



## Christmas Party Evening Menu 2018

5 Courses £32.00 per person (Mon- Thur). £37.00 per person (Fri, Sat,)

New Curiosity Festive cocktail and chef's pre starter



### To Start

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

Honey roasted parsnip velouté served with freshly baked bread and salted butter

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

Goats cheese and truffle mousse, marinated beetroot, hazelnut crumb, olive oil crostini and balsamic caviar



Pink gin, elderflower and mint lollipop palette cleanser



### 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

Slow cooked pork belly, celeriac mash, crisped black pudding, fig and date chutney and a red wine reduction

Roasted butternut squash, marinated beetroot and caramelised onion chutney tartlet, crumbled goats cheese, charred onion and a port reduction

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

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



### Dessert

Traditional Christmas pudding, mulled winter fruits and amaretto sauce

Honey and almond milk pannacotta, honeycomb ice cream and a dark chocolate and almond brittle

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

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