

COCKTAILS



Take your event to the next level with cocktails that will be the talk of the town. With their energy, charisma & most importantly expertise the-recipe bartending team take great pride in being the best in the business at serving fantastic cocktails at events.

Take a sneak peek at some at a snapshot of what's available & get in touch to create & design cocktails exclusively for your event.



House Favourites

Clover Club

the-recipe bartenders favourite with Gin, lemon juice, raspberries & egg white shaken into a frothy dream & served straight up.

MyZo

Vanilla Vodka with lemon & elderflower, shaken with fresh chilli, served straight up.

French Martini

Vodka shaken to a delightful froth with pineapple juice & Chambord, served straight up.

Jamaican Mule

Dark rum & lime, charged with spicy ginger beer & served long with a dash of bitters.

It's a Breeze

Vodka with elderflower, cranberry & apple juices, served long for ultimate refreshment.

Elderflower Julep

Gin churned & served short with elderflower, lemon & apple juices & fresh mint.

British Seasonal Menu

The following drinks prioritise seasonal British produce & stockpiled flavours that complement the time of year in which they are to be served along with some cocktail staples from as close to home as possible.

Spring

Rhubarb & Gin Fizz

London Dry Gin with rhubarb Liqueur & lemon juice, topped with soda.

Cherry & Raspberry Caipiroska

English Vodka churned with muddled limes, cherries & raspberries, sweetened with sugar & served short.

Summer

Strawberry & Elderflower Rossini

British strawberries & elderflower cordial with a hint of lemon juice, shaken & topped with British fizz.

Gooseberry Fool

English Vodka, shaken with a dash of lemon juice, cream & natural yoghurt, served straight up.

Autumn

Apple & Pear Martini

A tribute to those lovely autumnal fruits, with apples & pears shaken with gin & lemon juice.

Hedgerow Highball

English Vodka & blackberry liqueur with a splash of lemon juice & sugar, served long with soda.

the-recipe

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Winter

Sloe Gin Fizz

Sloe Gin Shaken with lemon juice & a dash of sugar, topped with soda.

November Stone Sour

Blended Scotch shaken with lemon & orange juices, pomegranate syrup & egg white, served short with a dash of barrel-aged bitters.

Molecular Mixology Menu

Add that extra special & unique touch to your event with some molecular mixology.

Caviar

We can make caviars in a wide variety of flavours & colours, offering you an almost limitless selection. Why not try a Bellini or Kir Royale with peach or black-currant caviar cascading through your bubbles.

Foam

Foams in all sorts of exciting flavours to top some dynamic flavour matches underneath. Why not try a 'Lemon Meringue Pie' with Vodka & lemon curd shaken & topped with luscious vanilla foam.

'Air'

These incredibly light concoctions can top a variety of drinks. Our favourites are Margaritas with salt 'air' & strawberries with Chambord shaken & topped with a basil & black pepper 'air'.