

RAFTERS AT HOME – COCKTAIL PARTY

“prepared by us, served by you”

MENU/INSTRUCTIONS

BLOODLESS MARY

- Keep in the fridge
- Chill a cocktail glass
- Place in a Nasturtium Leaf
- Gently tip the bottle to re combine any tomato essence which has separate and pour

MANGO LASSI

- Keep in the fridge
- Chill a whisky glass
- Lightly shake the bottle, pour the drink into the glass
- Sprinkle pistachio on top

BLUEBERRY & LEMON THYME BRAMBLE

- Keep in the fridge
- Crush ice cubes (wrap in a clean tea towel and hit with a rollingpin)
- 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

STRAWBERRY & WATERMELON MOUTO

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

BULLION CHOCOLATE & ORANGE MARTINI

- Keep in the fridge
- Chill a martini glass
- 15 minutes before your party starts get it into the freezer
- Wipe the rim with the orange – only go round the rim once
- Dip the rim in the chocolate powder
- Pour the drink into the glass and sip away

PORNSTAR MARTINI

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

BAILEYS 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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