



A Celebration of Chocolate

By our very own Chocolatier chef lecturer Dan Murphy

Wednesday 29th March 2023

6.30pm for 7pm

£25.00pp

(A deposit of £10pp is required to secure your booking)

For the table

Cocoa 'tiger' bread with whipped butter

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To Begin

*Smoked Mackerel and white chocolate pate, pickled cucumber, and rye bread
or*

Goat's cheese and whipped chocolate mousse, pickled cucumber, and rye bread

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To Follow

*Roast sirloin of beef, cocoa butter mash, wild mushroom fricassee,
red wine Madagascan chocolate jus.*

or

*Cauliflower steak, cocoa butter mash, roasted carrots,
Mexican chocolate mole sauce.*

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Pre Dessert

Chocolate sorbet, coconut tulle

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To Finish

'A Celebration of Chocolate'

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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.