

RAFTERS AT HOME - COCKTAIL PARTY

"prepared by us, served by you"

Blood Orange & Vanilla Bramble

Glass - Whiskey Glass

Garnish - Blood orange twist

- Keep in the fridge
- Fill the glass with ice
- Gently shake the cocktail bottle
- Pour into the glass
- Place the garnish on top of the drink
- DRINK!

Lemon Meringue Pie

Glass - Martini / Coupe

Garnish - Lemon Sherbet

- Keep in the fridge
- Chill your glass
- Shake the egg white and meringue mixture hard until thick
- Gently shake the cocktail mix and pour into your glass
- Slowly pour the meringue onto the top so it floats
- If you have a kitchen blow torch gently toast the meringue
- Sprinkle on the sherbet
- DRINK!

Pear & Cardamon Paloma

Glass - Highball

Garnish - Pear crisp

- Keep in the fridge
- Fill a highball with ice
- Pour in the Paloma mixture
- Add 100ml of soda to the mix and stir
- Garnish with the pear crisp
- DRINK!

DON'T FORGET TO TAG US IN ANY POSTS ON SOCIAL MEDIA. WE WOULD LOVE TO SEE HOW YOU GET ON!!

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