



Mustard Catering

Cocktail Menu Spring and Summer 2017

*Cocktails contain perishable ingredients
and therefore must be pre-ordered*

Bellini

Pearillini

Pear and ginger, topped with Prosecco

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Kir very royale

Chambord, elderflower, topped with Prosecco

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Limon Klinker

Thyme infused limoncello and Prosecco

Gin

Ruby Tuesday

Sipsmith Gin, Cherry and Black Pepper, lemon and soda

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White Negroni

Tarquins Gin, Kamm and Sons, Mancino Vermouth

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Greenhouse

Beefeater 24, Cucumber and elderflower, Freshmint and soda

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Pink William

Williams Gin, Fresh Pink Grapefruit juice, cucumber, sugar syrup, lemon Juice,
topped with soda

Vodka

Zen Garden

Absolut Pear, Sake, pear jam, basil, fresh lime and Fentiman's Ginger Beer

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Eton Mess

Chase Potato Vodka, Crème de Cassis, English Berries, vanilla and fresh lime

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Indian Sunset

Absolut Vodka, apricot and cardamom, Cointreau, lemon juice

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Canadian Smoke

Chase smoked vodka, maple syrup, lemon juice, egg white

Mezcal/Tequila

Mexican Rose

Tequila, Cointreau, rosemary, fresh ginger, lime and agave

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The wall

Mezcal, Lime, sugar, blackberries and mint

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Mezcal Spritz

Mezcal, Aperol, Carpano, Antica

Whiskey/ Bourbon

New Fashioned

Chamomile infused Rittenhouse rye whisky, orange bitters, pink peppercorn
syrup

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Whisky Delice

Caramel infused Jim Beam Bourbon, chocolate bitters

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Cherry pie

Bourbon, Cointreau, egg white, lemon and garnished with a cherry

Rum/Pisco

Zephyr

Havana Club Anejo Blanco White, snap peas, tarragon, lime and soda

The tiger

Rum, Fresh Mandarin, white peach, raspberry liqueur, sweet and sour mix