



Festive
cocktail inspiration





EMBER

THE ONE FINE BLENDED WHISKY

A vibrant cocktail inspired by the glowing embers of a fireplace at Christmas, this indulgent creation is best enjoyed before a festive feast.

40ml The One Fine Blended Whisky

10ml Campari Bitter

130ml Carrot juice

5ml Agave syrup

1tsp Lemon curd

Garnish with raspberry powder

Shake all the ingredients, except the garnish, vigorously in a cocktail shaker with ice. Once chilled, strain into a pre-chilled champagne flute and rim the glass with the raspberry powder.

GAUDEE

THE ONE SHERRY CASK FINISHED

An indulgent Christmas cocktail that blends the warmth of whisky with sweet, fruity notes of mandarin juice and the rich, earthy flavour of dandelion and burdock.

40ml The One Sherry Cask Finished

15ml Tawny Port

30ml Fresh mandarin juice

80ml Fentiman's Dandelion & Burdock

Garnish with red currant and mint sprig

Add the whisky, port and mandarin juice into a shaker with plenty of ice. Shake, before 'throwing' the ingredients into a smaller vessel to release the aromatics and enhance aeration. Transfer back to the shaker and repeat three times. Pour into a tall glass with ice cubes, top with Dandelion & Burdock and garnish with redcurrant and mint sprig.



NOEL 75

THE LAKES GIN

With its striking red hue and juicy freshness, our festive twist on the French 75 cocktail provides the perfect toast for the holiday season.

35ml The Lakes Gin

10ml Lemon juice

15ml Twinings Cranberry & Raspberry Tea

10ml Grenadine syrup

Top with Prosecco

Garnish with freeze dried cranberries

Begin by infusing the tea bag in 300ml of boiling water for 30 minutes. Pour the gin, lemon juice, tea and grenadine syrup into a cocktail shaker with ice. Shake hard and fine strain into a pre-chilled coupe glass. Top with Prosecco and garnish with freeze dried cranberries.





GINGERETTE

THE WHISKYMAKER'S RESERVE NO. 7

Inspired by the Manhattan cocktail, our decadent take on this classic serve replaces the traditional sweet vermouth with ginger wine. Cacao powder brings a touch of bitterness whilst balsamic vinegar adds an extra layer of complexity.

50ml The Whiskymaker's Reserve No.7

Half rim of cacao powder

5ml Balsamic vinegar

20ml Ginger wine

Garnish with a cherry

Fill a cocktail shaker with ice and add the whisky, ginger wine and balsamic vinegar.

Stir until chilled and strain into a pre-chilled coupe glass. Rim one half of the glass with cacao powder. Garnish with a cherry.

YULE TIDE MULE

THE LAKES VODKA

Our festive take elevates the traditional flavours of the Moscow Mule with delicate spiced gingerbread notes. The result? A delightfully decadent taste of Christmas.

50ml The Lakes Vodka
5ml Gingerbread syrup
12.5ml Lime juice
3 dashes Angostura bitters
Top with Fentiman's Ginger Beer
Garnish with gingerbread

Fill a tall glass with ice before adding the vodka, gingerbread syrup, lime juice and ginger beer. Dash the Angostura bitters on top and garnish with a piece of gingerbread.

