

Festive cocktails

Inter
Invest

Candy Cane Martini



Ingredients

2oz vodka
1oz white crème de menthe
½oz of Chambord
¼oz simple syrup
Optional: 1 drop peppermint oil
2 candy canes

Method

1. Fill a shaker with ice and pour in the vodka, crème de menthe and Chambord.
2. Shake vigorously.
3. Rim a cocktail glass by rubbing the simple syrup around the rim and then dipping it into crushed candy canes on a saucer.
4. Pour the mixture from the shaker into the cocktail glass and garnish with a candy cane.

Grapefruit Spritz



Ingredients

50ml grapefruit juice
25ml Aperol
Ice
50ml prosecco
A twist of grapefruit zest

Method

1. Pour the grapefruit juice and Aperol into a chilled coupe glass.
2. Add ice and gently stir to combine.
3. Top up with the Prosecco, garnish with a twist of grapefruit zest and serve immediately.

Christmas Cosmopolitan



Ingredients

50ml vodka
50ml pomegranate-cranberry juice blend
15ml orange liqueur
3 tbsp fresh lime juice
Lime twists

Method

1. Put the vodka, pomegranate juice, orange liqueur, and lime juice in a large liquid measuring cup or pitcher.
2. Add ice and stir 30 seconds or until cold; strain into chilled martini glasses.
3. Garnish with lime twists.

Winter Whiskey Sour



Ingredients

Crushed Ice
50ml Bourbon
1 tbsp fresh lemon juice
1 tbsp fresh orange juice
½ tbsp sugar syrup
2 slices of oranges

Method

1. Using a small paintbrush (or your finger), brush some honey around the rim of two tumblers and use another small paintbrush to stick edible gold glitter around each.
2. Fill each glass with crushed ice. Put the bourbon into a cocktail shaker with the lemon juice, orange juice and sugar syrup. Shake and strain into each glass, and serve with an orange slice and short straws.

AF – Passion Fruit Martini



Ingredients

3 passion fruits, halved
1 lemon, juiced
1 egg white
100ml alcohol-free spirit
2 tsp sugar syrup
A handful of ice
Sparkling grape juice, to serve

Method

1. Scoop the flesh from four of the passion fruit halves into a cocktail shaker. Add the lemon juice, egg white, spirit and syrup and shake vigorously until frothy.
2. Add the ice, then shake again until the outside of the shaker feels cold. Double strain into martini glasses (see tip below).
3. Top up the martinis with the grape juice and garnish with the remaining passion fruit halves.

AF – Mulled Tea



Ingredients

1 tbsp dried rose petals
4 cloves
1 bay leaf
1 cinnamon stick
2 handfuls frozen mixed berries
1 tsp cranberry sauce
½ orange, quartered
1 green tea teabag

Method

1. Pour 1 litre of water into a large saucepan then add the dried rose petals, cloves, bay leaf, cinnamon stick, frozen mixed berries, cranberry sauce and orange.
2. Bring the mixture to the boil, stirring occasionally then take off the heat.
3. Drop in the tea bag then leave to steep for 2-3 mins.
4. Strain through a sieve into a heatproof jug and serve warm.