



Charbonnel et Walker

Established 1875

Charbonnel et Walker has been established as Britain's Master Chocolatiers since 1875. In that year King Edward VII (then Prince of Wales) encouraged Mme Charbonnel to leave the chocolate house of Maison Boissier in Paris. He asked her to join Mrs Walker to establish a fine confectionery house on London's Bond Street.

Charbonnel et Walker are Royal Warrant holders and have been given this personal mark of recognition as tradesmen who regularly supply goods or service to Her Majesty The Queen. As Royal Warrant holders, Charbonnel et Walker are able to display the Royal Coat of Arm alongside their logo, provided they observe the Lord Chamberlain's Rules. This privilege is held by few other chocolate companies.

Charbonnel et Walker are renowned for using plain chocolate and only the finest dark couverture. All chocolates are truly English and hand made in the their facilities in Royal Tunbridge Wells.



We are pleased to announce the arrival of Charbonnel et Walker, producers of Englands finest chocolates and chocolatiers by royal appointment. We have a large selection of truffles, violet creams, parissienes and maple covered brazils, plus the drawing room box, a beautifully presented selection of milk and plain chocolates.

Orders are being taken for hampers and our succulent fruit, Christmas cakes made from the very best quality ingredients and lashings of brandy.

Make this a Christmas to remember.

Christmas opening hours are Thursday through Sunday 12:30-6:00pm

Christmas week open 21st 22nd and 23rd December; closed 24th to 29th, re-opening on Wednesday 30th.

The experienced chocolatiers have made chocolates at the factory for many years. All chocolates are hand-made from traditional recipes using original moulds dating back to Mme Charbonnel's time.

You can now purchase Charbonnel et Walker chocolate at No.10 The Coffee House in Haworth. 01535 644694



WINED AND DINED by Claire Smith

No. 10 The Coffee House in Haworth



It's party time; time to dress the house and get out your party frock. In the run up to Christmas the house sparkles and shimmers and excitement builds;

a tangible sense of anticipation hangs in the air, growing in intensity as the big day draws ever closer.

I have always loved Christmas, and though there are those who may not share my sentiments few of us escape the party season without some involvement, no matter how reluctant, in seasonal celebrations; gatherings large and small, involving the sharing and enjoyment of festive food and drink. Christmas celebrations symbolise a human propensity for the creation and sharing of joy. Throw yourself into it and you may be surprised at how much easier it becomes. You really don't have to drive yourself mad with worry, try to achieve masterchef status in the eyes of friends and family, or spend a fortune. Keep it simple if that is what works best for you. Have fun with it.

Christmas is a time when we work with some of the most glamorous characters of the culinary world. Delicious dinners comprising of a starter perhaps, which awakens the tastebuds and leaves them panting for more; an opulent main course, succulent and savoury, taken slowly so that all the different flavours and textures may be fully appreciated and enjoyed, all followed by the divine divas of the desert world, adorned in chantilly cream frills or silken gowns of velvety custard, cheese and biscuits, coffee and mints or

chocolate truffles and last of all liqueurs, which have a soothing and soporific effect upon our enraptured senses.

There will be drinks parties; glamorous gatherings of canapés and cocktails; slinky, sophisticated little bites which explode with flavour; crostini, prawn and cucumber chilli bites, blinis with smoked salmon and cream cheese or warm apple and Cheshire bites and delicious cocktails with which to wash them down.

A relaxed buffet style supper with friends works well (and remains relaxed!!!) if it includes a few cool customers- salads which can be prepared beforehand. Baby potato salad with smoked haddock and a creamy gruyere dressing falls into this category as do savoury tartlets which can be made before the event, served cold, or warmed just before serving. If all this sounds too much why not consider two one pot supper dishes which allow friends to help themselves and go back for more whilst chatting and enjoying each others company.

If Christmas entertaining means simply having a few friends or family members round for coffee and mince pies make the invitation extra special by offering an aromatic glass of mulled wine, moist chunks of brandy soaked fruit cake and melt in the mouth mince pies followed by as good a coffee as funds will allow (or even a liqueur coffee) accompanied by a beautifully presented bowl of chocolate truffles.

Whatever you decide, stay within your comfort zone and enjoy every minute; wishing you all the merriest of Christmases and a Happy and Healthy New Year.

