

— COCKTAILS —



CHOCO LOCO

INGREDIENTS

- 25g mini chocolate eggs
- 1 tsp honey
- 25ml crème de cacao
- 25ml Irish cream
- 50ml vodka
- Ice

METHOD

STEP 1

Crush the chocolate mini eggs in a pestle and mortar then tip onto a small plate. Brush the rim of a martini glass with a little of the honey using a pastry brush then dip the glass into the crushed Chocolate eggs to stick them on. Pop the glass in the fridge until you need it.

STEP 2

Pour the crème de cacao, Irish cream and vodka into a cocktail shaker with a handful of ice and shake until the outside of the shaker feels really cold. Strain into your prepared glass and serve.



SEA BREEZE

INGREDIENTS

- 50ml vodka
- 100ml cranberry juice
- 50ml grapefruit juice
- Ice
- Thin slice of lime

METHOD

STEP 1

Half-fill a tall glass with ice then pour in the vodka, cranberry juice and grapefruit juice.

STEP 2

Stir gently until the outside of the glass feels cold, then garnish with the lime slice.



PINK + PRETTY

INGREDIENTS

- 25ml Vodka
- 25ml Raspberry Liqueur
- 50ml Pineapple juice

METHOD

STEP 1

Add all the ingredients to a cocktail shaker filled with ice.

STEP 2

Shake to mix.

STEP 3

Strain into a chilled martini glass and garnish with two fresh raspberries



CORONATION COCKTAIL (CLASSIC MARTINI)

INGREDIENTS

- 60ml gin or vodka
- 1 tbsp dry vermouth
- Olive or lemon peel, to garnish

METHOD

STEP 1

Stir the gin or vodka, dry vermouth and a little ice together or put them in a cocktail shaker to combine.

STEP 2

Strain into a chilled martini glass. Serve with an olive on a cocktail stick or a twist of lemon peel.