



Restaurant Festive Lunch Menu 2024

Available to pre order on Friday 13th and 20th December 4 courses £42.50 per person

To Start

Woodland mushroom, garlic and thyme soup served with freshly baked bread and salted Welsh butter

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 and truffle mousse, textures of beetroot Pembrokeshire rapeseed crispbreads and balsamic caviar



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

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

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)



To Finish

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