

almeida restaurant and bar

Almeida Chocolate Menu 11-17 October 2010

Once again, Almeida's Head Chef, Alan Jones, has teamed up with chocolatier extraordinaire, Paul A. Young, to create a sensational Chocolate Menu in celebration of Chocolate Week.

Starter

Pressed terrine of pigeon, roast breast and confit leg, chocolate croquant

50% Madagascan milk chocolate, producer Michel Cluizel

Truffle honey risotto, shaved truffle, flavour of truffle, chocolate black or white fungi ball

66% Ecuadorian dark chocolate

Pressed autumn vegetable terrine, chocolate croquant

50% Madagascan milk chocolate, producer Michel Cluizel

Main course

Cocoa-nib-crusted halibut with sautéed spinach and wild mushrooms

Venezuelan cracked cocoa nibs, recipe from Adventures with chocolate Paul. A. Young Pg133

Slow braised suckling pig belly, creamed Savoy, Madagascan chocolate jus

Mast brothers, Brooklyn, New York, 72% dark Madagascan chocolate

Cocoa-nib-crusted globe artichoke with sautéed spinach and wild mushrooms

Venezuelan cracked cocoa nibs, fragrant yet robust flavour

Dessert

Extra bitter chocolate soufflé

72% Venezuelan dark chocolate, producer Valrhona

Ported plums roasted with orange in dark chocolate consommé

70% Duffy chocolate, star of Peru, produced in Lincolnshire. Recipe from Adventures with chocolate Paul. A. Young Pg57

Coffee and petit fours

Hand made award winning, Paul. A. Young chocolates

Sea salted caramel, Multi award winning 64% Madagascan chocolate with Maldon sea salt caramel

Port and stilton, 70% dark chocolate, tailors vintage port, Cropwell bishop stilton

Mast brothers – exclusive to Paul. A. Young, the only stockist and chocolatier to use this unique artisan chocolate outside of New York

Duffy – Duffy Sheardown produces small batches of the finest chocolate from superior cocoa beans in Lincolnshire. “the best UK chocolate I have ever tasted to date” Paul. A. Young

“So proud to be the only chef in the UK using these unique chocolates on my menu” Alan Jones

3 courses - £40.00



Paul. A. Young fine chocolates – www.paulayoung.co.uk