

Welcome to **taste.** Restaurant **Cocoa Amore -Taster Menu**

With guest chef chocolatier Peter Gardner and our very own
Chocolatier chef lecturer Dan Murphy

Thursday 12th May 2022, 6.30pm for 7pm sit down
£25.00pp



For the table – Bread with cocoa nib butter

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Mexico

Cacao Barry

With hints of spice, red wine and fennel, Mexican cocoa is a perfect match for smokey chipotle chilies

Mole Chicken Lollypop

Or

Mole Cauliflower Lollypop

—
Colombia

Casa Luker

Nevado white chocolate smoked mackerel ganache, toasted sourdough bread and herb salad

Or

Nevado white chocolate goat's cheese mousse, toasted sourdough bread and herb salad

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Cameroon

Fire Mountain, grown in fertile volcanic soil at the foot of Mount Cameroon, Fire Mountain chocolate has rich earthy notes.

Treacle and cocoa cured beef, Yorkshire pudding, white chocolate mash, green cardamom-glazed carrot, and fire mountain chocolate gravy

Or

Sweet potato, spinach and cocoa nib wellington, white chocolate mash, green cardamom-glazed carrot, and fire mountain chocolate gravy

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Madagascar

Chocolate Madagascar

Multi Award winning 100% Dark Chocolate

(2017 voted best chocolate in the world by the Academy of Chocolates)

Chocolate brownie, chocolate mousse, raspberry glaze served with raspberry sorbet

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Java

Barry Callebaut

With notes of caramel and hazelnut, this silky-smooth milk chocolate makes perfect truffles to pair with coffee

Truffles and coffee

“” Please inform us if you have any dietary requirements or would prefer the vegetarian option prior to the evening.

Some of our dishes MAY contain nuts or other products which may cause an allergic reaction. If you require further information about any item on the menu, then please ask your waiter/waitress or seek clarification from the Restaurant Manager.

STATEMENT OF INTENT REGARDING THE USE OF GENETICALLY MODIFIED FOODS

The college has a legal responsibility to inform its customers if food sold within the premises contains genetically modified maize or soya. Additionally, if the college is aware of the use of other genetically modified ingredients in food, customers will be informed accordingly. We actively source NON-genetically modified ingredients, including cooking oils.