

All our “cupcake” chocolates are made from hand moulded chocolate bases, with a flavoured ganache centre and are finished with a hand-piped chocolate swirl to recreate the familiar look and shape of a traditional cupcake. Each chocolate is then topped and decorated according to its flavoured filling. Our cupcakes are all delicious and unique.



## BILLIONAIRE'S



Code: LCC064

Filled with oozy caramel, caramel flavoured ganache and topped with a white chocolate swirl and golden sprinkles.

## CLASSIC VANILLA



Code: LCC013

A white chocolate cupcake filled with irresistible vanilla ganache, decorated with a chocolate curl.

## BIRTHDAY CAKE



Code: LCC065

A Birthday cake inspired centre with a dot of strawberry jam, decorated with colourful confetti sprinkles.

## COOKIE DOUGH



Code: LCC052

A milk chocolate shell with a cookie dough flavoured centre, topped with a chocolate sprinkle filled swirl.

## CARAMEL



Code: LCC029

A rich, smooth caramel centre encased entirely in delicious milk chocolate.

## DOUBLE CHOCOLATE



Code: LCC067

Milk chocolate ganache inside a milk chocolate shell, topped with white chocolate and chocolate pieces.

## CHILLI



Code: LCC027

Dark chocolate with a chilli powder spiked centre and a chilli flake topping. This cupcake is hot!

## ESPRESSO MARTINI



Code: LCC068

Inspired by the popular cocktail, rich coffee liqueur is the centre of this boozy treat. Topped with a coffee bean and cocoa powder.

## CHOCOLATE ORANGE



Code: LCC062

This delicious milk cupcake is filled with chocolate orange ganache, and decorated with an orange dot.

## FUDGE



Code: LCC002

A fudge flavoured ganache centre topped with white chocolate, a fudge piece and cocoa powder.

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## HONEYCOMB



Code: LCC023

Milk chocolate cupcake with a honeycomb flavoured centre and chocolate and honeycomb topping.

## MARSHMALLOW



Code: LCC011

White chocolate cup with a marshmallow flavoured centre, topped with sprinkles & mini mallow.

## IRISH CREAM



Code: LCC069

A Bailey's flavoured ganache sits inside a milk chocolate shell, with a white chocolate dot decoration.

## MINT CHOC CHIP



Code: LCC004

A chocolate sprinkled green swirl sits on top of a mint flavoured filling and delicious milk chocolate.

## IRON BREW



Code: LCC047

Milk chocolate cupcake with an Iron Brew flavoured filling, decorated with a bright orange swirl and blue dot.

## NUTTYELLA



Code: LCC003

You'll find a whole hazelnut inside a nutty flavoured ganache, topped with caramelised nut pieces.

## LATTE WHIP



Code: LCC070

Coffee flavoured ganache paired with milk and white chocolate. Finished with a cocoa powder dusting and chocolate coffee.

## PINK PROSECCO



Code: LCC054

A prosecco flavoured ganache encased in white and pink chocolate, topped with a pretty sugar flower.

## LEMON MERINGUE PIE



Code: LCC038

A classic dessert in cupcake format – luxury white chocolate with lemon flavour and meringue pieces.

## RASPBERRY PAVLOVA



Code: LCC022

Made from white chocolate, raspberry pink ganache, freeze dried berries and meringue pieces.

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## RASPBERRY RIPPLE

Code: LCC039



A raspberry & white chocolate flavoured filling encased in a milk chocolate shell. Topped with freeze dried berries.

## STICKY TOFFEE PUDDING

Code: LCC045



A delicious dessert flavoured cupcake made with milk chocolate and toffee pieces.

## RHUBARB & GINGER GIN

Code: LCC055



A swirl of pink chocolate and ginger piece sits atop a rhubarb and ginger gin flavoured centre.

## STRAWBERRIES & CREAM

Code: LCC073



A classic strawberry flavoured centre paired with milk and white chocolate, sprinkled with berry pieces.

## ROCKY ROAD

Code: LCC033



An irresistible combination of chocolate, biscuit and marshmallow – perfection!

## TABLET

Code: LCC074



This Scottish tablet flavoured milk chocolate cupcake is topped with a sugary sweet tablet piece.

## SALTED CARAMEL

Code: LCC040



A milk chocolate shell with a salted caramel filling. This salty sweet combination is a treat for the senses!

## TOFFEE APPLE

Code: LCC075



A white chocolate apple flavoured ganache and toffee sauce centre. Sprinkled with cinnamon and sugar.

## SEVILLE ORANGE GIN

Code: LCC072



Orange gin infused chocolate ganache and an orange jelly slice decoration.

## WALNUT

Code: LCC077



Chopped walnuts and a milk ganache fill this nutty cupcake.



Hand moulded milk and white chocolate shells with a unique crunchy base, emulating the traditional cheesecake. Our cheesecakes are filled with a flavoured ganache then topped and decorated to complement each individual flavour. A modern take on a popular dessert; full of flavour and formed with the finest ingredients.

## AFTER DINNER MINT



Code: LCH031

A hand moulded dark shell, filled with peppermint flavoured ganache, topped with white chocolate.

## FUDGE



Code: LCH026

This fudge flavoured cheesecake is topped with a mini fudge piece. A class flavour combo!

## BANOFFEE



Code: LCH007

A milk chocolate cup with a banana and toffee flavoured cheesecake filling, dusted with cocoa powder.

## PEANUT BUTTER & CHOCOLATE



Code: LCH021

An indulgent cheesecake made from a tasty combination of milk chocolate and peanut butter.

## BISCOFFEE



Code: LCH032

A smooth Biscoff & white chocolate centre, topped with a Biscoff biscuit crumb.

## STRAWBERRY



Code: LCH002

A strawberry flavoured centre, topped with white chocolate and freeze-dried berries.

## CARMEL CRUNCH



Code: LCH030

A caramel centre encased entirely in milk chocolate. Topped with crunchy caramel pieces.

## TOFFEE PECAN PIE



Code: LCH035

Inside this cheesecake you'll find pecan pieces and runny caramel. Topped with a pecan.

## COOKIES & CREAM



Code: LCH033

A crunchy white chocolate and cookie filling, decorated with crushed Oreo pieces.

## WHITE CHOCOLATE



Code: LCH037

An entirely white chocolate cheesecake with a subtle hint of vanilla.

# CYLINDERS

The only handmade chocolate of their type; our chocolate Cylinders are both unique and delicious. Triple layered with chocolate and flavoured ganache made from the finest ingredients. All Cylinders are surrounded by a clear plastic strip to protect the product that is easily removed before eating.



## COOKIES & CREAM



Code: LCY020

A white chocolate and Oreo cookie layered cylinder topped with a crushed Oreo crumb.

## MILLIONAIRE SHORTBREAD



Code: LCY029

Layers of milk and white chocolate combined with caramel and a biscuit crumb.

## ETON MESS



Code: LCY001

A white chocolate cylinder with raspberry and meringue flavours and toppings.

## NEOPOLITAN ICE CREAM



Code: LCY030

A classic trio of delicious flavours – vanilla, strawberry and chocolate.

## FUDGE



Code: LCY010

A milk chocolate base and a white chocolate top layer sandwiches a fudge filling.

## PEANUT BUTTER



Code: LCY009

Milk and white chocolate layers sandwich a rich peanut butter centre.

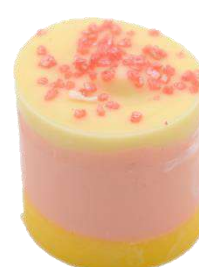
## JAFFA CAKE



Code: LCY021

Orange flavoured ganache centre sandwiched between milk chocolate layers.

## RHUBARB & CUSTARD



Code: LCY025

A white chocolate, rhubarb and custard flavoured cylinder, topped with pink sugar sprinkles.

## JAMMY ROGER



Code: LCY027

This amazing combination of flavours includes milk and white chocolate, strawberry jam and crushed biscuits.

## TRIPLE CHOCOLATE



Code: LCY013

A layer of dark, milk and white chocolate. Simple, classic and delicious.

A deliciously different large pyramid shaped shell which encases a variety of generous fillings including fondant and ganache – each one completely individual and made from the finest ingredients. This is a unique and popular take on the classic chocolate offering.

## BLACK FOREST



Code: LPY025

A rich dark chocolate shell, a cherry kirsch spiked centre and a red chocolate peak.

## MARZIPAN



Code: LPY027

A milk chocolate shell filled with white chocolate and marzipan.

## CHOCOLATE ORANGE



Code: LPY012

A milk chocolate pyramid with an orange ganache centre and an orange chocolate peak.

## MINT ICEBERG



Code: LPY006

A rich dark chocolate shell, a mint fondant centre and a white chocolate peak.

## COCONUT ICE



Code: LPY026

A coconut flavoured filling paired with white chocolate. Topped with pink chocolate and desiccated coconut.

## PINK PROSECCO



Code: LPY023

A pink prosecco flavoured centre inside a white chocolate shell, decorated with a pink swirl.

## CRÈME BRULÉE



Code: LPY004

Inspired by the classic dessert, this white and milk chocolate pyramid contains vanilla and caramel flavours.

## RASPBERRY RIPPLE



Code: LPY001

A raspberry flavoured filling, inside a white chocolate shell, decorated with a pink peak.

## HAZELNUT WHIP



Code: LPY020

Inside this milk chocolate pyramid is a rich and indulgent hazelnut filling.

## STICKY TOFFEE PUDDING



Code: LPY008

A milk chocolate pyramid with white chocolate decoration, filled with indulgent sticky toffee.



One of our more traditional shaped chocolates; the cups are made from hand moulded chocolate shells and filled with a delicious array of popular ganache centres. Topped with solid milk or white chocolate and decorated with a variety of high quality ingredients.



## APPLE PIE

Code: LCU015



A white chocolate and apple flavoured centre, sprinkled with sugar.

## MINT HOT CHOCOLATE

Code: LCU037



Try a cup of mint hot chocolate! Mint flavoured ganache topped with green coloured chocolate.

## CANDY BEAN

Code: LCU034



This cup is made entirely from delicious milk chocolate and decorated with a candy bean.

## PRALINE

Code: LCU038



A praline and milk chocolate centre decorated with caramelised nut pieces.

## CHERRY BAKEWELL

Code: LCU035



A marzipan base, cherry flavoured centre and white and red chocolate topping.

## STRAWBERRY SHORTCAKE

Code: LCU039



A crunchy biscuit base, strawberry ganache centre and pink chocolate and shortbread topping.

## CHUNKY CHIP COOKIE

Code: LCU033



A milk chocolate centre with chocolate chips and a cookie crumb topping. A cookie monster's dream!

## TABLET

Code: LCU027



This Scottish tablet flavoured milk chocolate cup is topped with a sugary sweet tablet piece.

## CRANACHAN

Code: LCU036



Filled with white chocolate and raspberry, finished with baked oats and a dusting of freeze-dried berries.

## TURKISH DELIGHT

Code: LCU040



Rose flavoured chocolate ganache, encased in milk chocolate and topped with a crystallised rose petal.

Our entire range of Creams is made from rich and decadent dark chocolate, with an oozy fondant centre and dark chocolate or sugar decoration. We have a combination of both traditional and modern flavoured centres so there is something for everyone. Most of these chocolates are also available in milk chocolate (see our Fondants range).

## COFFEE



Code: LCR003

Filled with a fondant infused with the rich flavour of freshly ground coffee beans.

## RASPBERRY



Code: LCR017

A dark chocolate envelope filled with a delicious raspberry cream.

## LAVENDER



Code: LCR024

A dark chocolate dome encases a lavender cream centre, decorated with a hand piped swirl.

## RHUBARB & GINGER GIN



Code: LCR027

A crystal shaped dark chocolate dome filled with rhubarb & ginger gin infused cream.

## LIME



Code: LCR026

A refreshing and zesty combination of lime cream and dark chocolate.

## ROSE



Code: LCR001

A dark chocolate dome filled with a floral rose cream, topped with crystallised rose fragments.

## ORANGE



Code: LCR005

A beautifully sculpted dark chocolate shell with a classic orange flavoured cream.

## STRAWBERRY



Code: LCR004

An all-time favourite; classic strawberry cream encased in a hand moulded dark chocolate heart.

## PEPPERMINT



Code: LCR015

A classic pairing of rich dark chocolate and smooth peppermint cream.

## VIOLET



Code: LCR002

Traditional violet flavoured cream fills this dark chocolate dome. Topped with crystallised violet fragments.



This entire range of Fondants is made from milk and white chocolate and contains a silky smooth flavoured filling, much like our popular Creams range. All our Fondants are hand moulded and filled, creating a unique shape and flavour.



## COFFEE



Code: LF001

Filled with a rich fondant flavoured with the aroma of fresh coffee beans.

## ORANGE



Code: LF006

Who doesn't love chocolate and orange? An unusually shaped classic pairing.

## LEMON



Code: LF002

This sharp and mouth-watering fondant packs a lemony but delicious punch.

## PINK PROSECCO



Code: LF007

A smooth fondant spiked with pink prosecco flavours is the centre of this pink and milk chocolate heart.

## LIME



Code: LF003

A refreshing and zesty combination of lime fondant with milk and white chocolate

## RASPBERRY



Code: LF008

An envelope of milk and white chocolate encases a smooth raspberry fondant centre.

## MANGO & PASSIONFRUIT



Code: LF004

This fruity sensation contains a smooth centre flavoured with mango and passionfruit.

## RHUBARB & GINGER GIN



Code: LF009

A crystal shaped milk chocolate dome filled with rhubarb & ginger gin flavoured fondant.

## MINT



Code: LF005

The simple and classic pairing of a milk chocolate shell and mint flavoured fondant.

## STRAWBERRY



Code: LF010

Classic strawberry fondant encased in a hand moulded milk chocolate heart with white chocolate decoration.



Each chocolate within our Moulded range is hand crafted with a unique shape, flavour and decoration. All these classic chocolates are made with the finest ingredients.

Sundaes are thin milk and white chocolate cups filled to the brim with a range of ice cream sundae inspired flavours and toppings.

## CARAMEL BARREL

Code: LM001



A barrel shaped milk chocolate filled with a rich and oozy caramel. One of our most loved chocolates.

## BANANA SPLIT SUNDAE

Code: LM077



A fruity banana flavoured filling topped with colourful confetti sprinkles.

## CHERRY BRANDY

Code: LM006



Cherry brandy flavoured ganache encased in dark chocolate decorated with a hand piped cherry design.

## BROWNIE SUNDAE

Code: LM110



Delicious milk chocolate, brownie pieces and a dusting of cocoa powder.

## PINK GIN FIZZ

Code: LM108



A white chocolate dome filled with a raspberry gin flavoured centre. Decorated with a pink swirl.

## COCONUT RUM SUNDAE

Code: LM111



A milk chocolate centre flavoured with coconut rum, decorated with a coconut top.

## RASPBERRY FRAMBOISE

Code: LM005



White chocolate filled with a fruity raspberry ganache, topped with a chocolate bow decoration.

## ETON MESS SUNDAE

Code: LM113



A deliciously sweet combination of white chocolate, raspberry flavours and meringue pieces.

## WHISKY BARREL

Code: LM018



A chocolate ganache flavoured with a nip of Scottish whisky sits inside this dark chocolate barrel.

## FUDGE SUNDAE

Code: LM112



This fudge flavoured filling is hand decorated with mini cubes of buttery fudge.