



The New Curiosity Christmas Day Heat At Home Menu 2025 Available for collection or limited delivery between 11.00 and 12.00 on Christmas Eve

Ordering Details

To pre-order your meals could you please contact us via e-mail rachel@thenewcuriosity.co.uk or Telephone 01267 232384 with your order. Payment in full will be required at the time of booking.

Menu

Adults 2 Courses £49.95 Adults 3 Courses £55.95

Children's menu available upon request

Your choice of a 200ml bottle of prosecco, 500ml bottle of Welsh Craft Beer or 330ml soft drink per person

To Start

Swansea smoked salmon carpaccio, dill mousse, orange and radish salad, dill caviar, oatcakes and a Penderyn Celt whisky and orange glaze

Duo of duck; pressed confit leg and whipped duck liver parfait, festive chutney, pickled blueberries, oatcakes and a balsamic and port reduction

Spiced butternut squash soup, freshly baked bread and Sir Gâr salted butter

Main Course

Roast Pembrokeshire turkey breast, apricot and thyme stuffing, pigs in blankets, duck fat roast potatoes and parsnips, cranberry sauce and rich gravy

Slow cooked silverside of Welsh beef, New Curiosity Yorkshire pudding, duck fat roast potatoes and parsnips, creamed horseradish and rich gravy

Root vegetable, mushroom, chestnut and cranberry wellington, thyme roasted potatoes and parsnips and a red wine and rosemary sauce

All main courses are served with mashed potato and a selection of festive vegetables

Desserts

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

Sticky toffee and date pudding, vanilla custard, honey and sea salt glazed Pecans and a Spiced Barti Rum and Toffee Sauce

Merlyn Welsh cream liquor Tiramisu

Why not add a Christmas Evening Treat?

Welsh cheese platter, festive chutney, grapes, Sir Gâr salted butter and cheese crackers £13.95 per person

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