



Courses available

1. Essential part of chocolate making , requiring one or two night accomadation.
2. Chocolate Shoe making, to include , demonstation on tempering chocolate and filling various moulds.
3. Artisans Chocolates , 1 day course .
4. Truffle making, work shops two and half hours.
5. School education, learning the history and health benefits of chocolate , whilst making ganache , tempering chocolate, coating your truffles and packaging your hand made truffles.
6. Childrens courses, chocolate making, lollipops , chocolate pizzas etc, packaging to take home.
7. Hen and stag parties catered for.
8. Birthday parties, children and adults please call for options.
9. Café, bar with fine wines, light snacks with free wifi available.

For further information, please call on: 01548 844811.

Email:- info@choca-holics.com