



VALENTINES DAY

A WASTE TO RICHES CHOCOLATE FEAST

Introduced by Poco Head Chef Edward Simpson in collaboration with 4 times 'Britains Best Chocolatier', William Curley.
A luxurious chocolate themed feast utilising our root to fruit ethos and showcasing a range of Williams finest chocolates.

Canapes

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Cocoa Brioche Crouton, Labneh, Buckwheat, Chickweed

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Burnt Carrot, Calsamic, Bitter Chocolate, Pumpkin Seeds
Mackerel Escabeche , Dill, Chervil, Pickled Candy Beetroot, Horseradish & White Chocolate Puree

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Fava Bean & Chocolate Mole Poblano, Rye Grain Tortilla Tuille
Venison Haunch, Salt Baked Turnip, Chocolate Tortellini, Purple Sprouting Broccoli, Jus
Buttered Kale, Lemon

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A selection of 3 signature chocolate desserts presented and introduced by William Curley

£30 pp

One of each dish will be served per two people



WILLIAM CURLEY
PATISSIER CHOCOLATIER