Winter Cocktails

**Spiced Ginger Negroni**  Rocks Glass

25ml Sailor Jerry Stirred

25ml Aperol Orange Twist to Garnish

15ml Kings Ginger

15ml Martini Rosso

**Strawberry Daquiri**

50ml Bacardi Coupe

25ml Lime Juice Shaken Strained

25ml Gomme

Strawberries

**Mai Tai**

37.5ml Havana Especial Rocks Glass

15ml Cointreau Shaken

25ml Lime Dirty Pour

10ml Orgeat Pineapple Garnish

**The Rudolph**

25ml Gin Coupe

15ml St Germaine Raspberry Garnish

Prosecco to top

**Gin & Juice (serves 2)**

100ml Whitley Neil Blood Oj Caraffe

35ml Lime Juice Orange & Pineapple Slices Garnish

70ml each of Cranberry, Pineapple & Orange Juice Stirred

**Almond White Russian**

25ml Vodka Rocks Glass

25ml Kahlua Shaken

100ml Almond Milk Dirty Pour

**Raspberry Gin Punch**

25ml Esker Raspberry Vodka Prosecco Glass

25ml Lemon Juice

10ml Crème de cassis

10ml Gomme

Prosecco to top

**Hot Rum Toddy**

37.5ml Havana Especial Rum Cinammon Stick to Garnish

Honey Lemon Twist

15ml Lemon Juice

Hot Water

**Esker Spiced Pear Punch**

50ml Esker Spiced Pear Vodka Heat with Wand

25ml Lemon Juice

50ml Apple Juice

Honey

Cinnamon Stick

Flying Home For Christmas

Glass: Champagne Flute

Method: Shake and double strain all ingredients except Prosecco

Ingredients: 25ml Whitley Neill Parma Violet Gin

12.5ml Maraschino Liqueur

12.5ml Lemon Juice

Top with Prosecco

Rhubarb Ginsecco

20ml Rhubarb & Ginger Gin

10ml Vanilla Syrup

10ml Lemon Juice

Top with Prosecco

Blood Orange Ginsecco

20ml Blood Orange gin

10ml Sweet Vermouth

1 bar spoon of Campari

Top with Prosecco

Orange peel spiral to garnish

**Espresso Martini**

25ml Vodka Coupe

25ml Kahlua Shaken/Strained

50ml Espresso Espresso Beans & Choc Dust Garnish

**Pink Sheet**

20ml Vodka Coupe

20ml Cointreau Shake/Double Strained

20ml Lime

25ml Cranberry

Dash Foamee add Raspberries

**Bramble**

37.5ml No3 Gin Shake

25ml Lemon Juice Dirty Pour

15ml Gomme Lemon Wedge/Bramble

Top With soda Highball

15ml Crème De Mure

**Winter Warmers**

**Liqueur Coffees**

All Liqueur coffees have the same apart from the spirit used

Irish – 25ml Jamesons

Drambuie – 25ml Drambuie

Amaretto – 25ml Amaretto

Glayva – 25ml Glayva

Rum – 25ml Havana Especial

Brown Sugar

Shot of Espresso

Top with Hot water

Whipped Cream

**Hot Chocolates**

Hot Choc prep is the same again the difference is the spirit

Baileys – 50ml Baileys - Garnish Choc Dust

Choc Orange – 50ml Triple sec + dash of orange bitters + Orange Twist Garnish

Berry Hot Choc – 50ml Sloe Gin + Berry Garnish

The Kings Hot Choc – 50ml Kings Ginger + Lemon Twist Garnish

White Caramel – 50ml Crème de Cacao + Caramel Syrup - Caramel Drizzle Garnish

Hot Choc

Steam Milk

Hot Choc in glass with a dash of hot water stir

Add Spirit

Top with milk stir to mix

Whipped Cream and Garnish

**Do not steam milk with hot choc as it gets stuck in the wand and can block the wand but also allergies.**

**One wand should be used for hot drinks like warm cider etc the other for hot milk drinks**