



Custom Standard Flavours Menu – 4x Flavours: £25.00 (24pc)

These are example flavours given as a basis for ideas, you can mix and match (i.e Pistachio & cherry, Lemon & elderflower, Raspberry & Rose)

CARAMELS	NUTS & PRALINES	FRUITS	ALCOHOLS	HERBS & SPICES	MISCELLANEOUS
Classic sea salt caramel	Hazelnut praline	Lemon	Spiced Rum	Vanilla	Coffee
Peanut caramel	Pistachio praline	Orange	Smoked Whiskey	Mint	Earl Grey tea
Hazelnut caramel	Peanut praline	Passion fruit	Kahlua	Tonka bean	Matcha tea
Vanilla caramel	Black sesame praline	Raspberry	Bailey's	Cinnamon	Miso
Tonka bean caramel	Pecan praline	Banana	Cotswold Cream	Rosemary	Popcorn
Fresh ginger caramel	Coconut	Apricot	Gin	Thyme	
Rum caramel	Chestnut	Blackcurrant	Limoncello	Sage	
Banana caramel		Cherry	Grand Marnier	Lemon Balm	
Brown butter cinnamon caramel		Strawberry	Cointreau	Lavender	
Miso caramel		Lime	Brandy	Jasmine	
		Rhubarb	Sherry	Elderflower	
		Yuzu	Champagne/Prosecco	Rose	
				Chai spice	

### Premium Flavours Menu – An additional £1.00 per flavour

These flavours are more complex & time consuming to make due to having multiple components

- Cheesecake – Available with any fruit, caramel, flavour
- Lemon meringue
- Cookie dough
- Rhubarb & custard
- Crème brûlée
- Sticky toffee pudding
- Piña colada
- Espresso Martini
- Chai latte
- Cappuccino
- Hot chocolate
- Walnut whip
- Rum & raisin
- PB & J



### Colour Schemes

Once you've chosen your flavours, you can decide what colours you'd like your chocolates to be. Designs are hand painted and need to be abstract! Straight lines or specific shapes are not an option due to the shape of the mould.

### Additional Flavours

The prices are set for 4 flavours, if you wish to add more, it's an additional £3.00 per standard flavour, or £3.50 for premium. Adding extra flavours adds lots of extra labour to the chocolates, hence the additional cost.

### Booking

If you'd like to book a custom box, please email annabelscakes@outlook.com.