

## **FESTIVE COCKTAIL TASTING MENU**

A selection of tasting cocktails inspired by the diverse range of festive foods and traditions from around the world.

### **Australasia – Passionfruit Pavlova**

***Absolut Vanilla Vodka / Passionfruit / Citrus / Milk Wash /  
Fresh Passionfruit / Merengue***

Throughout Australia, New Zealand and the surrounding region, the pavlova has become a national dish, and one that is especially enjoyed with passionfruit, particularly during the hottest months around Christmas. We have created this twist on a pornstar martini, clarified using traditional techniques, and served with a mini merengue with fresh passionfruit.

### **Belgium – Speculoos**

***Speculoos Syrup / Citrus / Prosecco / Speculoos Biscuit***

Since the 1600's in Belgium, the shoes of well-behaved children would be filled with speculoos biscuits on the morning of December 5<sup>th</sup>. Our regionally inspired cocktail uses speculoos syrup, made from the traditional ginger & spice biscuit along with sparkling prosecco and citrus to create a wonderfully unique festive treat.

### **Jamaica – Jamaican Black Cake**

***Appleton Estate Signature Rum / Red Wine Reduction / Cherry / Citrus /  
Island Spices / Pimento-Soaked Red Cherries***

Taking inspiration from the rich and decadent Jamaican festive dessert – Black Cake. Various different versions of this cake can be found, but most contain rum, port, wine and dried fruits and spices. Our cocktail version uses aged Jamaican rum along with house red wine reduction, rich cherry liqueur and Caribbean spices.

### **United Kingdom – Roasted Chestnuts**

***Smoked Sweet Vermouth / Chestnut & Walnut Liqueur / Chocolate Bitters  
Toasted & Smoked Chestnuts***

Few things conjure up images and fond memories of Christmas quite as much as roasted chestnuts, along with the sound of Nat King Cole singing about these delicious treats roasting on an open fire. This serve is made using rich and bitter flavours of oak smoked vermouth along with sweet chestnut liqueur. Served with smoking, toasted chestnuts.

### **Peru – Cola de Mona**

***ABA Pisco / Pedro Ximenez / Cinamon / Vanilla / Whole Egg /  
Coffee Bitters / Grated Nutmeg***

Take a festive trip with us to the Andean mountains of Peru, here around Christmas time, a popular yule – tide drink is the Cola de Mona, literally translating to Monkey Tail. A delicious egg nogg style drink made with Peruvian Pisco, egg, sugar and winter spices. This is the perfect rich and sweet cocktail to finish your Christmas tasting experience.

Please be advised that our cocktails and serves contain allergens including nuts, dairy and egg, please speak to your server if you have any queries.