

## ORANGE NEGRONI

#### INGREDIENTS

30ml Bond Street Blood Orange Gin 20ml Campari Large ice cubes Orange slice

#### EQUIPMENT NEEDED

Glass Mixing Jug Stirrer Rocks Glass Strainer

### METHOD

Build in a Glass Mixing Jug over Ice Stir well Double strain the cocktail into the rocks glass over the ice Garnish with a wedge slice of orange





# RASPBERRY CLOVER CLUB

### INGREDIENTS

50ml Bond Street Raspberry Gin 25ml Egg White 20ml Lemon Juice 20ml Raspberry Puree 20ml Sugar Syrup

### EQUIPMENT NEEDED

Boston Shaker Strainer Chilled Coupe Glass Cocktail Sticks

### METHOD

Add all ingredients into a Boston shaker Shake well over ice Remove the ice and dry shake for 20 seconds Strain into a chilled coupe glass



Garnish with two raspberries on a cocktail stick



## ENGLISH GARDEN

### INGREDIENTS

50ml Bond Street Signature London Dry Gin 30ml Apple Juice 10ml Elderflower Cordial 10ml Sugar Syrup 20ml Lime Juice 8-10 Mint Leaves Dash of Lemonade Slice Apple Cubed Ice Crushed Ice

### EQUIPMENT NEEDED

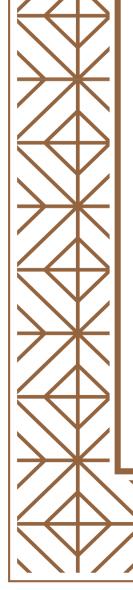
Glass Mixing Jug Stirrer High Ball Glass

### METHOD

Build the drink with all the ingredients (except lemonade) in the Glass Mixing Jug over cubed Ice and stir







Put crushed Ice into your highball glass and pour the mix over the crushed ice Cap with more crushed ice

Top with lemonade

Garnish with a sprig of mint and a slice of apple





# PRIDE COCKTAIL

### INGREDIENTS

50ml signature gin 25ml sugar syrup Butterfly pea drops to colour Add lemon juice 25ml to change the colour

### EQUIPMENT NEEDED

Manhattan Rocks glass

### METHOD

Fill glass with crushed ice, add all ingredients except the lemon juice, stir Add lemon juice and stir to change colour of drink from purple to pink



