



10

Christmas

COCKTAILS

by BRINDLEYPLACE

WE'VE COLLECTED 10 CHRISTMAS COCKTAILS FROM BRINDLEY BARS AND RESTAURANTS FOR YOU TO MAKE AT HOME!

Channel your inner mixologist and be the star of the show this festive season as you wow friends and family with your cocktail (or mocktail) creations. Cheers!

PICCOLINO

SPICED PEAR BELLINI

Ingredients: 10ml Xante Pear Cognac Liqueur,
30ml Pear Puree,
Crystallised Ginger, Prosecco

Method:

1. Layer 30ml of Pear Puree with 10ml Xante Pear Cognac Liqueur in a Champagne Flute
2. Gently top with Prosecco
3. Garnish with skewered Crystallised Ginger



BANK

RESTAURANT & BAR

KISS ME I'M IRISH

Ingredients: 30ml Jameson Irish Whiskey*, Aztec Chocolate Bitters,
40ml Espresso Cold Brew, 5ml of Benedictine,
Demerara Sugar, Double Cream, Nutmeg

Method:

1. Shake 30ml of Jameson, with 40ml Espresso Cold Brew and Demerara Sugar, with a dash (5ml) of Benedictine and a drop of Chocolate Bitters
2. Pour into a glass over cubed ice
3. Shake Double Cream over ice, and gently layer over the Jameson and Espresso
4. Top with finely grated nutmeg to finish

**You can swap me for a non-alcoholic equivalent!*



LULU WILD

SANTA'S SLEIGH

Ingredients: 15ml Raspberry Syrup, 25ml Botanist Gin*,
25ml Rhubarb Gin*, 70ml Lychee, 15ml Lemon Juice

Garnish: 3 Raspberries, Mint Sprig

Method:

1. Pour 15ml Raspberry Syrup in the glass first
2. Shake: 25ml Botanist Gin, with 25ml Rhubarb Gin, 70ml Lychee and 15ml Lemon Juice
3. Pour over crushed ice
4. Garnish with 3 Raspberries and a Mint Sprig

**You can swap me for a non-alcoholic equivalent!*





THE ALCHEMIST

THE LAST BOUNTY

Ingredients: 30ml Mozart Coconut,
15ml Bacardi Coconut,
25ml Cream, 10ml ODK Coconut,
15ml Briottete Cocoa Brown,
10ml Monin Chocolate

Garnish: White Chocolate Foam

Method:

1. Shake all ingredients
2. Strain in glass
3. Add garnish



THE LAST BOUNTY



SIAMAIS

CINNAMON SLEIGH RIDE

Ingredients: 15ml Remy Martin VSOP,
15ml Amaretto, 15ml Kahlua,
25ml Milk, 25ml Cream and
15ml Gingerbread Syrup

Method:

1. Shake all ingredients
2. Strain in glass
3. Siamais tops it with their house cinnamon foam. We can't share the secrets but we can suggest using squirty cream and a cinnamon dusting



CINNAMON SLEIGH RIDE

RECESS

IRISH COFFEE MARTINI

Ingredients: 40ml Jamesons Irish Whiskey*,
15ml Baileys*, Double Espresso,
25ml Vanilla Syrup

Garnishes: Coffee Beans and Chocolate Powder

Method:

1. Shake all ingredients
2. Strain in glass
3. Add garnish

**You can swap me for a non-alcoholic equivalent!*



IRISH COFFEE MARTINI

COSY CLUB

TIRAMISU MARTINI

Ingredients: 30ml Vanilla Vodka (We use Smirnoff),
50ml Kahlua, 20ml Baileys,
15ml Chocolate Liqueur

Garnish: Chocolate Dust, 1 Lady Finger Biscuit

Method:

1. Add all your ingredients into your shaker and fill with ice
2. Shake well
3. Double strain into a chilled coupe glass
4. Sprinkle the chocolate dust on top and balance your lady finger on the glass



TIRAMISU MARTINI

SLUG & LETTUCE

GINGERBREAD DREAM

Ingredients: 25ml Captain Morgan Black Spiced Rum*, 25ml Monin Gingerbread Syrup, 75ml Double Cream

Garnishes: Squirty Cream, Mini Gingerbread Man, Caramel Swirls, Gold Glitter Spray

Method:

1. Add 25ml Captain Morgan Black Spiced Rum, 25ml Monin Gingerbread Syrup and 75ml Double Cream into a shaker with ice
2. Shake and then fine strain into a coupe glass
3. Add a swirl of Squirty Cream, 1 Pump of Gold Glitter Spray and the rest of the garnishes

**You can swap me for a non-alcoholic equivalent!*



Turtle Bay RASPBERRY REGGAE

Ingredients: 3 counts of Dark Rum*, 2 counts of Blackberry Liqueur, Guava Juice, Raspberry Soda
(Alternative option: Gin or Vodka)

Garnish: Lime Wedge

Method: Churn:
Cubed Ice
3 counts of Rom Calados Dark Rum**
2 counts of lime juice and blackberry liqueur
Top up with guava juice and raspberry soda
Garnish with a lime wedge

**You can swap me for a non-alcoholic equivalent!*

**Alternative serves: Vodka = Fris, Gin = Southbank
1 count = 8.3ml



las IGUANAS

THE PALOMA WHO STOLE CHRISTMAS

Ingredients: 3 counts of Midori, 3 counts of Grapefruit Syrup, 2 counts of Olmeca Blanco, Tequila, 2 counts of Lime Juice, 2 counts of Apple Juice

Garnish: Red Sugar Rim and a Maraschino Cherry

Method:

1. Shake all ingredients
2. Double strain into glass
3. Add garnish



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