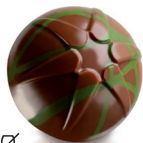


There's something for absolutely everyone to love!

Your tippie guide:  No alcohol in recipe  Just a little to preserve & soften  A generous dash



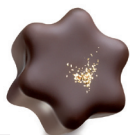
Simple Milk Truffle
Nothing but mellow milk chocolate in a smooth and creamy truffle.



Rum Truffle
Lashings of premium golden rum from Saint Lucia in a milk chocolate truffle.



Ginger Cheesecake
The firm textures and sour cream notes of cheesecake on top of a layer of spicy ginger.



Zesty Marzipan Star
Two festive layers of silky smooth almond marzipan and zesty orange truffle with a deep dark shell dabbed with edible gold.



Sea Salt & Caramel Bauble
40% milk chocolate with crushed caramel pieces and a hint of sea salt to intensify the flavours.



Mulled Wine
The traditional winter spice flavours of cinnamon, clove and bitter orange, with a generous splash of warming ruby red port.



Christmas Mess
Upliftingly fruity mousse, made with white chocolate and lots of strawberry and raspberry and finished with crushed meringue and strawberry pieces.



Cherry Florentine
Melt-in-the-mouth white chocolate and hazelnut praline with tangy morello cherry pieces, topped with a cherry florentine square.



Salted Soft Caramel
Oozingly soft caramel beautifully balanced with a pinch of Maldon sea salt.



Gingerbread Truffle
A velvety smooth Christmassy ganache brimming with warming gingerbread flavours of cinnamon, ginger and nutmeg.



Champagne Truffle
Our uplifting milk chocolate and cream truffles with an elegant splash of champagne.



House Praline
Our signature praline – ultra smooth and deeply satisfying.



Star Anise
A silky soft truffle featuring the distinctive flavours of star anise in a mellow milk chocolate star-shaped shell.