



# The Raven



## Christmas Menu 2019



2 COURSES £29.00 - 3 COURSES £39.00



### FIRST COURSE

#### LAMB

Lamb fillet – Grilled salsify – Caramelised shallot purée – Herb crust

#### SALMON

Salmon gravlax – Cucumber – Ricotta snow

#### RAVIOLO

Squid ink raviolo – Cod mousse – Fish velouté

#### BUTTERNUT SQUASH

Beetroot carpaccio – Ragstone goats cheese – Basil pesto – Candied walnut



### SECOND COURSES

#### TURKEY

Shropshire free range turkey breast – Chestnut – Heritage carrots – Cranberry jus

#### BEEF

Sirloin of beef – Pomme anna – Cauliflower – Charcoal puree

#### COD

Roasted fillet of cod – Charred onion – Black quinoa – Consommé

#### HALIBUT

Halibut loin – Parmesan gnocchi – Bisque – Oscietra caviar



### DESSERTS

#### CRÈME BRÛLÉE

Vanilla crème brûlée – Christmas pudding ice cream – Red currant

#### COCONUT

Coconut crèmeux – Whipped chocolate Chantilly

#### PEAR

Saffron poached pear – Caramel cream – Walnut streusel

#### TOFFEE

Armagnac sticky toffee pudding – Toffee popcorn – Maldon salt caramel ice cream

#### CHEESE

Selection of local and British artisan cheese – Traditional accompaniments

