



**Welcome to
A Celebration of Cocoa
Thursday 9th May
£27.00**

**By our very own Chocolatier Chef Lecturer Dan Murphy and
Professional Chef Lecturer Chris Palmer
Working with Level 3 Chefs studying a
VRQ Diploma in Professional Cookery and Patisserie and Confectionery**

For the table

A selection of cocoa inspired breads

To Begin

Whipped goat's cheese, cocoa nib cracker, fig and balsamic chutney

To Follow

*Pork tenderloin, mole sauce, cocoa butter mash potato,
tender stem broccoli*

or

*Herb crusted cod, vanilla potato, cocoa butter beurre blanc,
tenderstem broccoli*

Pre Dessert

Chocolate sorbet, raspberry tuille

To Finish

Milk chocolate cremeux, chocolate sponge, caramel sauce

Coffee and home-made chocolates

**Please advise us prior to dining if you have any special dietary requirements or
if you would prefer the vegetarian main course.**

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.