

Christmas Cocktails



| COCKTAIL SUGGESTIONS |

Ring in the festive season with our crowd pleasing cocktail recipes. We have put together six super easy cocktails that can be created in minutes and create a must have talking point with your customers.



Aperol

LIQUEUR, 11%

A classic Italian aperitif, it is bright orange in colour and bittersweet in taste. Perfect for making a signature cocktail due to its blend of herbs and roots, Aperol brings people together and provides a great drink to start the evening.

Grapefruit spritz

- 50ml grapefruit juice
- 25ml Aperol
- Ice
- 50ml prosecco
- A twist of grapefruit zest

Pour the grapefruit juice and Aperol into a chilled coupe glass. Add ice and gently stir to combine. Top up with the Prosecco, garnish with a twist of grapefruit zest and serve immediate



Cazcabel

TEQUILA BLANCO, 38%

A fresh, crisp and earthy tequila, produced using sun-baked blue weber agave from the heart of the Jalisco region. It sips superbly but it also makes for a marvellous Margarita.

Cranberry Margarita

- 1 tsp clear honey
- Finely grated zest and juice 1 orange
- 1 tbsp coarse sea salt
- 1 tbsp granulated sugar
- 200ml tequila
- Juice 1 lime
- 200ml cranberry juice
- 50ml triple sec
- Ice
- Fine Paint Brush

STEP 1

Using a fine, clean paintbrush, paint a thin layer of honey around the rim of 4 margarita or martini glasses. In a saucer, combine the orange zest, salt and sugar, then turn the glasses upside down and dip them into the mixture. Put the glasses in the fridge to chill.

STEP 2

In a cocktail shaker, combine the orange juice, tequila, lime juice, cranberry juice, triple sec and ice, and shake to combine. When the outside of the shaker feels cold, strain the mixture into your prepared glasses and serve.



Gordon's Sloe Gin

LIQUEUR, 26%

First produced in 1908, Gordon's Sloe Gin is their longest-standing flavoured Gordon's Gin, made from only the finest sloe berries with a dry yet fruity taste. Sloes are the fruit of the wild blackthorn which are grown naturally in the countryside. Gordon's take the finest wild sloe berries and steep them gently, before adding Gordon's London Dry Gin, combining the classic juniper taste of Gordon's with cassis sweetness.

The Heart Warmer

- 300ml Champagne or Prosecco
- 100ml sloe gin

Pour 75ml of Champagne into each glass, then top up each one with 25ml sloe gin.



Absolut Vanilla

VODKA, 40%

A sweet and soft vodka, in which vanilla notes combine with those of caramel, butter and dark chocolate, with a light spice that enhances all the nuances.

The Ultimate Snowball

- 30ml Absolut Vanilla Vodka
- 60ml Malibu
- 15ml coconut cream
- Sprinkle of desiccated coconut

Shake the vodka, Malibu and coconut cream in a shaker until frothy. Pour into a coupe glass over an ice ball (use a special ice-ball mould) and sprinkle with coconut.



Courvoisier VS

BRANDY, 40%

The fusion of younger and older cognacs gives VS a fruity, delicate taste and a bouquet filled with ripe fruit and spring flowers. Courvoisier VS is exceptionally versatile, delicious with simple mixers like ginger ale, lemonade or fruit juices and perfect for making mouth-watering cocktails and punches.

Shooting Star

- 50ml Courvoisier VS
- 20ml fresh lemon juice
- 30ml fresh egg white
- 17.5ml sugar syrup
- 25ml fresh orange juice
- Edible glitter stars for decoration

Mix all of the liquid ingredients together in a cocktail shaker, and shake without ice. Then, add ice cubes to the liquid and shake again. Take a short glass, and pour your mixture through a cocktail lid and a sieve for a double strained effect. Top your cocktail with decorative edible stars and serve!



Dead Man's Fingers

SPICED RUM, 37.5%
A blend of rums from Trinidad and Barbados that is aged for three years, this has notes of orange, nutmeg, vanilla and raisin.

Cinnamon Butter Rum

- 200ml spiced rum
- 25g butter
- 2 tbsp golden caster sugar
- 2 small cinnamon sticks

Gently heat the butter, golden caster sugar and cinnamon sticks in a saucepan until the butter has melted and the sugar has dissolved.

Stir in the spiced rum, then pour into four small heatproof glasses to serve.