

# SOMERSBY CHOCOLATES

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"mmm...chocolate, take me to that happy place..."



**SPECIAL OFFER  
FOR SCHOOLS**

**Looking for an end  
of term activity  
with a difference!!**

Why not take a group of pupils for a hands on chocolate making morning or afternoon here in Nottingham!

**HURRY ONLY A FEW DATES  
LEFT**

Reduced rates for schools

Maximum number of pupils = 8 to 10 pupils  
plus 2 staff

Normally £240.00 for a party of 8

EXCLUSIVE OFFER

ONLY £200.00

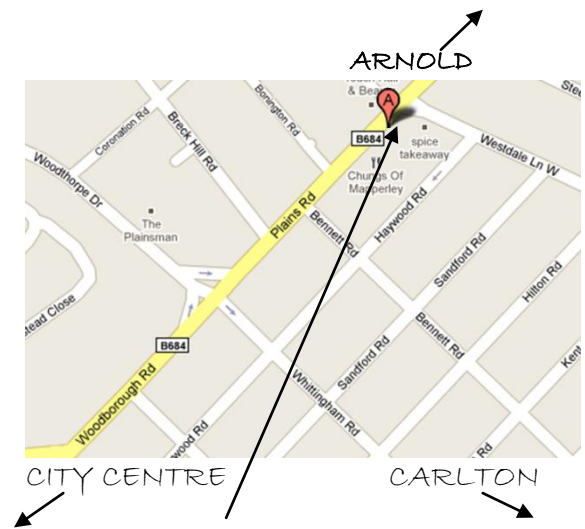
SAVE A MASSIVE £40.00 ON NORMAL PRICE

We can accommodate less than 8 pupils if  
required.

Phone or email for further info.

Courses run by experienced classroom  
teachers - CRB checked

## DIRECTIONS



WE ARE HERE

**Somersby Chocolates, 962  
Woodborough Road, Mapperley,  
Nottingham NG5 3QS**

HOW TO BOOK A COURSE.....

Phone 01159 608 678 or

07915 451 790

All major cards accepted.

Payment in full can be made over the phone or  
visit us in store



## Cancellation Policy

At least 14 days notice, full refund minus a £25  
cancellation fee, or transfer deposit to the next suitable  
date.

Between 7 -14 days notice 50% refund minus a £25  
cancellation fee if we are able to fill the place 100% refund  
less £25 or transfer deposit to the next available date.

Less than 6 days, sorry no refund unless we can fill the  
place, then a 100% refund minus a £25 cancellation

## COURSES

Now you can book a place on one of our popular chocolate courses. Don't worry if you've never worked with chocolate, the idea is to relax and have a bit of fun.) All courses are approx. 2 ½ - 3 hours am/pm. We can cater for up to 8 adults or 10 children (we recommend a minimum age of 8-9)

### Course 1 - Chocolate Making Session \*am/pm exclusive to schools only

A unique opportunity to learn about chocolate and even better have some fun making and decorating lots of your own chocolates ...mmm typical activities usually start with:

- Taste testing different origin chocolates from around the world. From this you will gain an appreciation of the wonderful textures & tastes of high quality origin chocolate
- Guessing different flavours by taste testing good quality chocolate
- Making and decorating chocolate lollipops, rabbits, etc
- Dipping your own chocolate truffles or moulds
- Piping and decorating chocolate Florentines,
- Design & decorating your own chocolate bar.
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Finally you get to package your chocolate creations....and the really bad news....you have to take all your chocolates home to eat

Length: 3 to 3 ½ hours. Min 4-Max 8 persons. *Not suitable for spectators, staff only toilets available, aprons provided. Refreshments provided*

Somersby Chocolates are Nottingham's premier handmade chocolate maker & chocolate cooking school, situated above our delightful chocolate shop. Step inside and you will be greeted by the aroma of fresh coffee and handmade chocolates. From there you will be taken upstairs to our chocolate school where you can relax and have a drink before experiencing the fun of making your own chocolates...mmm

Owned by Chocolatier Hughie O'Hare and Leah O'Hare they have between them over 25 years teaching experience and have grown Somersby Chocolates successfully from our beginnings in Woodthorpe, Nottingham.

Our delicious handmade chocolates are made on the premises using good quality chocolate and local ingredients where possible. And now you too can experience for yourself the fun & enjoyment of making your own chocolates...mmm

Tel: 01159 608 678

Mob: 07915 451 790

[www.somersbychocolates.co.uk](http://www.somersbychocolates.co.uk)

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