



Restaurant Festive Sunday Lunch Menu 2025

Available to pre order on Sunday November 30th, December 7th, 14th 21st

2 Courses £38.00 per person 3 Courses £45.00 per person



To Start

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

Oak smoked salmon, dill mousse, clementine and apple salad and a Penderyn whisky and orange glaze

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



Main Course

Traditional roast turkey, sausage, apricot and thyme stuffing, Curiosity roasts, cranberry sauce and gravy

Beef Bourguignon; slow cooked beef in a red wine, mushroom, shallot and smoked bacon sauce

Pan fried seabass, Colcannon mash, charred lemon and a white wine, dill and cream sauce

Butternut squash, chestnut, mushroom and kale wellington, 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

Barti Rum and chocolate truffle torte, reduced caramel, salted caramel ice cream and amoretti crunch

Traditional Christmas pudding, mulled winter fruits and a amaretto crème anglaise

The New Curiosity black forest cheesecake, cherry compote and vanilla ice cream

Welsh cheese platter, festive chutney, grapes and cheese biscuits (£4.00 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