



Mothers Day Menu



2 Courses £23.50

3 Courses £26.50

To Start

The New Curiosity soup of the day served with freshly baked bread and salted butter
Spinach and ricotta tortellini, wilted spinach garlic butter and black pepper parmesan
Chicken liver and pork parfait, duo of apple, balsamic caviar and olive oil crostini
Gin cured salmon, whipped soft cheese and watercress salad, olive oil crostini and a lemon and black pepper dressing



Main Course

Roast beef, homemade Yorkshire pudding and creamed horseradish
Roast turkey breast, herb stuffing and cranberry sauce
Roast pork loin, herb stuffing and apple sauce
Pan roasted salmon served with wilted spinach and a white wine and cream sauce
Welsh cheddar leek and potato tartlet, tenderstem broccoli and a roasted red pepper sauce



Desserts

Rhubarb, apple and vanilla crumble served with vanilla ice cream
Lime and coconut cheesecake, vanilla ice cream and a mango and passion fruit sauce
Vanilla pannacotta served with textures of raspberry and a white chocolate and shortbread crumb
Welsh cheese platter served with celery, grapes, chutney and cheese biscuits (£3.00 supplement)



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