



YORK COCOA HOUSE

Dear Chocolate Lover,

Welcome to York Cocoa House where we love everything chocolate - eating, making, cooking and most importantly sharing.

We opened York Cocoa House in November 2011 to create a home for true chocolate lovers, people like us, who felt they had a deep personal affection for chocolate. For me, chocolate has always been a companion, through every celebration, exam, commiseration and illness – it's far more than just chocolate. I don't know when my love of chocolate started, but looking back, it has always been there. I started making cakes when I was 4, I had my own signature chocolate fudge recipe, and when I was 12 my school project was to track the Cadbury share price, then that Easter I taught myself how to temper chocolate. I finally realized I was quite obsessed so I launched my own chocolate making business - Little Pretty Things, making chocolates in my own home and teaching in people's kitchens. In September 2011 we discovered the perfect location for us and the York Cocoa House started writing its own story.

Since we opened, we have been joined by an ever-growing team of chocolate enthusiasts, who have joined our Cocoa House family and shared with us their own appreciation of chocolate. Their ideas, passion and creativity have enabled us to create the York Cocoa House Chocolate Emporium that we invite you to be a part of. I can't wait to see you at York Cocoa House. You'll always be welcome for chocolate and a piece of cake, or just a browse, or maybe to read some of the recipes and books that have inspired our journey.

In 2018 we are looking forward to opening York Cocoa Works, a chocolate production centre where we will be working with cacao from origins around the globe.

Best wishes, we look forward to seeing you.

Sophie

The York Cocoa House Chocolate Cafe

Our Cocoa House chocolate café in the centre of York is a chocolate haven for all chocolate lovers! Our menu incorporates cacao, cocoa and chocolate across our menu in a subtle and innovative way with a whole range of sweet and savoury chocolate dishes for you to explore for breakfast, lunch, afternoon tea or dinner. Our dishes are carefully crafted to work with seasonal and local specialties to create unique chocolate combinations.

By day, you can enjoy hot (and cold!) chocolate drinks with our classic hot chocolate, decadent flavours with lots of marshmallows and cream or origin cacao flavours for you to discover and savour with our homemade cakes and desserts, with our Savoury Chocolate lunch menu or accompanying our Afternoon Chocolate. By night our Cocoa House transforms into a dining venue offering our Chocolate Dinner Menu with chocolate cocktails our award winning York Chocolate Stout or our very unique Chocolate Wine.

Our Cocoa House Café is open ready to welcome you throughout the week from 8.30am until 6pm Monday – Wednesday, 8.30am – 9pm Thursday – Sunday and 10.30am – 5.30pm Sundays. There is often not a need to book, but there may at busy times be a short wait. We take reserved bookings for our Afternoon Chocolate and Chocolate Dinner Menu for small parties and group bookings.

To Book

Bookings and Reservations for groups of up to 8 people can be made on-line at <http://www.yorkcocoahouse.co.uk/bookings-and-reservations> use the Café Reservation calendar to select your chosen dining experience, date and time.

Private Parties and Group Bookings

Our Afternoon Chocolate, Chocolate Canapes and Chocolate Dining menus are available to cater for private groups of up to 30 guests joining us at the York Cocoa House for our unique dining experiences. Due to the size of our Chocolate Café we are able to offer exclusive use of the Cocoa House only outside of our usual opening times. Please do contact our team who will be very happy to assist with your party's needs to create a special chocolate occasion just for you.

Contact our team at the York Cocoa House to discuss your chocolate dining needs, group bookings or café reservations at chocolate@yorkcocoahouse.co.uk or call 01904 675787

Discover our Chocolate Menu online at
www.yorkcocoahouse.co.uk/Chocolate-Cafe

York Cocoa House Afternoon Chocolate

York Cocoa House Hot Chocolate

(Yorkshire Tea and Coffee available too)

A selection of our savoury chocolate treats change seasonally
but could include

Spiced White Chocolate Hummus,
Mushroom & Cocoa Nib Pate on cocoa nib rye bread crostini,
Chicken and Chocolate Pesto Wrap
York Cocoa House Rarebit made with York Chocolate Stout

Followed by

York Cocoa House Chocolate and Cherry Scones served
with fresh whipped cream and Strawberry Jam

Accompanied by

a selection of our daily Chocolate desserts
Chocolate Truffle Torte,
Chocolate Meringues with Chocolate Cream

Our Afternoon Chocolate Menu is available daily in our
Chocolate Café without reservation.

Reservations for small parties and groups can be made in advance on the phone or by
booking online for the following times:

12.30pm, 2pm and 3.30pm

from £13.75 per person

Catering for all dietary requirements is very important to us, please inform our team of any special requirements of your party when booking and we will ensure that your whole party can enjoy a special chocolate experience with us.

Enjoy our Afternoon Chocolate as part of your own exclusive chocolate experience with us at the York Cocoa House with an accompanying Taster Workshop or Chocolate Master Class or create your own chocolate treat at your table for you to take home and enjoy. Please see our Chocolate Workshop Program for more information about what's happening at the York Cocoa House when you're visiting so you can plan your trip.

book your Afternoon Chocolate party online at
www.yorkcocoahouse.co.uk/Afternoon-Chocolate

Chocolate Dinner Menu

An Introduction

Local breads served with
Spiced White Chocolate Hummus,
White Chocolate Baba Ganoush and Chocolate Pesto

To Start

Yorkshire Blue Cheese, Pear Chutney & Cocoa Nib crostini (V)
York Cocoa House Rarebit (V)
Mushroom and Chocolate Paté (V)
Chicken and Chocolate Barbeque Quesadilla
Yorkshire Chorizo and dark chocolate bean salad
Goat's Cheese served with Caramelised Onion, Rosemary and dark chocolate
Ganache topped Bruschetta (V)

The Main Course

Roast Chicken Breast with Chocolate Port Sauce
York Chocolate Stout and & Beef Pie with dark Chocolate Jus
Roast Pumpkin and Cocoa Nib Tart (V)
Accompanied by glazed carrots, celeriac mash with white chocolate,
Brussels sprouts, and roast potatoes

For Dessert

Explore our dessert counter of chocolate delights such as our
Salted Caramel Truffle Torte, Chocolate Stout Cake, Cocoa Meringues, Chocolate
Cups with
Yorvale Ice Cream, Fresh Fruit & Chocolate Sauce

Followed By

Classic Hot Chocolate, Tea or Coffee & hand-made Chocolate Truffles

2 Courses £16.50, 3 Courses £20.50

Full Chocolate Menu including arrival drinks £32.50 per person

Our chocolate menu above is taken from our seasonal menus, our dishes change seasonally so this may have varied at the time of your visit, please do contact our team should you have any specific requests or requirements. Our Café is open for our Chocolate Dinner menu Thursday – Saturday evenings from 5pm for small parties and group bookings, and for exclusive groups by arrangement outside of our advertised opening hours. Bookings can be made online or by contacting our team on chocolate@yorkcocoahouse.co.uk T 01904 675787

book your Chocolate Dinner Evening online at
www.yorkcocoahouse.co.uk/Chocolate-Dining

Our Chocolate Workshops

Through our chocolate shop is our chocolate workshop, where our chocolatiers can often be found busy creating our chocolate creations. Inspired by the great chocolate makers of York and our own interesting chocolate combinations, we invite you share in our love of chocolate and join us on a chocolate workshop to create your own gorgeous chocolates that you can show off, share or just enjoy!

We have chocolate workshops at all levels, drop-in any time to create your own Chocolate Lollipop, join us one of our Chocolate Taster Workshops that take place daily, or learn how to master your own chocolate skills with our Chocolate Master Class Series of workshops available as single workshops, day courses, weekend or take our whole program with our Chocolate Apprentice Course with a dedicated week to working with chocolate. Our calendar contains all the information and details about booking for our chocolate making events and activities.

Our Chocolate Workshop is also available for a range of Private Chocolate Packages for groups and parties for all ages and abilities. Our workshop at the York Cocoa House is available for groups of up to 14, however we work with partner venues across York to accommodate larger groups when necessary.

Where better to learn than York - The Chocolate City?

A Taste of Chocolate

Be inspired by York's great Chocolate makers. York has an outstanding chocolate history with Terry's and Rowntree's in York both becoming global brands. With so many chocolates created in York, there's lots of love for chocolate here. Come and learn how to make your own chocolates!

Our Chocolate Workshops at York Cocoa House run daily, with something gorgeous and chocolatey to discover most days. Learn how to make your own chocolate products, a new skill, make a special gift or a souvenir for a loved one. Our Chocolate Taster Workshops are an hour in length and require no prior skill or chocolate-making knowledge at all, but a love of chocolate certainly helps.

Our chocolate workshops are suitable for chocolate lovers of all ages and abilities; we very much welcome children but ask that a participating adult accompany children under 12.

Chocolate Taster Workshop Programme

Monday	Making Chocolate Cocoa Bean to Chocolate Bar
Tuesday	Design and Create Your Own Chocolate Bar
Wednesday	Chocolate Truffle Making
Thursday	Chocolate Tasting Tour of York Cocoa House
Friday	Make Your Own Chocolate Model
Saturday	Design and Create Your Own Chocolate Bar
Sunday	Make Your Own Chocolate Model Chocolate Truffle Making

To Book

Bookings for groups of up to 6 participants can be made online using our Chocolate Workshop calendar to see the events and workshops taking place during your visit.

Private Parties and Group Bookings

Our Chocolate Taster Workshops are available for private groups of all sizes at the York Cocoa House for our unique chocolate making experiences. Due to the size of our Chocolate workshop we often work with partner venues to accommodate larger parties. Please do contact our team who will be very happy to assist with your party's needs to create a special chocolate occasion just for you.

Catering for guests with Special Dietary Requirements

Catering for all dietary requirements is very important to us, our workshop is unfortunately not allergen free, however we manage and limit the presence of allergen containing ingredients. Please inform our team of any special requirements of your party when booking and we will endeavor to ensure your whole party can enjoy a special chocolate experience with us.

book your Chocolate Taster Workshop online at
www.yorkcocoa.co.uk/chocolate-taster-workshops

Chocolate Taster Workshop Program

Making Chocolate Cocoa Bean to Chocolate Bar

Take a journey through the world of chocolate, discovering how chocolate becomes chocolatey and how it started off originally being used as money. If you're feeling very adventurous you'll even taste cocoa liquor, cocoa nibs and the raw cacao beans themselves as you learn how this wonderful ingredient is made into the chocolate bar we think of today. During the process you will make your own mini chocolate bar.

Our Cocoa Bean to Chocolate Bar workshop takes place every Monday at 4.00pm
The cost of the workshop is £8.75 per adult and £5.75 per child.

Design and Create Your Own Chocolate Bar

Join us to learn how to create your own chocolate bar, all to your own taste and preference. We'll teach you how to temper chocolate, then you'll be able to experiment with different flavours creating your own chocolate bar. We'll then leave them to set before packaging them for you to come back and collect.

Our Chocolate Bar Making workshop takes place every Tuesday at 4.00pm and Saturday at 10.00am and 4.30pm
The cost of the workshop is £17.50 per chocolate bar.

Chocolate Truffle Making

We'll show you how to create your own chocolate truffles, you'll learn how to professionally temper chocolate so you can hand dip and then decorate your chocolates before beautifully packaging them to take them home to show off, share or just enjoy.

Chocolate Truffle Making workshops takes place Wednesday at 4.00pm & Sunday at 1.30pm
The cost of the workshop is £17.50 per adult and £12.50 per child,
£55.00 for a family of 4 (2 adults and 2 children)

Chocolate Tasting Tour of York Cocoa House

You'll learn how to taste chocolate like a professional and then apply your newly found skills to taste your way around the York Cocoa House from chocolates crafted from single origin cacao, freshly made truffles, prototypes and seasonal specialities.

Chocolate Tastings take place Thursday at 4.00pm
The cost of our Chocolate Tasting is £8.75 per adult and £5.75 per child

Make Your Own Chocolate Model

Create your own chocolate model that you can paint and decorate beautifully with edible chocolate paints. We'll show you how to create your own chocolate masterpiece, you'll then learn how to professionally temper the chocolate so you make and decorate your chocolate model before beautifully packaging them.

Chocolate Model Making workshops take place Friday at 4.00pm and Sunday at 11.00am
The cost of the workshop is £17.50 per chocolate model.

Chocolate Master Class Series

The most important element of successful chocolate making is not about fancy equipment or ingredients, it's about learning what's really happening, not being scared of the science behind it, practicing, learning from your mistakes and working with good ingredients.

Our Chocolate Master Class Series is made up of 15 courses covering a whole range of techniques to enable any chocolate lover to fully master and understand how to work with our favorite food. This series of classes can be taken on their own as individual classes or you can complete the whole program in your own time.

- * **Introduction to Chocolate Making**
- * **Chocolate Making from Cocoa Bean to Chocolate Bar**
- * **Chocolate Tempering Methods**
- * **Gorgeous Ganaches**
- * **Fancy Fondant Creams**
- * **Chocolate Caramels**
- * **Perfect Pralines**
- * **Chocolate Based Classic Confectionery**
- * **Show Stopping Chocolate Desserts**
- * **Glamorous Chocolate Cakes**
- * **Spectacular Chocolate Decorations**
- * **Baking with Chocolate**
- * **Mastering Chocolate Moulding**
- * **Savoury Chocolate**
- * **Chocolate Ice Cream**

Our Chocolate Master Class Series takes place every week with a different workshop taking place Saturday mornings from 11.30am – 2.00pm and Thursday evenings from 6.30pm – 9.00pm

Our workshops do not require any previous experience of working with chocolate. Each workshop can be enjoyed on its own or as part of a series of workshops that you can take at your own pace.

The cost of an individual Chocolate Master Class is £52 per Adult and £28 per Child

**book your Chocolate Master Class Workshop or
purchase gift vouchers online**
www.yorkcocoaahouse.co.uk/chocolate-masterclass

Chocolate Master Class Modules

Introduction to Chocolate Making

Discover the basics of chocolate making, from working with chocolate to make simple, gorgeous ganache to how to professionally temper chocolate so you can work with it to create a whole gorgeous array of delights. This is our initial workshop for working with chocolate, it's a perfect starter for any budding chocolatier or cake maker that wants to understand more about how chocolate works.

Forthcoming Dates:

Saturday 6th January 2018, Saturday 10th March 2018, Saturday 12th May 2018, Saturday 14th July 2018, Saturday 15th September 2018, Saturday 10th November 2018.

Thursday 15th February 2018, Thursday 12th April 2018, Thursday 21st June 2018, Thursday 16th August 2018 & Thursday 4th October 2018

Chocolate Making from Cocoa Bean to Chocolate Bar

Learn the full magic of working with chocolate from the raw bean itself to making actual chocolate. We'll share with you the secrets of the chocolate making process, to creating a rich dark chocolate of your very own. Each participant will work with the base chocolate ingredients to make their own signature blended chocolate that they can take home to use in their own chocolate creations.

Forthcoming Dates:

Saturday 24th February 2018, Saturday 19th May 2018, Thursday 9th August 2018, Saturday 20th October 2018

Chocolate Tempering Methods

The science behind chocolate tempering can at times be overwhelming however it is an essential component to being able to master chocolate. We'll be exploring the process and the different techniques that can be used to effectively temper chocolate.

Forthcoming Dates:

Saturday 13th January 2018, Thursday 22nd March 2018, Saturday 31st March 2018, Saturday 7th July 2018, Thursday 20th September 2018

Gorgeous Ganaches & Chocolate Truffles

Ganache is a perfect balance of chocolate and cream, at the Cocoa House we work with ganache to create a whole range of different flavours and textures. During our Gorgeous Ganache Master Class we'll share the secrets to be able to create exciting and perfect flavour combinations for your ganache that can be used in a range of recipes to different effect.

Forthcoming Dates:

**Saturday 20th January 2018, Thursday 8th March 2018, Saturday 30th June 2018,
Saturday 13th October 2018, Saturday 15th December 2018 – Christmas Truffles**

Fancy Fondant Creams

These early chocolate recipes were used by Rowntree's and Terry's to create the most exquisite chocolate boxes. We will explore the science of sugar boiling and the crystallization process to be able to effectively create a quality, smooth fondant that can be combined with many beautiful, natural ingredients.

Forthcoming Dates:

Saturday 3rd February 2018, Thursday 12th July 2018, Saturday 6th October 2018

Chocolate Caramels

The art of sugar boiling has long been used by confectioners to sweeten and preserve fruits and nuts, but few techniques are as delectable as caramel. We will explore the art of sugar boiling to create caramel that can be blended with a variety of ingredients to different effects, from luscious liquid caramels to melt in the mouth butterscotch.

Forthcoming Dates:

**Saturday 18th February 2018, Thursday 10th May 2018, Thursday 6th September 2018,
Saturday 3rd November 2018.**

Perfect Pralines

To Praline meant to preserve, usually coated in caramelized sugar, the word praline now has different connotations, classic praline is blended sugar coated nuts, while in the chocolate box it's usually a chocolate filled with a nut and chocolate combination, while in Belgium all filled chocolates are known as pralines. We will be exploring the whole process working with almonds and hazelnuts, learning different techniques to create different flavours before creating our own perfect praline filled chocolate.

Forthcoming Dates:

Saturday 28th April 2018, Saturday 1st September 2018, Thursday 8th November 2018

Chocolate Based Classic Confectionery

Chocolate can be combined with so many gorgeous flavours and ingredients, in this Master Class we'll be exploring different classic confectionery techniques such as fudge, marshmallow and nougat to create a whole chocolate box full of different chocolates.

Forthcoming Dates:

Saturday 26th May 2018, Saturday 4th August 2018, Thursday 18th October 2018

Show Stopping Chocolate Desserts

There is no better way to impress dinner guests than being able to make a gorgeous dessert, chocolate will certainly achieve that wow factor! We'll show you how to create our favourite Salted Caramel Chocolate Truffle Cake with a range of chocolate making techniques that you will be able to use to create your own perfect, stunning chocolate dessert.

Forthcoming Dates:

**Saturday 7th April 2018, Thursday 7th June 2018, Saturday 21st July 2018,
Saturday 8th December 2018 - A special Christmas Workshop**

Glamorous Chocolate Cakes

Chocolate is the perfect friend for a novice baker, all else fails, chocolate will always save the day! We'll share with you the secrets of making classic, gorgeous cakes, before dressing them up with a variety of chocolate decorating techniques, from butter icing, piped ganache frosting, chocolate glaze to working with tempered chocolate to perfectly dress and glamour up your chocolate creations.

Forthcoming Dates:

Saturday 21st April 2018, Thursday 13th September 2018, Saturday 1st December 2018 - A special Christmas Workshop

Spectacular Chocolate Decorations

Chocolate has some wonderful properties once we understand them and how they want to behave we can make a whole range of chocolate spectacular chocolate effects, from chocolate run outs, modeling with chocolate, carving and painting. We'll show you a number of different techniques that can allow you to play with chocolate and learn how to effectively handle and master this quite temperamental food.

Forthcoming Dates:

Saturday 2nd June 2018, Saturday 18th August 2018, Saturday 27th October 2018

Baking with Chocolate

Learn how to work with pure cacao mass, cocoa powder and chocolate to get the perfect chocolate effect in your baking. We'll share with you our chocolate baking. Each participant will learn how to work with different forms of chocolate in their baking to achieve the desired results. You'll finish your baking off with a few chocolate decorating techniques.

Forthcoming Dates:

Saturday 9th June 2018, Saturday 11th August 2018, Thursday 25th October 2018

Savoury Chocolate

Chocolate is not naturally sweet or creamy, which is why we use it in everything we do at the York Cocoa House. We'll share with you the secrets of our savoury chocolate creations, combining flavours and textures with chocolate to make some unusual yet irresistible chocolate

inspired dishes. Each participant will make their own savoury chocolate combinations that they can enjoy at home or further use in their own chocolate cooking.

Forthcoming Dates:

Saturday 23rd June 2018, Thursday 15th November 2018

Chocolate Ice Cream

We'll show you how to create hand crafted dark chocolate ice cream to impress without the need of an ice cream maker. Each participant will make their own chocolate ice cream cake that we hope will make it home.

Forthcoming Dates:

Thursday 19th April 2018, Saturday 28th July 2018

Mastering Chocolate Moulding

Working with chocolate moulds is a simple and effective skill to master. We'll share with you techniques to effectively work with chocolate moulds, from silicone and polycarbonate moulds to household objects you can use simply to create your own moulds.

Forthcoming Dates:

**Saturday 5th May 2018, Thursday 19th July 2018, Saturday 25th August 2018,
Saturday 17th November 2018**

Book your Chocolate Master Classes or purchase gift vouchers online
www.yorkcocoa.co.uk/chocolate-masterclass

Visiting Us at York Cocoa House

We look forward to seeing you at York Cocoa House, here's some useful information to help you plan your visit to us

Opening Hours

Monday	8.30am – 6.00pm
Tuesday	8.30am – 6.00pm
Wednesday	8.30am – 6.00pm
Thursday	8.30am – 9.00pm
Friday	8.30am – 9.00pm
Saturday	8.30am – 9.00pm
Sunday	10.00am – 5.30pm

Arriving by Car

We advise that you utilise the Park & Ride facility at Rawcliffe Bar - A1237/A19 junction north of York YO30 5XZ and get the Green Line/2 bus into York and get out at York Theatre Royal. As you exit the bus turn right and head towards the traffic lights, you will see York Cocoa House across the road on the left hand side.

Closer car parking is available at Marygate car park, upon leaving the car park walk through the Museum Gardens as you exit the gardens turn left and walk towards the traffic lights. At the traffic lights cross over to your right, you will see York Cocoa House across the road on the left hand side.

Disabled Parking

Blue Badge holders are able to park directly opposite York Cocoa House on Blake Street

Arriving by Train

York is fabulously connected to the UK railway network, we're only a short walk from the station. As you leave the station turn left and follow the main road into York, across the river, (you will see York Minster across the river - head towards that). As you cross over the river at Lendal Bridge head towards York Minster which will be straight in front of you, until you reach the traffic lights. At the traffic lights cross over to your right, you will see York Cocoa House across the road on the left hand side.

York Cocoa House
3 Blake Street, York, YO1 8QJ
www.yorkcocoaahouse.co.uk

