLET, CRUSHED NEW POTATOES, GREEN BEANS, SALSA VERDE AND ROASTED CHERRY TOMATOES
- (V, VER) MUSHROOM, CHESTNUT AND SPINACH WELLINGTON, ROAST POTATOES, WILTED GREENS AND SHERRY & TARRAGON CREAM SAUCE
- (VE, GF) FRUIT, NUT & HERB VEGAN BALLOTINE, ROASTED NEW POTATOES, RATATOUILLE AND FINE BEANS

### PUDDINGS

- (GFR) 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
- (GF) 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: MILK, CHOCOLATE, STRAWBERRY, WHITE MINT CHOC CHIP, BUBBLEGUM, LEMON SORBET.

Everyone is looking forward to Christmas after such a strange couple of years so 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 with us this year? Our set menu on the left is £19.95 for 2 courses or £24.95 for 3 courses, or you can choose from our regular menu.

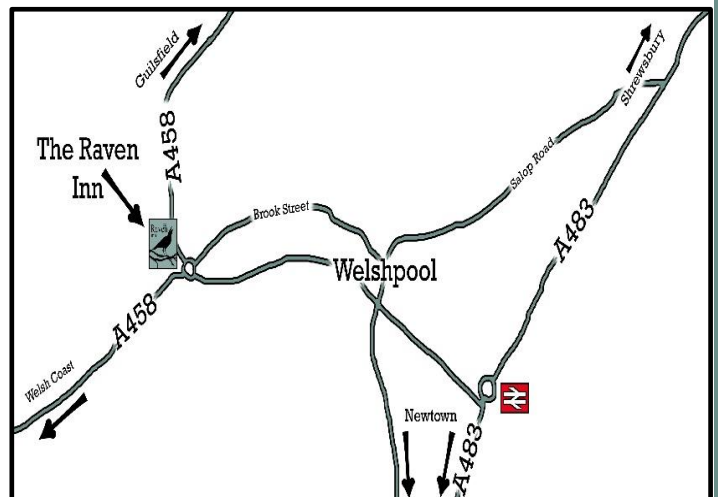
We will be celebrating the New Year in style with a great value menu priced at just £25 for 2 courses or £30 for 3 courses, with LIVE MUSIC by the fantastic 'Willow Station' - please see the back of this leaflet for more details.

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 £70 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!

(GF) – Gluten Free (GFR) Gluten Free on Request (VE) – Vegan (V) – Vegetarian (VER) – Vegan on request

# CHRISTMAS DAY MENU



£70 PER HEAD INCLUDING COFFEE AND  
MINCE PIES

## STARTERS

(GFR) Roasted red pepper soup with chopped chestnuts,  
smoked paprika croutons & herb cream

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

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

(GF) Confit duck leg, ginger & spring onion hash cake, plum  
sauce with Asian vegetable & cashew salad

(GFR) Crayfish & king prawn cocktail, virgin Mary sauce, roasted  
cherry tomatoes, smoked paprika and celery salted croutons

## 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

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

(GF) Roast chicken supreme with a wild mushroom & spinach  
risotto, crispy serrano ham, parmesan shavings and courgette  
ribbons dressed in truffle oil

## PUDDINGS

(GFR) 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 glaze and whisky  
vanilla cream

(GF) 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: Milk, Chocolate, Strawberry,  
White Mint Choc Chip, Bubblegum, Lemon Sorbet.

# New Year's Eve

## Celebration Menu

Great Value at £25 for 2 courses,

£30 for 3 courses including music by the  
fantastic 'Willow Station'



(GFR) ROASTED RED PEPPER SOUP WITH CHOPPED CHESTNUTS, SMOKED  
PAPRIKA CROUTONS & HERB CREAM

(GFR) TOASTED ENGLISH MUFFIN TOPPED WITH SALMON PATE, FLAKED  
POACHED SALMON WITH LEMON & DILL SOUR CREAM AND WATERCRESS  
SALAD

TRADITIONAL HAGGIS, NEEPS AND TATTIES, AND CREAMY WHISKY SAUCE

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

(GF) CONFIT DUCK LEG, GINGER & SPRING ONION HASH CAKE, PLUM SAUCE  
WITH ASIAN VEGETABLE AND CASHEW SALAD



(GF) 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 VEGETARIAN 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

(GF) PAN FRIED FILLET OF SEABASS, CHAMP POTATOES, CREAMY PRAWN  
AND CHAMPAGNE SAUCE WITH DICED CARROTS AND PEAS

(GF) ROAST COD LOIN WRAPPED IN SERRANO HAM, CATALAN BEAN STEW,  
ROASTED NEW POTATOES, SAUTEED SUGAR SNAPS AND SAMPHIRE



(GFR) 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 GLAZE AND WHISKY  
VANILLA CREAM

SELECTION OF ICE CREAMS FROM DAIRY DREAMS OF CHURCHSTOKE –  
CHOOSE 3 SCOOPS OF THE FOLLOWING:  
MILK, CHOCOLATE, STRAWBERRY, WHITE MINT CHOC CHIP, BUBBLEGUM,  
LEMON SORBET.

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