



**marcella**

extraordinary chocolates

**Chocolate Menu**



# Chocolate Menu

## *House Truffles*

### **House Milk Truffle (New Recipe)**



*Belgium milk chocolate  
ganache truffle  
Creamy, delicately sweet  
and rich*

***Allergens: Milk, Soya***

### **House White Truffle**



*Colombian 35% white  
chocolate ganache  
truffle.*

*Fragrant vanilla, cream &  
white chocolate*

***Allergens: Milk, Soya***

### **House Dark Truffle**



*72% Venezuelan Single  
Origin ganache truffle.  
Intense, creamy*

***Allergens: Milk, Soya***



# Chocolate Menu

## *House Truffles*

### **Sea Salted Caramel**



*Creamy, luxurious caramel with a hint of sea salt & 40% Colombian milk chocolate silky, decadent, butterscotch*

**Allergens: Milk, Soya**

### **Limoncello**

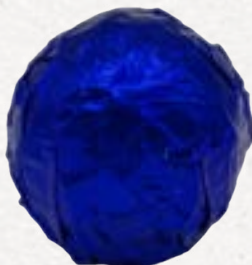


*Giulia Luisa Limoncello (PGI Certification) liqueur & white chocolate*

*Zesty, smooth*

**Allergens: Milk, Soya \***

### **Rum Truffle (New Recipe)**



*Appleton Estate Jamaican Rum & Colombian 45% milk chocolate*

*Nostalgia, indulgent*

**Allergens: Milk, Soya \***



# Chocolate Menu

## *House Truffles*



### **Sea Salted Macadamia Praline**

*Handmade Sea salted  
Macadamia Praline & 40%  
Colombian Milk Chocolate*  
**Allergens: Milk, Soya,  
Nuts (Macadamia)**



### **Pecan Praline**

*Handmade Crunchy Pecan  
Praline & 40% Columbian  
Milk Chocolate*  
**Allergens: Milk, Soya,  
Nuts (Pecans)**



### **Caramelised Milk Chocolate**

*Colombian caramelisaed  
milk chocolate, undertones  
of sweet caramel. Solid  
Chocolate.*  
**Allergens: Milk, Soya**



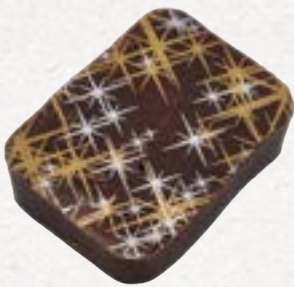
# Chocolate Menu

## *House Truffles*



### **Sicilian Olive Oil & Sea Salt**

*64% Single Origin  
Madagascan blended with  
Cold Pressed Extra Virgin  
Sicilian Olive Oil and a  
touch of sea salt. Solid  
Chocolate*



### **Ginger Parkin**

*International Award  
Winner. In- House spice  
blend, infused cream  
ganache & 40% Colombian  
milk chocolate.*

***Allergen: Milk, Soya***



### **Espresso**

*Single Origin 62% Brazil  
infused over 21 day with  
arabica coffee & espresso  
ganache*

*Robust, Intense*

***Allergens: Milk, Soya***



# Chocolate Menu

## *Seasonal Menu*

### Chilli & Sea Salt



*Rich, 60% Colombian chocolate, infused with a subtle kick of chilli*

*Warming, robust*

***Allergen: Milk, Soya***

### Festive Caramel



*Decadent in-house spice blend, luxurious caramel & 60% Colombian chocolate*

*Festive spices, intense*

***Allergen: Milk, Soya***

### Eggnog



*Single Origin 62% Brazil infused over 21 day with arabica coffee & espresso ganache*

*Robust, Intense*

***Allergen: Milk, Soya\****



# Chocolate Menu

## *Seasonal Menu*

### **Filey Bay Whisky**



*Yorkshire's Filey Bay Whisky Truffle & 60% Colombian chocolate. Delicate, fruity, gently spiced*

**Allergen: Milk, Soya \***

### **Black Forest Gateau**



*A whole cherry infused with kirsch is Luscious layered between 72% Venezuelan & 35% white chocolate ganaches. Nostalgia, cherry, robust*

**Allergen: Milk, Soya\***

### **Rhubarb Crumble**



*Spiced Rhubarb ganache, encased within creamy Valrhona white chocolate & hand-rolled with buttery brioche crumb.*

**Allergens: Wheat (gluten), Egg, Milk, Soya**



# Chocolate Menu

*Seasonal Menu*



## Champagne Heart

*New Recipe: Guittard 61%  
chocolate delicately  
balanced with Lanson  
Black Label Brut  
Champagne*

***Allergens: Sulphites \****

***\*Contains Alcohol***