

Example Conference and Chocolate Workshop

- 9:00am Guests arrive and are greeted with teas, coffees and home-made biscuits. Guests then go into the conference room for the mornings meeting.
- Tea and coffee will be provided when requested.
- 1:00pm The mornings conference finishes and guests break for a finger buffet, for example a selection of the following:
- Home made mini soups with freshly baked rolls
 - Sweet and Hot Cumberland Sausages
 - Thai King Prawns with Sweet Chilli Dip
 - Chicken Satays with Peanut Sauce
 - Roasted Vegetables in Filo Pastry
 - Beef & onion pasties
 - Assorted bruchettas or wraps
 - Fruit Juices, Mineral Water, teas and coffees
- (Vegetarian alternatives are included – please advise on numbers in advance)
- Cream Tarts with Strawberries and Raspberries
 - Fresh Lemon Tarts or Chocolate Profiteroles
- 1:30pm Guests are then briefed on the afternoon's activities by a Director of A Day in the Country:
- Chocolate workshop**
- This is a fun, creative and indulgent workshop taught by a trained chocolatier which includes the following: Sample a cocoa bean as you learn about its exotic history and its journey from bean to bar; Discover what REAL chocolate is; Discover how to create four fantastic recipes; Cut, dip and decorate and personalise your own hand made chocolates; Depart with a ribbon-tied box filled with your own hand made chocolates. Includes a fondue and giant marshmallows.
- 3:30pm Teams return to the barn for Tea and cakes and then prize giving for the sporting champions!
- 4:00pm Departure.
- A Day in the Country provides all food and soft drinks, instruction and equipment, full event management and prizes at the end of the day for the winning team. Final numbers are required at least 5 working days in advance. If the number drops then the price per head may increase.