

Cocktail Recipes



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NEW Lemon Grove Gin

The Lemon Grove Gin is a delicious, traditionally hand crafted gin, infused with luscious lemons leading to zesty, citrus notes and a delicate smooth finish. Serve over ice with a good tonic and slice or two of lemon.

Orangery Gin

The Orangery Gin is a delicious, traditionally crafted gin, infused with Valencian oranges leading to zesty, citrus notes and a delicate smooth finish.

RANGER

GINC

Pink Gin

The English Drinks Company's Classic Pink Gin is a delicious blend of traditionally crafted gin together with the subtle flavours of pomegranate and chinchona bark leading to a delicate, smooth taste to suit all palates.



Cucumber Gin

This aromatic premium gin is the essence of an English summer. The contemporary twist of cucumber combined with a delicate juniper base are all you need for the quintessential summer drink with a difference. The cucumber's sweetness subtly compliments the vibrant botanical ingredients resulting in a delicate and unique taste experience.



Bees Knees

A sweet, citrus cocktail harking back to 1920's prohibition in the USA.

INGREDIENTS

METHOD

50ml Lemon Grove Gin 2 tsps Honey 40ml Fresh orange juice Add the gin and honey to a shaker and stir well until the honey has dissolved. Add the orange juice and shake well. Strain into a martini glass, or in a tumbler over the rocks. Garnish with a twist of orange.





The Lemon Grove Cooler

INGREDIENTS

50ml Lemon Grove Gin Two tender top sprigs of mint, washed One thick slice of cucumber, quartered 100ml Elderflower Presse

METHOD

Add the gin, mint and cucumber to a shaker and stir well, bruising the mint and cucumber to release their flavours. Strain into a tall thin tumbler, containing ice and top up with elderflower presse. Garnish with mint and lemon.

Tom Collins

INGREDIENTS

50ml Lemon Grove Gin 10ml Sugar syrup 125ml Chilled soda water

METHOD

Fill a highball glass with ice – pour over the gin and syrup and stir well. Add the soda water and garnish with lemon.





St Clements

INGREDIENTS

25ml The Orangery Gin 25ml Lemon Grove Gin 75ml Bitter Lemon 75ml Orange Juice

METHOD

Simply add all the ingredients into a tall glass over ice and stir. Garnish with lemon or orange.



Miami Iced Tea

INGREDIENTS

25ml vodka 25ml light rum 25ml Orangery gin 25ml peach schnapps 25ml triple sec 25ml sour mix 25ml cranberry juice Splash of lemon-lime soda

METHOD

Pour all ingredients into a high ball glass with plenty of ice and stir.



Raging Pink

INGREDIENTS

10ml Dry Vermouth 75ml Pink gin

METHOD

Stir as slowly as you have the patience for, before decanting into a martini glass.



Jumping Blue

INGREDIENTS

50ml Cucumber gin 25ml Pomegranate juice 8 Blueberries Slices of Cucumber Bottlegreen "Elderflower and Pomegranate" cordial Ice

METHOD

Shake the Cucumber gin and pomegranate juice, pour over ice, add the fruit (squish them slightly for a deeper colour) and top up with Bottlegreen "Elderflower and Pomegranate" cordial.















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