



Christmas at the Raven

2 Courses £29 – 3 Courses £39

FIRST COURSES

DUCK

Confit duck and chicken terrine – Crispy leeks - Chutney

PIGEON

Pan roasted pigeon breast – Parsnips – Elderberry jus – Sherry vinegar gel

SALMON

Whiskey cured Salmon – Caper and gherkin salsa – Sourdough crisp

SCALLOP

Seared scallops – Cauliflower – Crispy pancetta

CELERIAC

Celeriac velouté – Goats cheese – Pine nuts



SECOND COURSES

TURKEY

Free range turkey breast – Cranberry and chestnut stuffing – Fondant potato - Madeira sauce

BEEF

Sirloin of beef – Cocotte potatoes – Sticky red cabbage – Swede fondant - Winter truffle jus

SEA BASS

Sea bass fillet – Braised leek – Baby turnips – Black trompette - Chive velouté

MONKFISH

Roast spiced monkfish tail – Saffron – Crème fraiche risotto – Coriander

ORZO

Orzo pasta – Roasted butternut – Parmesan sourdough crunch



DESSERTS

CHRISTMAS PUDDING

Armagnac infused Christmas pudding – Red currant and cranberry sorbet – Vanilla cream

COFFEE

Espresso crème brûlée – Brandy and raisin ice cream – Coffee soil

CHOCOLATE

Dark chocolate crémeux – Orange sorbet – Orange sable biscuit

CHEESE

British artisan cheese board with traditional accompaniments

