



Fine Dining Menu

3 courses £25.50 / 2 courses £22.00

Please order directly with Curiositea. All meals are freshly made to order, ready to cook or heat through and are accompanied by detailed cooking instructions.

Starters

Smoked salmon, prawn & cream cheese parcel with salad leaves & lemon
Chicken caesar salad
Garlic mushrooms served on a toasted ciabatta (v)
Goats cheese & caramelised onion tart with salad leaves & balsamic dressing (v)

Mains

Fillet of beef with peppercorn sauce
Rack of lamb with a garlic & herb crust
Chilli & parsley fillet of salmon
Chicken stuffed with cream cheese wrapped in streaky bacon
Mediterranean stuffed peppers (v)

All served with fresh seasonal vegetables & new/roast potatoes

Desserts

Lemon posset with fresh berries
Fruit crumble & custard
Chocolate brownie, fresh berries & cream
Cheese Board (£2.00 supplement)



Supper Drop Off Menu

Starters

- Seasonal soup (please enquire) (v) £3.00
- Salmon fishcakes with dressed salad & lemon £4.00
- Beetroot & stilton rarebit with dressed salad (v) £4.20
- Melon, parma ham & stilton skewers with a balsamic dressing £4.50

Mains

- Slow cooked beef bourguignon £8.50
- Nottinghamshire Pie (steak in grainy mustard & leeks topped with mash potatoes & melted stilton) £8.00
- Chicken Tikka Masala £7.20
- Chicken, bacon & mushroom pie £7.50
- Lamb Tagine with cous-cous £8.30
- Salmon, prawn & sweet potato curry £8.40
- Shepherd's pie £7.50
- Fish pie £7.50
- Vegetable lasagne (v) £7.00
- Creamy mushroom risotto £7.00

All served with fresh vegetables, new potatoes or rice

Desserts £4.25 each

- Fruit Frangipane with cream
- Salted caramel & chocolate tart
- Fruit crumble & custard
- Crème brulee with fresh berries

Whole Cakes

- Victoria sponge £6.00
- Lemon drizzle loaf £3.50
- Chocolate cake £6.00
- Coffee and walnut £6.50
- Raspberry & white chocolate loaf £7.00
- Lemon & blueberry loaf £7.00
- Barabrith Loaf £7.00

Please allow 24 hours notice when ordering.



Curiositea only use the freshest ingredients – using locally sourced products wherever possible. All staff share a passion for producing delicious food as well as ensuring a high quality of service for all customers.

- Choose which menu you wish to order from **Supper drop off** or **Fine Dining**.
- If you have any special dietary requirements do contact us to discuss this.
- All meals come ready prepared to cook or heat through and are accompanied by detailed cooking instructions.
- Once you have chosen either email us at curiositeatearooms@gmail.com or call us on **07825303546**.
- We will acknowledge you by a reply to your email or a phone call back.
- Please allow at least 24 hours notice from time of booking, cut off point is 4pm for next day delivery.
- We deliver to your door Monday – Saturday (Sunday by prior arrangement) approx 4.30-5.30pm (special arrangements can be made should you be out at these times)
- Orders over £25 are eligible for free delivery, under £25 will incur a £5 delivery charge.
- Please note (v) means suitable for vegetarians.

**Please feel free to call us if you have any queries.
07825303546**