
THE CURIOUS KITCHEN

6th, 7th and 8th December

FESTIVE SUPPER CLUB

TASTING MENU

- 1) Fresh baked sour dough, squash and coconut soup, salt butter
(V,V+,DF)
- 2) Maple glazed fig, walnut, chicory, pear, goats curd,
black lava salt (V,GF)
- 3) Seared Brixham scallop, parsnip, pomegranate, coriander (DF,GF)
- 4) Wild Haldon venison, shallot, salt baked celeriac,
venison sauce, burnt onion powder (DF,GF)
- 5) Spiced ginger and honey pudding, burnt butter cream,
salt caramel (V)
- 6) Homemade petit fours with coffee or tea
- 7) Selection of local cheese, homemade chutneys, oat crackers
(V,DF)
(£6 supplement)

£40 per head

We are now fully licensed and stock a small selection of local beer and cider along with a selection of wines and fizz.

(V) VEGETARIAN, (V+) VEGAN
(GF) CAN BE MADE GLUTEN FREE
(DF) CAN BE MADE DAIRY FREE