



## **Restaurant Festive Evening Menu 2024**

**Available to pre order on Friday and Saturday Evenings 5 courses £52.50 per person**

Complimentary freshly baked bread, salted Welsh butter and Pembrokeshire Gold rapeseed oil

### **To Start**

Woodland mushroom, garlic and thyme soup

Oak smoked salmon, dill mousse, clementine and apple salad and a Penderyn whisky and orange glaze

Whipped duck liver parfait, Winter chutney, pickled blueberries, Pembrokeshire rapeseed crispbreads and a balsamic and port reduction

Spinach and ricotta tortellini, wilted spinach, garlic and chestnut butter and freshly grated Grana Padano cheese

Welsh goats cheese, truffle and hazelnut cheesecake, textures of beetroot and balsamic caviar



Passion fruit Martini lollipop palette cleanser



### **Main Course**

Traditional roast turkey, apricot and thyme stuffing, pig in blanket, Curiosity roasts, cranberry sauce and gravy

Slow cooked silverside of beef, Yorkshire pudding, Curiosity roasts, creamed horseradish and gravy

Pan fried seabass, Colcannon mash, charred lemon and a white wine, caper, dill and cream sauce

Orchard Gold braised pork belly, Curiosity 'bubble and squeak', Curiosity roasts, crackling and Afon Mêl mead reduction

Sweet potato, parsnip, chestnut and cranberry cake, Curiosity roasts and a red currant and port reduction

*All main courses are served with creamed potato and a selection of festive vegetables and condiments*



### **Dessert**

Barti Rum and chocolate truffle torte, reduced caramel, date jam, salted caramel ice cream and amoretto crunch

Traditional Christmas pudding, Afon Mêl blackberry mead mulled winter fruits and a brandy crème anglaise

Merlyn Welsh cream liquor tiramisu

The New Curiosity black forest pannacotta

Welsh cheese platter, festive chutney, grapes and cheese biscuits (£4.00 supplement)



Freshly brewed tea or americano coffee served with New Curiosity white chocolate, cranberry and orange fudge

### **Food Allergies & Intolerance**

Should you have any queries regarding allergies please inform a member of staff. It is important that we know of any issues relating to any of the following food groups; Cereals containing gluten, Peanuts, Nuts, Milk, Soya, Mustard, Lupin, Eggs, Fish, Crustaceans, Molluscs, Sesame seeds, Celery, Sulphur dioxide