



Chocolate Tasting menu



Saturday 11th September 2010
£65 per person
£95 per person to include wines

This is a menu that Steve and his team have been working on for some time and this evening offers guests a unique insight to Steve's creativity and talent. This menu has been specially designed to capture the flavours and textures of chocolate in all its forms and shows that its rich intense flavours are as brilliant with savoury as with sweet foods.

This menu is offered for one night only to showcase the restaurant and this special menu.

Dinner Menu

Cauliflower espuma, chocolate jelly

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Foie gras and 85% Abiano chocolate nougat, sweet and sour apricots

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Seared scallop, parmesan leeks, kaffir lime, lemongrass and Tuscano white chocolate sauce

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White chocolate sorbet, Cernay ash cheese

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Venison haunch, braised shoulder, crystal pear, butternut squash, coco nib brittle

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Dorsington Cheese, chocolate wafer biscuit

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Passion fruit crème

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Cold chocolate fondant, iced banana and peanut parfait, chocolate soil, cumin caramel, popcorn

All bookings to be made by calling Loves Restaurant on 0121 454 5151