

# Merry Christmas!

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

## Christmas Festive Menu

(runs alongside regular menu until 24<sup>th</sup> December)

£22.50 two courses, £27.50 three courses

### STARTERS

(V) (GFR) CREAM OF MUSHROOM, CHESTNUT & BRANDY SOUP,  
PUFF PASTRY & CARAMELISED ONION, FRESH BREAD

(GFR) PULLED POTTED HAM – SLOW-BRAISED HAM WITH PEPPERS,  
GHERKINS, CAPERS & PARSLEY. HOMEMADE PICCALILLI, TOAST AND  
DRESSED SALAD

(V) BAKED CAMEMBERT BREADBOWL – SOURDOUGH ROLL FILLED  
WITH WARM CAMEMBERT, ROAST GARLIC & ROSEMARY AND  
HOMEMADE CHUTNEY

(GFR) PRAWN & CRAYFISH COCKTAIL, BLOODY MARY SAUCE,  
CHERRY TOMATOES, BABY GEM LETTUCE AND PAPRIKA  
CROUTONS

BRAISED BEEF & CAPER CROQUETTES. SLOW-BRAISED SHREDDED  
BEEF COATED IN CRISPY HERB BREADCRUMBS. SERVED WITH  
HORSERADISH MAYONNAISE AND DRESSED SALAD

### MAINS

(GFR) ROAST TURKEY SERVED WITH TRADITIONAL TRIMMINGS

ROAST BELLY PORK STUFFED WITH SAUSAGE MEAT, APRICOT,  
CRANBERRY & CHESTNUT. CREAMY CIDER & LEEK SAUCE, ROAST  
GARLIC MASHED POTATOES, BRAISED SAVOY CABBAGE, SPROUT  
LEAVES AND BACON

(V) (VER) SWEET POTATO & LENTIL STEW. MADE WITH LEEKS, PEARL  
ONIONS, CARROTS, RED WINE, & CRANBERRIES. HERBED  
DUMPLINGS, PARSNIP CRISPS AND SAUTEED KALE

(GFR) CONFIT DUCK LEG. DUCK FAT ROASTED CARROTS,  
PARMENTIER POTATOES, CAULIFLOWER & ROAST GARLIC PUREE,  
SCORCHED KALE. GARNISHED WITH PEA SHOOTS AND  
SUNFLOWER SEEDS

(GFR) PAN FRIED SEABASS WITH A BROWN BUTTER & WHITE WINE  
SAUCE, CHARRED TENDERSTEM BROCCOLI, CARROT RIBBONS,  
LEMON & DILL CRUSHED NEW POTATOES

### PUDDINGS

\*Served with a choice of pouring cream, custard or milk ice cream

(V) DARK CHOCOLATE TORTE, COOKIE CRUMB BASE, WARM  
CHOCOLATE SAUCE \*

(GFR) GLUTEN FREE CREAMY COFFEE PANNA COTTA WITH A  
COFFEE CAKE BASE AND NUT BRITTLE\*

(V) WARM WINTER-SPICED APPLE & BLACKBERRY CAKE WITH A  
CRUNCHY NUT STREUSEL TOPPING. HOMEMADE LEMON SYRUP\*

(V) RUM & RAISIN BREAD PUDDING. RUM-SOAKED RAISINS IN A  
RICH BREAD & BUTTER PUDDING\*

(V) (GFR) TRADITIONAL CHRISTMAS PUDDING SERVED WITH  
WARM BRANDY SAUCE

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

Whatever is happening in the world you can always rely on us to help you celebrate Christmas 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 £22.50 for 2 courses or £27.50 for 3 courses, or you can choose from our regular menu.

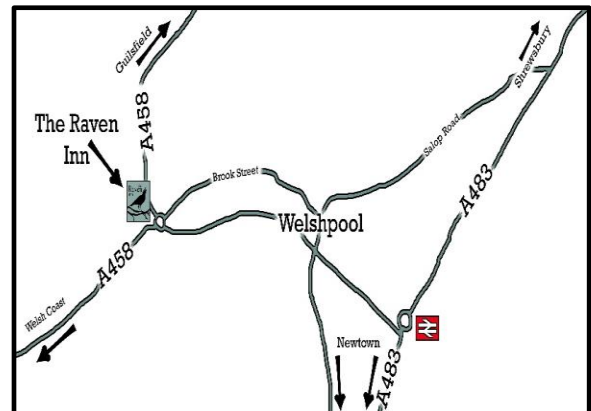
We will be celebrating the New Year in style with a great value menu also priced at just £22.50 for 2 courses or £27.50 for 3 courses, with LIVE MUSIC by the fantastic Beatroots (Zeke Watkins Band) - please see the back of this leaflet for more details.

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 £75 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

# CHRISTMAS DAY MENU

£75 PER HEAD INCLUDING COFFEE AND  
MINCE PIES



## STARTERS

(V) (GFR) Curried parsnip soup, poppadom crisp, coriander, mint yoghurt and fresh bread

Traditional Welsh rarebit on toast with crispy fried black pudding, roasted tomatoes and homemade brown sauce

(V) (GFR) Goats cheese stuffed pepper. Red pepper stuffed with courgettes, red onion, almonds and goat's cheese. Served with mojo rojo sauce

(GFR) Prawn & crayfish cocktail, bloody Mary sauce, confit cherry tomatoes, baby gem lettuce and paprika croutons

(GFR) Thai fish cakes. Thai spiced fishcakes served with a cucumber & chilli dip and Oriental salad

Slow braised shredded beef & potato croquette coated in herbed breadcrumb. Served with horseradish mayonnaise and dressed leaves

## 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

Roast beef (served pink), creamy Madeira sauce, glazed shallots, roast potatoes and Yorkshire pudding

OR

(VE) Fruit, nut & herb vegan ballotine, roast potatoes and red wine sauce

(GFR) Roast confit duck leg, duck fat roasted carrots & Parmentier potatoes, cauliflower & roast garlic puree

(GFR) Pan fried salmon fillet, parmesan potato croquette, creamy braised fennel

Roast belly pork stuffed with sausage meat, apricot, cranberry and chestnut. Creamy cider & leek sauce, wholegrain mustard mashed potatoes

(GFR) Chestnut mushrooms and caramelised shallots in a bourguignon red wine gravy, crispy potato galette. with horseradish creme fraiche and fresh thyme.

## PUDDINGS

(V) Black Forest chocolate trifle. Chocolate custard, brandy-soaked sponge, Chantilly cream, cherry compote and toasted almonds

(V) (GFR) Salted caramel crème brûlée, shortbread biscuit

(V) (GFR) Winter berry Pavlova. Berries poached in red wine & cinnamon with Chantilly cream on chewy meringue

(GFR) Gluten free coffee panna cotta. Creamy coffee panna cotta with a coffee cake base and nut brittle

(V) Rum & raisin bread pudding. Rum-soaked raisins in a rich bread & butter pudding served with milk ice cream

(V) (GFR) Traditional Christmas pudding served with warm brandy sauce

# New Year's Eve

## Celebration Menu

Great Value at £22.50 for 2 courses,

£27.50 for 3 courses including music by the  
fantastic 'Beatroots' (Zeke Watkins Band)



(V) (GFR) CURRIED PARSNIP SOUP, POPPADOM CRISP, CORIANDER, MINT YOGHURT & FRESH BREAD

WELSH RAREBIT & BLACK PUDDING. TRADITIONAL WELSH RAREBIT ON TOAST WITH CRISPY FRIED BLACK PUDDING, ROASTED TOMATOES AND HOMEMADE BROWN SAUCE

(V) (GFR) RED PEPPER STUFFED WITH COURGETTES, RED ONION, ALMONDS & GOATS CHEESE. SERVED WITH HOMEMADE MOJO ROJO

(GFR) BEETROOT CURED SALMON. SIDE OF SALMON CURED WITH BEETROOT, DILL & JUNIPER. WITH HORSERADISH CREME FRAICHE, CROSTINI AND FRESH DILL

(GFR) THAI FISH CAKES. THAI SPICED FISHCAKES SERVED WITH A CUCUMBER & CHILLI DIP AND ORIENTAL SALAD

(GFR) PAN-FRIED PIGEON BREAST. SERVED PINK WITH POMEGRANATE, ROCKET, BACON AND PICKLED BLACKBERRIES WITH JUNIPER & RED WINE SAUCE



(GFR) PAN-FRIED SALMON FILLET, PARMESAN POTATO CROQUETTE, CREAMY BRAISED FENNEL, CRISPY BACON AND SAUTEED GREENS

BALLOTINE OF CHICKEN WRAPPED IN PARMA HAM, STUFFED WITH CHIVE SAUSAGE MEAT. WITH CHASSEUR SAUCE, FONDANT POTATO, TENDERSTEM BROCCOLI AND CARROTS

(GFR) PAN-ROASTED LAMB RUMP SERVED PINK. SERVED WITH CHUNKY CAPONATA, ROASTED NEW POTATOES, BUTTERED SPINACH, CRISPY CAPERS AND PARSNIP CRISPS

CREAMY KING PRAWN & SMOKED SALMON LINGUINE WITH WHITE WINE, GARLIC AND PARSLEY. SERVED WITH CRISPY BATTERED SAMPHIRE, WATERCRESS, HERBED CROUTONS AND PICKLED RADISH

(GFR) MUSHROOM & SHALLOT BOURGUIGNON. CHESTNUT MUSHROOMS AND CARAMELISED SHALLOTS IN A RED WINE GRAVY, CRISPY POTATO GALLETTTE, GREEN BEANS AND ROASTED CARROTS. TOPPED WITH HORSERADISH CREME FRAICHE AND FRESH THYME



(V) BLACK FOREST CHOCOLATE TRIFLE. CHOCOLATE CUSTARD, RUM-SOAKED SPONGE, CHANTILLY CREAM, CHERRY COMPOTE AND TOASTED ALMONDS

(V) (GFR) SALTED CARAMEL CREME BRULEE, SHORTBREAD BISCUIT

WARM SUET ROLY-POLY WITH A CHERRY FILLING AND TOPPED WITH TOASTED ALMONDS. WITH VANILLA CUSTARD

(V) (GFR) WINTER BERRY PAVLOVA. BERRIES POACHED IN RED WINE & CINNAMON. CHANTILLY CREAM AND RED WINE SYRUP ON A CHEWY HOMEMADE PAVLOVA

(V) BAILEYS BAKED CHEESECAKE TOPPED WITH CHOCOLATE GANACHE SERVED WITH POURING CREAM