

# Merry Christmas!

## Christmas Festive Menu

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

£22.50 two courses, £27.50 three courses

### STARTERS

(GFR) (V) (VER) CREAM OF MUSHROOM SOUP, SAUTÉED MUSHROOMS, BARLEY & FRESH DILL. SERVED WITH CRUSTY BREAD

BITTERBALLEN 'RAVEN STYLE' - BEEF BRAISED SLOWLY WITH GARLIC, BAY LEAF & THYME, COATED IN CRISPY BREADCRUMBS. SERVED WITH MUSTARD MAYONNAISE

(GFR) DUCK LIVER PATE FLAVOURED WITH COGNAC & THYME. TOPPED WITH CHRISTMAS-SPICED ORANGE JELLY. SERVED WITH HOMEMADE CHUTNEY, DRESSED SALAD & CROSTINI

(GFR) (V) GARLIC ROASTED OYSTER MUSHROOMS STUFFED WITH MUSHROOM & CREAM CHEESE FILLING AND TOPPED WITH HERB BREADCRUMBS. SERVED WITH A SLOW ROASTED TOMATO & ROCKET SALAD

(GFR) KING PRAWN & CRISPY RICE NOODLE SALAD (SERVED CHILLED), CHINESE CABBAGE, RED CHILLI, CUCUMBER, SPRING ONION, CARROT & PEPPERS. SERVED WITH HONEY & SESAME DRESSING AND TOASTED PEANUTS

### MAINS

(GFR) ROAST TURKEY SERVED WITH TRADITIONAL TRIMMINGS

(GFR) BEEF FORERIB BRAISED IN RED WINE, GARLIC & THYME. SWEDE & CARROT PUREE, ROAST POTATOES, SPICED BRAISED RED CABBAGE, ROASTED PEARL ONIONS & SAUTÉED GREEN BEANS.

(GFR) CHARGRILLED PORK LOIN STEAK GLAZED WITH A WHISKY & MAPLE SYRUP GLAZE. SMOKED BACON & SPRING ONION MASH, SUGAR SNAP PEAS, SAUTEED KALE & GLAZED CARROTS

(GFR) PAN ROAST SALMON FILLET MARINATED IN BEETROOT, GARLIC & DILL. LEMON & PETIT POIS RISOTTO, ROCKET PESTO OIL & PARMESAN CRISP

(V) CRISPY FILO PASTRY 'BUREK' FILLED WITH SPINACH, FETA AND DILL. SERVED WITH GEMISTA (ROASTED TOMATOES STUFFED WITH RICE AND PEPPERS), TZATZIKI, GREEN BEANS AND TOASTED ALMONDS

### PUDDINGS

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

(GFR)(V) RICH DARK CHOCOLATE MARQUISE SERVED WITH RASPBERRY COULIS AND ALMOND PRALINE\*

FESTIVE TRIFLE - BRANDY-SOAKED MADEIRA CAKE, RASPBERRY JELLY, WINTER SPICED CUSTARD, CHANTILLY CREAM, CANDIED WALNUTS & CHOCOLATE SHAVINGS

(GFR)(V) STICKY BLACK FOREST CHOCOLATE PAVLOVA NEST FILLED WITH CHERRY COMPOTE & CHANTILLY CREAM. TOPPED WITH WHITE CHOCOLATE CRUMB

(GFR)(V) AMARETTO & CRANBERRY CREME BRULEE CREAMY AMARETTO & CRANBERRY CRÈME BRULEE SERVED WITH HOMEMADE GINGERBREAD

(GFR) (VER) WINTER SPICED APPLE CRUMBLE WINTER SPICED APPLE FILLING, CRUNCHY OAT & BROWN SUGAR TOPPING\*

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

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.

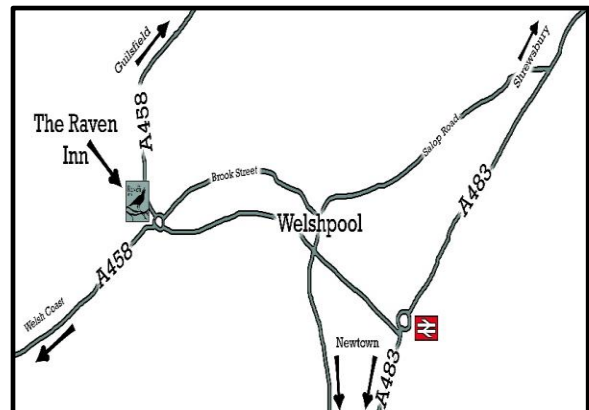
We will be celebrating the New Year in style with a great value menu also priced at just £22.50 for 2 courses or £27.50 for 3 courses, with LIVE MUSIC by local favourite Cathy Beech - please see the back of this leaflet for more details.

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

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

# CHRISTMAS DAY MENU

£75 PER HEAD INCLUDING COFFEE AND  
MINCE PIES



## STARTERS

(V) (VER) (GFR) Curried sweet potato & chickpea soup served with cumin seeds, mint yoghurt & coriander, crusty bread

(V) (GFR) Grilled goat's cheese, rocket salad with cranberry, walnut & balsamic dressing. Topped with candied walnuts, slow roasted cherry tomatoes & fried rosemary

(GFR) Duck liver pate flavoured with Cognac & thyme. Topped with Christmas-spiced orange jelly. Served with homemade chutney, dressed salad & Melba toast

(GFR) King prawn & crispy rice noodle salad (served chilled), Chinese cabbage, red chilli, cucumber, spring onion, carrot & peppers. Served with honey & sesame dressing and toasted peanuts

Spicy Nduja Arancini – Risotto Balls made with nduja sausage and coated in crispy breadcrumbs. Served with arrabiata sauce and grated parmesan

## MAINS

*All dishes are served with a selection of vegetables: cauliflower cheese, braised red cabbage, sprouts & baby onions, carrots & peas, Yorkshire pudding*

(GFR) Traditional roast turkey, roast potatoes & parsnips and traditional trimmings

OR

(GFR) Roast beef (served pink), creamy Madeira sauce, roasted shallots, roast potatoes, Yorkshire pudding

OR

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

(GFR) Beef Bourguignon - slowly braised forerib of beef with smoked bacon, pearl onions & chestnut mushrooms. With herb dumplings & horseradish crème fraiche

(GFR) Chargrilled pork loin steak glazed with a whisky & maple syrup glaze. Smoked bacon & spring onion mash

Salmon fillet on a bed of spinach, topped with Mornay sauce, breadcrumbs & parmesan. Served with a pickled fennel salad

(V) (VER) Mushroom, walnut & cranberry Wellington - garlic roasted portobello mushroom, chestnut mushrooms, pine nuts, walnuts, wilted spinach and cranberries wrapped in puff pastry. Served with a vegan red wine gravy

## PUDDINGS

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

(GFR)(V) Rich dark chocolate marquise served with raspberry coulis and homemade almond praline\*

Festive trifle - brandy-soaked Madeira cake, raspberry jelly, winter-spiced custard, Chantilly cream, candied walnuts & chocolate shavings

(V) Roasted strawberry & pistachio tart - sweetcrust tartlet filled with almond & pistachio frangipane, topped with roasted strawberry compote, mascarpone cream and pistachio crumble

(V) Black raspberry cake - warm stout & raspberry cake served with dark chocolate & raspberry sauce\*

(V) (VER) Winter-spiced apple crumble with crunchy oat & brown sugar topping\*

(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 local

favourite Cathy Beech



(GFR) (V) TOMATO, CUMIN & LENTIL SOUP TOPPED WITH LEMON ZEST, OLIVE OIL & CORIANDER. SERVED WITH CRUSTY BREAD

(GFR) KING PRAWNS, BRAISED LEEKS & CREAMY HOLLANDAISE TOPPED WITH HERB BREADCRUMBS. ACCOMPANIED BY DRESSED MIXED SALAD

(GFR) LAMB KOFTE KEBAB WITH KACHUMBER, MINT YOGHURT, MANGO CHUTNEY & POPPADOM CRISPS

(GFR) (V) GRILLED GOATS CHEESE WITH ROCKET SALAD CRANBERRY, WALNUT & BALSAMIC DRESSING. TOPPED WITH CANDIED WALNUTS, SLOW ROASTED CHERRY TOMATOES & FRIED ROSEMARY

SPICY NDUJA ARANCINI - RISOTTO BALLS MADE WITH NDUJA SAUSAGE AND COATED IN CRISPY BREADCRUMBS. SERVED WITH ARRABIATA SAUCE AND GRATED PARMESAN



(ALL DISHES SERVED WITH ROASTED CARROTS & GREEN VEGETABLE MEDLEY)

(GFR) CHICKEN TARTIFLETTE - PAN ROAST CHICKEN SUPREME, TARTIFLETTE (BRIE, SMOKED BACON, CARAMELISED ONION & POTATO TERRINE) AND A CREAMY WILD MUSHROOM SAUCE

(GFR) BEEF BOURGUIGNON - SLOWLY BRAISED FORERIB OF BEEF WITH SMOKED BACON, PEARL ONIONS & CHESTNUT MUSHROOMS. WITH HERB DUMPLINGS & HORSERADISH CRÈME FRAICHE

SALMON FILLET ON A BED OF SPINACH, TOPPED WITH MORNAY SAUCE, BREADCRUMBS & PARMESAN. SERVED WITH A PICKLED FENNEL SALAD & DUCHESS POTATOES

(VER) (V) VEGETARIAN WELLINGTON - GARLIC ROASTED PORTOBELLO MUSHROOM, CHESTNUT MUSHROOMS, PINE NUTS, WALNUTS, WILTED SPINACH & CRANBERRIES WRAPPED IN PUFF PASTRY. SERVED WITH A VEGAN RED WINE GRAVY



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

(V) ROASTED STRAWBERRY & PISTACHIO TART - SWEETCRUST TARTLET FILLED WITH ALMOND & PISTACHIO FRANGIPANE, TOPPED WITH ROASTED STRAWBERRY COMPOTE, MASCARPONE CREAM AND PISTACHIO CRUMBLE

(V) BLACK RASPBERRY CAKE - WARM STOUT & RASPBERRY CAKE SERVED WITH DARK CHOCOLATE & RASPBERRY SAUCE

(GFR) (V) RICH DARK CHOCOLATE MOUSSE SERVED WITH CHANTILLY CREAM, VANILLA TUILLE & WHITE CHOCOLATE CRUMBLE

FESTIVE TRIFLE - BRANDY-SOAKED MADEIRA CAKE, RASPBERRY JELLY, WINTER-SPICED CUSTARD, CHANTILLY CREAM, CANDIED WALNUTS & CHOCOLATE SHAVINGS

(GFR) BLUEBERRY PANNA COTTA SERVED WITH BRANDY SNAP AND MIXED BERRY COMPOTE

(GFR) CHEESEBOARD - MATURE CHEDDAR, SHROPSHIRE BLUE, BRIE, HOMEMADE CHUTNEY, BISCUITS, GRAPES, CELERY