

THE RAVEN INN

Mother's day

MENU

2 courses £25.40

3 courses £30.50

STARTER

Broccoli & Shropshire Blue Cheese Soup (V) (GFonRQ)

Served with crispy leeks, confit garlic oil & toasted sourdough bread

Crispy Parsnip & Potato Bites (V) (VER) (GFonRQ)

Layers of pressed parsnips & potato, deep fried & seasoned with paprika & lemon salt. Served with harissa whipped feta & caramelised red onion

Smoked Salmon & Watercress Terrine (GFonRQ)

Salmon mousse with watercress, dill, horseradish & chives and wrapped in smoked salmon. Served with malted toast & marinated fennel

Duck Liver & Brandy Pate (GFonRQ)

Smooth duck liver pate, topped with spiced orange jelly, homemade chutney and herb crostini

Chicken Satay (GFonRQ)

Chicken Satay Skewers served with peanut dip, cucumber ribbons and shredded spring onions dressed with lime & fresh chilli

MAIN COURSE

Roast Turkey (GFonRQ)

Served with all the traditional trimmings

Roast Beef (GFonRQ)

Served with all the traditional trimmings

Pan Fried Seabass (GFonRQ)

Pan fried Seabass fillet served with Lemon & Parmesan potato croquettes, broccoli, carrot ribbons, roasted cherry tomatoes, olive oil and courgette au basilic puree

Nduja & Mozzarella Stuffed Chicken (GFonRQ)

Chicken breast stuffed with nduja, ricotta & mozzarella and wrapped in serrano ham. Served with garlic & herb sauteed new potatoes, chargrilled broccoli and red pepper sauce

Celeriac Schnitzel (V)

Crispy breaded celeriac topped with brown butter & crispy capers. Served with parsley mashed potatoes, fennel seed braised red cabbage and sautéed kale

DESSERT

Dark Chocolate & Red Cherry Brownie (V)

Served with Kirsch Chantilly and crumbled amaretti biscuits

Paris Brest (V)

Choux pastry filled with coffee Chantilly cream, topped with caramel sauce and toasted almonds

Rhubarb & Apple Crumble (V) (GFonRQ)

Apple & Rhubarb filling with a Crunchy Almond Topping

Lemon Mousse (V) (GFonRQ)

With sweetened blackberries, white chocolate shavings & vanilla tuille

3 scoops of Ice Cream (GFonRQ)

Choose 3 scoops of the following, all served with a homemade shortbread biscuit.
Milk, chocolate, strawberry, bubblegum, Sicilian lemon sorbet, raspberry ripple, mint chocolate chip, vegan chocolate or vegan vanilla

(V) – Vegetarian, (VE) - Vegan, (GFonRQ) - Gluten Free upon Request, (VER) - Vegan upon Request