

RAFTERS AT HOME – COCKTAIL PARTY

“prepared by us, served by you”

MENU/INSTRUCTIONS

SHEFFIELD HONEY NEGRON

- Keep in the fridge
- Fill a whiskey glass with ice
- Lightly shake the bottle, pour the drink into the glass
- Garnish with lavender

STRAWBERRY & WATERMELON MOJITO

- Keep in the fridge
- Crush ice cubes (wrap in a clean tea towel and hit with a rolling pin)
- Fill up a tall glass with ice
- Pour the mix over crushed ice
- Top up with soda & gently stir
- Add the watermelon & mint leaf for garnish

WHITE RUSSIAN

- Keep in the fridge
- Fill a whiskey glass with ice
- Lightly shake the bottle, pour the drink into the glass
- Then pour the cream on top

TOMMY'S MARGERITA

- Keep in the fridge
- Wipe the rim of a whisky glass with the lime - only go round the rim once
- Dip the rim in the Maldon Salt
- Fill the glass with ice
- Put the lime wedge in
- Shake hard and pour

BLUEBERRY & LEMON THYME BRAMBLE

- Keep in the fridge
- Crush ice cubes (wrap in a clean tea towel and hit with a rolling pin)
- Fill a whiskey glass with crushed ice
- Give the mix a gentle shake to ensure it is mixed
- Pour over the mix
- Garnish with lemon peel

POSH STAR MARTINI

- Keep in the fridge
- Chill a martini glass
- Lightly shake and pour into a martini glass
- Serve the Gusbourne Sparkling in a shot glass on the side
- Garnish with the ½ a passion fruit
- Sip away at both the martini and Gusbourne

ESPRESSO MARTINI

- Keep in the fridge
- Just before serving shake vigorously until it looks light brown and creamy
- Chill a martini glass
- Pour into glass and place 3 coffee beans on top

DONT FORGET TO TAG US IN ANY POSTS ON SOCIAL MEDIA WE WOULD LOVE TO SEE HOW YOU GET ON!

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