

THE ART OF CHOCOLATE

masterclass

Cocoa-rubbed beef tenderloin

white truffle infused creamed potatoes, roasted baby carrots,
rich red wine and dark chocolate reduction (NGI)

Wild mushroom risotto


Caramelised shallots, fresh herbs, white truffle oil (VG, NGI)

Chocolate sponge pudding

White chocolate crumb, black cherry ice cream (V)

Chocolate & avocado tart

Toasted almonds, fresh berries, cocoa nibs (V, VG*, NGI*)



V - vegetarian | VG - vegan | VG* - can be adapted to contain vegan ingredients | NGI - non gluten containing ingredients |
NGI* - can be adapted to contain NGI ingredients | NDI* - can be adapted to contain non dairy ingredients

Please note: We follow good hygiene practices in our kitchens but due to the presence of allergenic ingredients in some products, there is a small possibility that trace allergens may be found in any item. We advise you to speak to a member of staff if you have any food allergies or intolerances. Ingredients containing allergens which are deep fried in our kitchens will use the same fryers as ingredients which do not contain allergens. There may be a risk of cross-contamination.