

## ATWIST ON THE CLASSIC

# English Kir Royale



- 20 ml British Cassis, Blackcurrant Liqueur, White Heron
- Top with chilled <u>Tanners English</u>
   <u>Sparkling Brut, Traditional</u>

   <u>Method, 12%</u>



#### A BRITISH TAKE ON THE FRENCH 75

## English 75



- 50 ml <u>Hereford Finest Dry Gin</u>, <u>Tanners</u>, 40% vol
- 30 ml fresh lemon juice
- 20 ml sugar syrup
- Top with <u>Tanners English</u> <u>Sparkling Brut, Traditional</u> <u>Method, 12%</u>
- Garnish: 2 lemon twists

## METHOD: Serves 2

Shake gin, lemon juice and sugar syrup with ice.

Strain equally into each flute.

Top with the English sparkling wine.

Garnish with a lemon twist.

#### WARM AND SOFTLY SPICED - GREAT FOR NYE FIREWORKS

## Pimms Winter Punch



- 200 ml of apple juice
- 100 ml of <u>Pimm's The Original</u> <u>No 1 Cup</u>
- 2 slices of apple per glass, to serve
- 2 slices of orange per glass, to serve
- 2 cinnamon sticks per glass, to serve

## METHOD:

Serves 2

Warm the apple juice gently (do not boil).

Divide into two mugs or glasses.

Add 50 ml Pimm's to each mug (or pour all and stir evenly).

Garnish each mug with the apple and orange slices and cinnamon sticks.

### A JUICY AND REFRESHING FAVOURITE

# English Bramble



- 100 ml <u>Hereford Finest Dry Gin</u>, <u>Tanners</u>, 40% vol
- 50 ml fresh lemon juice
- 25 ml sugar syrup
- 30 ml <u>British Cassis</u>, <u>Blackcurrant</u> <u>Liqueur</u>, <u>White Heron</u>, 15% vol
- To garnish a twist of lemon

### METHOD: Serves 2

Shake gin, lemon juice and sugar syrup with ice.

Strain into each glass with crushed ice.

Drizzle blackberry liqueur on top.

Garnish each glass with a twist of lemon and blackberries.

#### FIREY AND FULL OF FLAVOUR

# English Whisky Ginger



- 100 ml Cotswolds Signature,
  Single Malt English Whisky, 46%
  vol
- 200 ml ginger ale
- To garnish: 2 lime wedges

## METHOD: Serves 2

Fill two highball glasses with ice.

Add 50 ml whisky to each.

Top with 100 ml ginger ale per glass.

Garnish each glass with a lime wedge.