

RAFTERS AT HOME – COCKTAILS

“prepared by us, served by you”

THANK YOU FOR SUPPORTING US AT THIS UNPRECEDENTED TIME
OUR AIM OF THIS IS TO HELP BRING PEOPLE BACK TOGETHER THROUGH
THE ONE THING WE LOVE.. HOSPITALITY!!

MENU / INSTURCTIONS

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

TOMMY L'S MARGARITA

- 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

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

SPICED RUM PUNCH

- Keep in the fridge
- Fill up a tall glass with ice
- Pour in glass and add garnish

BANANA COLADA

- Keep in the fridge
- Fill up a large wine with ice
- Shake hard & pour over ice

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

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

FACEBOOK- [@raftersrestaurantsheffield](#)

INSTA- [@raftersrestaurant](#)

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