

Where are we?

How to Book

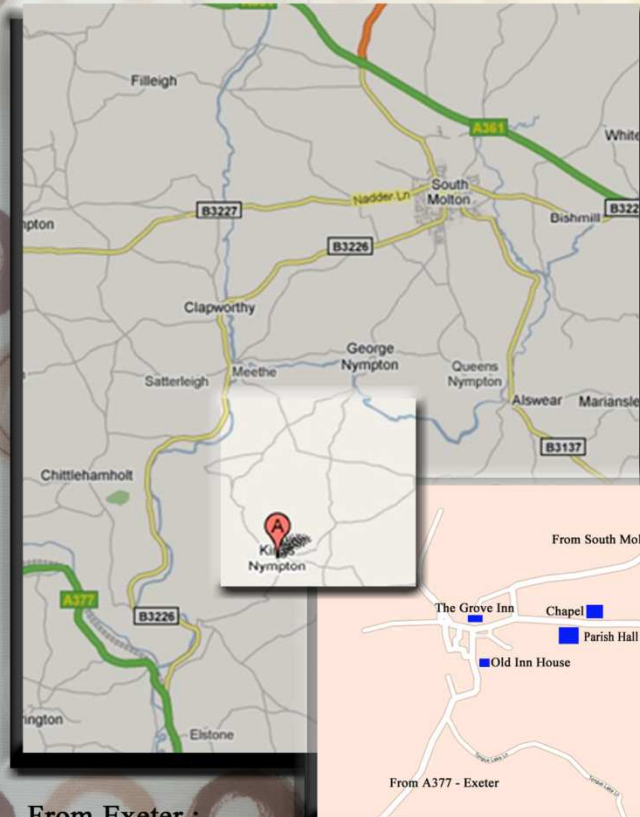


Regular courses are held in North Devon and Bristol. Special courses for groups of four or more people can be arranged.

Visit our website www.oldinnhouse.co.uk to check dates and book a course.

Or contact us on chocolate@oldinnhouse.co.uk to book a special course for you and your friends.

We can cater for any group, from hen parties to corporate get-togethers, kids parties to young farmers!.



From Exeter :
Take the A377 to Kingsnympton Station.
Fork right towards South Molton.
After 1 mile, fork right again to Kings Nympton
From Barnstaple/Tiverton.
Follow the North Devon Link Road (A361) to South Molton.
Go through the town and exit on the B3226.
Take the Kings Nympton turning on the left as you leave the town.
Follow for 4 miles, then turn right to the village.
Courses are held in the parish hall.
See inset map for details

For directions to our Bristol venue, see website

www.oldinnhouse.co.uk
chocolate@oldinnhouse.co.uk

07759 411551

Old Inn House

Chocolate-Making Courses

in
North Devon

Learn how to
make your own

Luxury Hand-Made Chocolates



Adult Courses

3 hour course

Melt and mix, pipe and package!
We'll take you through the whole process of making flavoured truffle mixtures, piping and shaping the ganache, tempering chocolate to enrobe and coat the truffles and then to presenting them - for family and friends, or for your own indulgent treat!
Take home approx 500 grams of truffles (40-50 truffles, according to size).

£60 per person

1.5 hour course

Using our flavoured truffle mixtures and other centres, such as marzipan and praline, learn to temper chocolate to enrobe, and coat your own special selection.

You will also make and decorate your own Florentines, and to present them all.
Take home approx 250 grams of chocolates. (25-30 according to size).
£30 per person

Hen Party Special

Same as the three hour course, but includes complimentary sparkling wine and all-you-can-eat chocolate fountain.
Talk to us about specially packaging the chocolates you and your friends make as 'favours' for your wedding meal!
£65 per person

Group Bookings

Book our three hour course for five or six people, and enjoy the all-you-can-eat chocolate fountain on us!

Corporate Entertaining

If you have the facilities, we can come to your premises for client entertainment or an employee get-together.
Price on application.

On a 3 Hour Course You Will Learn....



About the history of chocolate, and how it is transformed from cacao to confection

How to make and mould delectable truffle mixtures from chocolate and fresh cream



How to add the subtle flavours of fruits and liqueurs

How to enrobe and coat your truffles to make them taste even more delectable



How to package your chocolates for a professional finish



Your Chocolatiere



When Lorraine Edwards started maternity leave in July 2008, she fully expected to return to her career in property law a year later. But thanks to the credit crunch, she was made redundant just before Christmas. Having toyed for years with the idea of setting up her own chocolate company, she decided this was a golden opportunity to take the plunge. The business is based in Bristol, where her partner works as a TV producer, and at Old Inn House, in the North Devon village of Kings Nympton, which his family has owned for nearly fifty years.

oldinnhouse.co.uk



All courses operate for a minimum of four people, and a maximum of six. All include complimentary wine, soft drinks and fruit. All-you-can-eat chocolate fountain available for £3.50 per person. See website for course dates, payment options and booking terms and conditions.