

CURIOUS

BREWERY

FESTIVE SET MENU

Available throughout December for groups on 12 to 100 guests

Spiced butternut squash soup, pesto, toasted sourdough ve gfa

Smoked salmon, herb cream cheese, lemon, rye bread gfa

Chicken live parfait, crisp bread, red onion chutney gfa

-

Sage and onion stuffed mushroom, roast potatoes, braised red cabbage, sprouts with chestnuts,
maple glazed carrots, gravy ve gf

Roasted hake, Curious Cider sauce, sea herbs, duchess potatoes gf

Brined turkey breast, pigs in blankets, roast potatoes, braised red cabbage, sprouts with chestnuts,
maple glazed carrots, red wine jus

7oz British beef fillet, truffle mash, tenderstem broccoli, red wine jus + 8 *supp*

-

Festive sticky toffee sundae vg

Dark chocolate brownie, winter berries, ice cream gf vea

Oxford Blue, quince membrillo, Miller's crackers

THREE COURSES AVAILABLE AT LUNCH AND DINNER 39.50 PER PERSON

TWO COURSES AVAILABLE AT LUNCHTIME ONLY 35 PERSON

We request a pre-order of one starter, one main course and one dessert per guests 2 weeks prior