

Cocktails & Canapés

If you're hosting a cocktail party this festive season, then why not impress your guests with one of our favourite recipes? Whilst you're at it, a selection of delicious canapés wouldn't go a miss either...

by Sophia King NOVEMBER 28, 2014



Gin –

Sir Robin of Locksley Gin: This gin instantly hits of juniper with more delicate aromas of elderflower bubbling through underneath. Deliciously smooth and round on the palate with warm cassia notes soothed with dandelion, pink grapefruit adds an underlying sweetness and lingering citrus finish. It is balanced yet distinctively unique.

Cocktail Recipe:

R'NEGRONI

A Negroni with a tweak to knock your socks off – bitter and dry but no namby-pamby. We like this all year round, but its spicy warmth will reach your toes in late Autumn and throughout the Winter:

50ml Sir Robin of Locksley Distilled Artisan Gin

25ml Carpano's Antica Formula – Rosso Vermouth

25ml Campari Bitters

Pour the ingredients into an ice-filled old-fashioned glass and stir well. Garnish with a flamed orange zest twist.



Aviation Gin: Aviation belongs to an entirely new category of dry gins. These gins embody a shift away from the usual overabundance of juniper toward a more forward balance of botanicals. Aviation explores the rich, floral and savory notes of lavender, cardamom, and sarsaparilla to capture the lushness, spice, creativity, and freshness of the Pacific Northwest.

Cocktail Recipe:

FRENCH 75

Whether you're entertaining over the festive period or having a summer picnic, this early 20th-century sparkling gem is a perfect year-round cocktail.

30ml Aviation American Gin

30ml Freshly pressed lemon juice

20ml Simple syrup

20ml Brut Champagne

In a cocktail shaker, add spirits & mixers (through simple syrup), fill with ice & shake vigorously. Fine strain into a chilled cocktail glass and top with Brut Champagne. Garnish with a lemon disc or twist



Vodka –

Babička: We love this Czech blend. It has a light creamy floral bouquet with subtle undertones of citrus and wormwood and has a smooth texture with a sweet subtle taste of rich vanilla, caramel and aniseed. It's the perfect vodka for the discerning drinker and makes a great cocktail.

THE BABIČKA MARTINI

A twist on a classic, this is sure to please.

75 ml Babička Vodka

Wash of vermouth

Wash glass with vermouth and discard, stir vodka straight into chilled martini glass. Garnish with a twist or an olive.



Rum –

Kraken Black Spiced Rum:

Named for the legendary sea monster, Kraken is a blend of Caribbean rums that should certainly suit any fans of rich, navy-style rum. Launched in the UK in early 2010, it has a nutty aroma and an extraordinarily rich, spicy flavour, with hints of cinnamon, creamy caramel and gingerbread, not to mention the packaging is great!

Cocktail Recipe:

THE PERFECT STORM

Made with delicious Kraken rum, this classic cocktail is rich, spicy and really packs a punch in the taste stakes.

35ml Kraken Rum

Jamaican Ginger Beer

2 wedges of lime to garnish

In a tall glass, pour the rum over ice. Top up with ginger beer. Squeeze the juice of one of your lime wedges into the cocktail and garnish with the other.



Canapés

We suggest serving your cocktails with some delicious canapés. Of course you can make your own but if like us you'd prefer more time to prep your hair and outfit than your tempura prawns then do as we do and shop at Booths!



Hot & Spicy Prawns £5.99

Booths Goats Cheese & Caramelised Onion Crostini £5.49

Gloucester Old Spot Sausage Rolls and Red Onion Chutney £6.99

Scottish Smoked Salmon Canapés £3.99

See the full range online at [booths.co.uk](https://www.booths.co.uk)