



## Christmas Party Daytime Menu 2018

4 Courses £27.00 per person

New Curiosity festive cocktail



### To Start

Curry spiced cauliflower velouté, onion bahjee and curry oil

Roasted squash, marinated beetroot and goats cheese bruschetta, watercress and balsamic caviar

Gin cured smoked salmon tartlet, lemon and black pepper mousse, minted peas, watercress and dill caviar

Chicken liver parfait, mulled cherries, textures of apple, watercress and fruit and nut toast



### Main Course

Roast turkey breast, sausage, apricot and thyme stuffing, pigs in blankets and cranberry sauce

Roast beef, New Curiosity Yorkshire pudding and creamed horseradish

Pan roasted salmon served with a white wine, king prawn, cockle, mussel, sweetcorn and potato chowder

Welsh cheddar, leek and chestnut tartlet, served with a white wine, tomato and basil sauce

*All main courses are served with a selection of seasonal vegetables*



### Dessert

Traditional Christmas pudding, mulled winter fruits and amaretto sauce

White chocolate and raspberry cheesecake, raspberry ripple ice cream and de-hydrated raspberry

Coconut pannacotta, mango sorbet, pineapple and a mango, lime and passion fruit sauce

Welsh cheese platter, festive chutney, celery, grapes and cheese crackers (£2.50 supplement)



Tea or Coffee served with New Curiosity cinnamon shortbread

### 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