



**WILLIAM CURLEY**  
PATISSIER CHOCOLATIER

## WILLIAM CURLEY CHOCOLATE MENU

### COCKTAIL ARRIVAL DRINK

#### STARTER

Cauliflower and Berkshire Blue soup, cocoa nibs

#### MAIN

Rhug Estate venison loin, heritage carrot, spring greens, game chocolate sauce

#### SORBET

Orange and white chocolate granite

#### PUDDING

Amedei dark chocolate mousse, cherry compote, kirsch ice-cream, croquant tuille

### SELECTION OF WILLIAM CURLEY CHOCOLATES

**£75 PER PERSON**

**£140 PER PERSON WITH MATCHING WINES**

# HELIX

BY SEARCYS

Foods described within this menu may contain nuts and other allergens.

Please inform us of any allergies or dietary requirements.

All prices are inclusive of VAT at 20%. A discretionary 12.5% service charge will be added to the final bill.

### **SOMMELIER TASTER SELECTION**

Our sommelier will be delighted to explain their chosen recommendations, which are based on the origin, characteristics and grape varieties of the wines, as well as their suitability for each dish. Each wine is poured at 100ml.

**ACCOMPANYING WINES £65 PER PERSON**