

Valentine's Day – everything's coming up roses

With Valentine's Day the perfect time to indulge yourself and your loved one by dining out, Jack Coghill, Head Chef at Jack O'Bryan's Bar & Kitchen in Dunfermline, has made two special additions to his menu, to help diners celebrate.

As well as mastering every section of the kitchen, Jack is also a skilled pastry chef and chocolatier, with his visually stunning desserts and chocolates, made fresh on the premises, which has become a real talking point at the restaurant.

The first new taste sensation is a dessert entitled "Champagne & Roses" consisting of a rose petal mirror glazed forced rhubarb mousse, tempered white chocolate, mini sugar doughnut, and Champagne Sorbet.

The second is a tempting "Porn Star Martini" chocolate – inspired by the popular cocktail and featuring flavours of passion fruit and vanilla.

Jack's chocolate collection features beautifully decorated chocolates in a range of flavours, such as After Dine Mint, Passionfruit Caramel, and Pistachio.

The chocolates can be purchased, boxed in sleek and sophisticated black packaging, in the restaurant, with

customers choosing their own selections from a glass cabinet on the bar.

“Jack’s Chocolate Box” is a popular option on the menu. A choice of four or six of Jack’s handmade chocolates are presented to the customer in a novel wooden presentation box. The box was made for Jack by his Great Uncle Neville. Accompanied by a hot drink, Jack’s Chocolate Box is the perfect way to round off any meal at Jack O’ Bryans in style.

Jack said: “We can’t wait for Valentine’s Day.

“With the new dessert special, inspired by the rose, the most romantic of all flowers, and my passion fruit cocktail chocolate, we are ready to offer a couples an unforgettable meal in the most intimate of surroundings.

“If you want to spread the love throughout the year, we also have our Jack O’Bryans gift vouchers available.”

www.jackobryans.com



