

LAST SUPPER RECIPE

MERRY & BRIGHT

Recipe for 10 generous or 12 normal serves

850 ml – Sanguinello Blood Orange Juice
850 ml – Fresh Cranberry Juice
(both of the above to be found in the fresh juice section of supermarkets)
6 Tsp of Grenadine
A good few glugs of Angostura Bitters to taste
360 ml – Vodka (or 30ml per serve)
180 ml – Blood Orange Liqueur or Cointreau (or 15ml per serve)

Pour all ingredients into a large jug and stir.
Refrigerate ahead of time and prepare glasses with your chosen garnish

To serve – take an Old Fashioned Tumbler (or Slim Jim Glass) and pour over plenty of Ice.
If you prefer a more tart flavour you can also squeeze in some lime juice.

ESPRESSO MARTINI

Ahead of time – chocolate dip the rim of your glasses if required.
Ice your glasses ahead of starting to make this cocktail

Per serve
70 ml Cold Brew Coffee Liqueur
35 ml – Dark Rum

Place ingredients in to a shaker over ice - shake vigorously for 15 secs.
Discard ice from glasses and strain shaken cocktail into the glass and serve immediately.
You can shake up to 3 serves of the cocktail at any one time

NON ALCOHOLIC NEGRONI

30 ml Dry London Spirit
30 ml Aperitif Rosso
30 ml Italian Orange

All above non-alcoholic

Mix all together, service over ice in an Old Fashioned Glass, Garnish with Orange zest.

**YOU CAN FIND THE INGREDIENTS REQUIRED
FROM THE LINK BELOW**

https://lyres.co.uk/range/non-alcoholic-negroni-set/?gclid=EAlalQobChMlx5uo6qyY7QIVC-vtCh1hmw3kEAAYASAAEgLLyPD_BwE

