

Mocktails

ALL £4.75



COCOLADA

There's a party of flavours goin' on right here with a celebration of coconut, vanilla, cream and pineapple.



VIRGIN MOJITO

Lime, mint, sugar and apple juice poured over crushed ice.



PASSION TROPIC

Abandon yourself to the exotic pleasures of lush strawberry, peach, pineapple and cream.



SAND ISLAND

Float away to a heavenly idyll of mango, passion fruit, papaya and orange.



ROYAL BLUE

Ride the ocean waves with splashes of pineapple, ginger, cactus, lemon and cream.



MAGIC AMAZON

Drift along on an enchanting river of kiwi, aloe vera, green apple, banana and orange.



BERRY NICE

Fresh strawberries muddled with strawberry syrup and a dash of lime, shaken with cranberry juice topped with lemonade.



Cocktail Menu

AACRAF
restaurants | event catering

AACRAF
restaurants | event catering

for the facts drinkaware.co.uk

Cocktails

CLASSIC COCKTAILS ➤ £6.95 ➤



MOJITO

The Original Mojito made exactly how it was in 1931, Bacardi Carta Blanca rum added to lime, sugar and mint. Gently stirred with ice, with a dash of soda on top. Why not try it with a twist of raspberry?



APPLETINI

Finlandia vodka shaken with pomme verte syrup, red apple schnapps and apple juice.



ANARKALI

Fresh strawberries blended with Bacardi Carta Blanca rum, fraise, fresh lime and sugar poured over crushed ice.



INDIAN FIZZ

Finlandia vodka shaken up with St-Germain elderflower liqueur, cucumber ribbon and finished with Prosecco.



RASPBERRY COLLINS

Bombay Sapphire gin shaken with raspberry syrup and purée, fresh lemon and sugar, topped with soda.



DELHI DAREDEVIL

Jack Daniel's Tennessee Fire whiskey, apple juice, fresh lime and cinnamon stick for garnish.

Signature COCKTAILS ➤ £7.50 ➤



DARK & STORMY

A simple yet wonderful creation. Bacardi Carta Negra rum, fresh lime, ginger beer and Angostura Bitters.



COSMO

New York's infamous creation, creating that modern pink drink loved by all. Grey Goose Le Citron vodka and Cointreau shaken with a touch of lime and cranberry juice.



STAR OF BOMBAY

The Ultimate G&T comprises Star of Bombay gin, Finlandia Grapefruit vodka, fresh limes, grapefruit and orange and finished with tonic and served in the classic goblet. Modern day classic.



FRENCH MARTINI

Finlandia vodka and Chambord black raspberry liqueur shaken with pineapple juice and strained into a Martini glass to produce a beautiful looking and superb tasting drink.



MARGARITA

The original tequila based cocktail. Patrón tequila mixed with Cointreau, with a balance of fresh lime and sugar served in a sea salted rimmed Martini glass.



CHOCOLATE HEAVEN

Finlandia vodka, cacao and Baileys shaken with milk, cream and chocolate sauce garnished with hundreds and thousands.

SPECIAL COCKTAILS ➤ £7.95 ➤



LONG ISLAND ICED TEA

Finlandia vodka, Bacardi Carta Blanca rum, Bombay Sapphire gin, triple sec and fresh lemon topped cola and garnished with a lemon wedge.



BOLLYWOOD

Finlandia vodka, Chambord black raspberry liqueur, fresh lemon juice, apple & finished with grenadine to create our take on Bollywood glitz.



MAI TAI

A stunning combination of Bacardi Carta Oro and Negra rums and Bacardi OakHeart mixed with fresh lime, almond liqueur and triple sec and garnished with cherries, mint and limes to make this drink 'Out of this world'.



CHAMBORD ROYALE

A simple yet wonderful creation. Chambord black raspberry liqueur topped with Prosecco. Simple yet sublime.