

GORDON'S

Simply sensational. A cocktail that's sure to wow guests.

INGREDIENTS

15ml Gordon's® gin

Lemon rind, peeled, to garnish

1.5 units of alcohol

Add your Gordon's gin to a well-chilled champagne flute and top up with champagne. Garnish each glass with an elegant twist of lemon peel.

Serve in a champagne flute.

^T&C's - Qualification for a free bottle of A130991 Gordon's Gin is subject to ordering and receiving delivery of any 3 units of C 136620 Birchstead 28 Day Aged Beef Topside, C 110675 Turkey Butterfly, C 70117 Prime Meats Gammon Joint, F 57223 Quorn Roast and C 134395 Welsh Lamb Leg between 24th February - 26th April 2025 at the specified promotional price. While stocks last. Full T&C's can be found at brake.co.uk/promotions/seasonal-deals



Long hot afternoons in the garden are often better shared, just like Gordon's Elderflower Cooler.

INGREDIENTS 20ml Bottlegreen elderflower cordial Cubed ice

Cucumber Mint to garnish

1.9 units of alcohol per tall glass

Half fill a glass with cubed ice and pour over 50ml Gordon's gin. Add a slice or two of cool cucumber and some mint leaves. Splash over 20ml Bottlegreen® elderflower cordial, fill with more ice and top up with chilled soda. Stir and finish off with a couple of extra slices of cucumber and a final sprig of mint.