



Merry Christmas!

Christmas Festive Menu

(runs alongside regular menu until 24th December)

£24.50 two courses, £29.50 three courses

STARTERS

(GFR) (V) (VER) CREAMY CELERIAC & APPLE SOUP, CRISPY SAGE, GARLIC OLIVE OIL AND CRUSTY BREAD

MINI CHICKEN SCHNITZEL - CHICKEN BREAST IN A CRISPY BREADCRUMB COATING WITH CARAMELISED APPLE PUREE, CRANBERRY RELISH AND PICKLED SHREDDED WHITE CABBAGE

(GFR) DUCK LIVER & PORT PATE - SMOOTH DUCK LIVER PATE WITH WINTER-SPICED ORANGE JELLY, HOMEMADE CHUTNEY AND HERB CROSTINI

(GFR) (V) RICOTTA STUFFED COURGETTES - COURGETTE STRIPS STUFFED WITH RICOTTA CHEESE, CONFIT GARLIC & CHIVES. SERVED WITH A ROASTED TOMATO PESTO DRESSING AND ROCKET

(GFR) KING PRAWN CHAPATI - KING PRAWNS IN A FRAGRANT AND SPICY TOMATO-BASED CURRY SAUCE, GRILLED CHAPATI, MINT & CORIANDER YOGHURT

(GFR) FLAKED, SMOKED MACKEREL WITH HORSERADISH CRÈME FRAICHE, PICKLED CUCUMBERS, RED ONIONS & LEMON ZEST ON A WARM ENGLISH MUFFIN

MAINS

(GFR) ROAST TURKEY SERVED WITH ALL THE TRADITIONAL TRIMMINGS

BEEF BRISKET SLOW BRAISED IN RED WINE, GUINNESS, GARLIC & THYME WITH ROASTED CARROTS, GREEN BEANS, ROAST POTATOES, BRAISED RED CABBAGE AND SERVED WITH BRAISING JUS

(V) (VER) (GFR) NUT, FRUIT & HERB VEGAN BALLOTINE SERVED WITH RED WINE SAUCE AND TRADITIONAL TRIMMINGS

(GFR) NAGORE CHICKEN - PAN ROAST CHICKEN SUPREME MARINATED IN A FRAGRANT SAUCE OF TOMATOES, COCONUT & SPICES. SERVED WITH SPINACH & CHICKPEA BHAJI, BASMATI RICE AND GREEN BEANS SAUTEED IN CURRIED CASHEW BUTTER

CRISPY BREADED PRAWN & SMOKED HADDOCK FISH CAKES WITH SAUTÉED PEAS, GREEN BEANS, ROASTED CARROTS AND PARSLEY & LEMON SAUCE

(GFR) (V) HARISSA ROASTED SPROUT HASH - BRUSSEL SPROUTS MARINATED IN HARISSA & LEMON, CARAMELISED ONIONS SPINACH AND POTATOES WITH TWO FREE-RANGE FRIED EGGS, TOPPED WITH TAHINI YOGHURT DRESSING, SUNFLOWER SEEDS AND PICKLED RED CABBAGE

PUDDINGS

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

(V) MELT IN THE MIDDLE CHOCOLATE FONDANT WITH CHOCOLATE SAUCE, MILK ICE CREAM AND WHITE CHOCOLATE CRUMBLE

(V) SPICED APPLE STRUDEL - CRISPY FILO PASTRY WITH NUTMEG, CINNAMON AND STAR ANISE*

(V) SPICED RUM & ORANGE CHEESECAKE TOPPED WITH CHOCOLATE ORANGE GANACHE*

(GFR)(V) CREAMY LEMON & LIME POSSET SERVED WITH A DRESSED MANGO & MINT SALAD, ALMOND CRUMBLE AND CHANTILLY CREAM

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

(GFR) Gluten Free on Request (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 £24.50 for 2 courses or £29.50 for 3 courses, or you can choose from our regular menu.

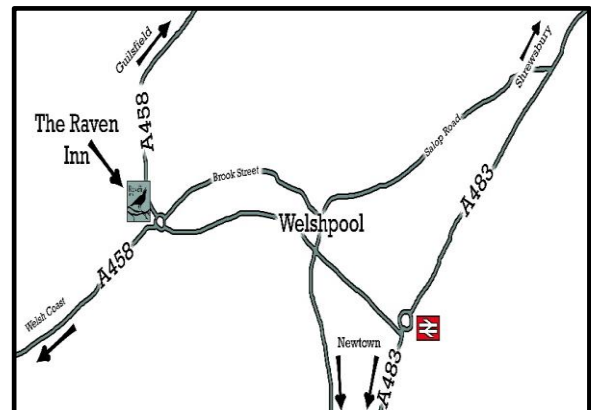
We will be celebrating the New Year in style with a great value menu also priced at just £29.50 for 2 courses or £34.50 for 3 courses, with LIVE MUSIC - please see the back of this leaflet for more details.

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 £80 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

£80 PER HEAD INCLUDING COFFEE AND
MINCE PIES



STARTERS

- (V) (GFR) Creamy white onion & Champagne soup served with cheesy croute
- (GFR) Duck liver & port pate - smooth duck liver pate with winter-spiced orange Jelly, homemade chutney and Melba toasts
- (GFR) Smoked salmon roulade stuffed with wasabi cream cheese, sweet potato crisps and pickled daikon radish served with homemade ponzu dipping sauce and shredded spring onions
- (GFR) Prawn & crayfish cocktail, with gem lettuce, 'Virgin Mary' sauce, roasted cherry tomatoes and paprika croutons
- (V) Hot cheeseboard – crispy breaded brie, camembert & mozzarella cheeses with pickled walnuts, fresh celery, apple puree and grapes

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

Beef brisket slow braised in red wine, Guinness, garlic & thyme, with roasted carrots, green beans and roast potatoes

OR

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

- (GFR) Pan-roast chicken supreme marinated in yoghurt & oregano with lemon & herb velouté, crispy potato galette, garlic oil and toasted almonds
- (GFR) Crispy slow-roasted belly pork with spiced apple puree, cider & sage sauce, confit garlic & butterbean mash potato and puffed crackling
- Salmon fillet on a bed of spinach, topped with Mornay sauce, breadcrumbs & parmesan. Served with oregano roasted new potatoes
- (GFR) (V) (VER) Roasted cauliflower steak marinated in harissa & lemon, vegetable couscous, pickled red cabbage, sunflower seeds and minted labneh

PUDDINGS

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

- (V) Wienerbrod pudding with Cointreau – Danish pastry baked with Cointreau-infused custard, served with dark chocolate sauce*
- (V) Chocolate torte – biscuit base, milk chocolate filling, crushed amaretti, black cherry compote and pouring cream
- (GFR)(V) Creamy lemon & lime posset served with a dressed mango & mint salad, almond crumble and Chantilly cream
- (V) (GFR) Peach Pavlova filled with peach honey & bourbon compote, topped with Chantilly cream, fresh raspberries and mint
- (V) (GFR) Traditional Christmas pudding served with cranberry jam and warm brandy sauce

New Year's Eve Celebration Menu

Great Value at £29.50 for 2 courses,
£34.50 for 3 courses including live music!



- (V) (GFR) MINISTRONE SOUP WITH FOCACCIA BREAD, CROUTONS AND FRESH PARSLEY
- (GFR) JUMOKBAP - KOREAN STICKY RICE BALLS WITH SEASONED BEEF, SESAME SEEDS & CARROTS SERVED WITH GOCHUJANG DIP, SPRING ONIONS AND SHREDDED CABBAGE
- (GFR) SMOKED SALMON ROULADE STUFFED WITH WASABI CREAM CHEESE, SWEET POTATO CRISPS AND PICKLED DAIKON RADISH SERVED WITH HOMEMADE PONZU DIPPING SAUCE AND SHREDDED SPRING ONIONS
- (V) HOT CHEESEBOARD – CRISPY BREADED BRIE, CAMEMBERT & MOZZARELLA CHEESES WITH TOASTED WALNUTS, FRESH CELERY, APPLE PUREE AND GRAPES
- (GFR) PRAWN & CRAYFISH COCKTAIL, WITH GEM LETTUCE, 'VIRGIN MARY' SAUCE, ROASTED CHERRY TOMATOES AND PAPRIKA CROUTONS
- (GFR) CHICKEN, HAM HOCK & VEGETABLE TERRINE WRAPPED IN STREAKY BACON SERVED WITH HOMEMADE CHUTNEY AND HERB CROSTINI



- (GFR) PAN ROAST CHICKEN SUPREME MARINATED IN YOGHURT & OREGANO WITH LEMON & HERB VELOUTÉ, CRISPY POTATO GALETTE, GREEN BEANS, GARLIC OIL AND TOASTED ALMONDS
- (GFR) (V) (VER) ROASTED CAULIFLOWER STEAK MARINATED IN HARISSA & LEMON, VEGETABLE COUSCOUS, PICKLED RED CABBAGE, SUNFLOWER SEEDS AND MINTED LABNEH
- (GFR) BEEF BRISKET SLOW BRAISED IN RED WINE, GARLIC & THYME, BOULANGER POTATOES, BRAISED RED CABBAGE AND SAUTÉED MIXED GREENS

- (GFR) BUTTER-POACHED COD LOIN WITH CREAMY CURRIED FRICASSEE OF KOHLRABI, ONIONS, SWEETCORN & GREEN BEANS SERVED WITH CHARGILLED TENDERSTEM BROCCOLI, FRESH ROMANO PEPPERS AND DRESSED WITH TOASTED PEANUTS, CHILLI OIL AND FRESH CORIANDER
- (GFR) CRISPY SLOW-ROASTED BELLY PORK WITH SPICED APPLE PUREE, CIDER & SAGE SAUCE, CONFIT GARLIC & BUTTERBEAN MASH POTATO, ROAST CHANTENAY CARROTS, SAUTEED GREENS AND PUFFED CRACKLING



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

- (V) (GFR) BANANA SPLIT – CARAMELISED BANANAS, MILK ICE CREAM, SALTED CARAMEL SAUCE, BLUEBERRIES, RASPBERRIES, TOASTED ALMONDS, PISTACHIOS, CHOCOLATE SHAVINGS WITH A CHERRY ON TOP
- (V) WIENERBROD PUDDING WITH COINTREAU – DANISH PASTRY BAKED WITH COINTREAU-INFUSED CUSTARD, SERVED WITH DARK CHOCOLATE SAUCE*
- (V) CHOCOLATE TORTE – BISCUIT BASE, MILK CHOCOLATE FILLING, CRUSHED AMARETTI, BLACK CHERRY COMPOTE AND POURING CREAM
- (V) (GFR) PEACH PAVLOVA FILLED WITH PEACH HONEY & BOURBON COMPOTE, TOPPED WITH CHANTILLY CREAM, FRESH RASPBERRIES AND MINT
- (V) PISTACHIO & COFFEE CHOUX BUN FILLED WITH COFFEE MASCARPONE CREAM WITH PISTACHIO CRUMBLE AND BRITTLE