

CHOCOLATE LOVERS NIGHT

MENU

7pm FRIDAY 12th FEBRUARY 2016

To Begin

A selection of breads: Dark Chocolate Sourdough, Cocoa Nib Rye Bread served with olive oil and a selection of our chocolate inspired and infused dips and sauces.

To Explore

Discover and share flavours and combinations as we thread chocolate through our starter plates, incorporating the flavours of the season with a subtle chocolate accompaniment
Goat's Cheese & White Chocolate Cream served on a crispbread accompanied by a Spiced Pear, Fig and Cocoa Nib chutney (V)
Hot Smoked Salmon and Watercress Salad with White Chocolate Horseradish Cream
Truffle Truffle and Artichoke Pate with Cocoa Nib Rye Bread and Praline Crisps (V)

To Celebrate

Roast Saddle of Lamb with a Thyme, Feta and Cocoa Nib Crumb
with a White Chocolate and Shallot Puree
served with glazed Carrots and Dauphinoise Potatoes
or
for our Vegetarian Chocolate Lovers
Cocoa Tagine of fragrant, gentle spices with Swede, Butternut Squash and Cauliflower
a Thyme, Feta and Cocoa Nib Crust
served with glazed Carrots and Dauphinoise Potatoes

To Indulge

A plate of Light and Dark
White Chocolate and Cardamom Panna Cotta with a drizzle of Yorkshire Honey and a
Cocoa Nib and Pistachio Praline Tuille
Warm Dark Chocolate Fondant with Salted Caramelised Hazelnuts and Cocoa Nib Cluster
Accompanied by a Yorkshire Forced Rhubarb Sorbet Heart

To Conclude

A Demitasse of York Chocolate Espresso served with Chocolate Caramels

Chocolate Lovers Menu £25.50 per person

Enjoy our Chocolate Lovers menu with a glass or bottle of wine or discover the experience fully with our specially selected accompaniment of 4 wines chosen to compliment each of the chocolate courses, with a final spirit or liqueur to complete your dining experience with us.

Accompanying Drinks Menu £12.50 per person

#LOVECHOCOLATE