



**CHOCOLATE WEEK 2010
GALA CHOCOLATE DINNER MENU**

Champagne Greno, Brut NV

Turnip & White Chocolate Velouté
confit quail rilette, gingerbread crumbs



Chablis 1er cru Montmains, Jean-Marc Brocard 2008

Hand Dived Scallops Poached in Cocoa Butter
preserved lemon, caramelised cauliflower, wild sorrel



The Doctors' Riesling, Forrest 2009

Venison & Salt Cured Foie Gras Carpaccio
black daikon & watercress salad, bitter chocolate oil



Azamor, Petit Verdot, Alentejo, Portugal 2008

Squab Pigeon in Cocoa Nib Crust
quince purée, baked celeriac, sauce molé



DESSERTS BY WILLIAM CURLEY

Maury, Mas Mudigliza 2008

Moelleux au chocolat
Soft chocolate cake with vanilla ice cream



Foret Noire
Dark chocolate casket filled with a dark chocolate mousse and
a Kirsch cream, pistachio ice cream and a cherry compote



Cognac Frapin VSOP

Coffee with Petit Fours from William Curley
(Chocolates from William available to purchase to take home)

£120 per person

A **discretionary** 12.5% service charge is added to your final bill
*We are committed to the Code of Best Practice on Service Charges
and they are shared amongst employees.*

Head Chef: Shay Cooper