



Food & Beverages



APTON HALL
WEDDING & EVENTS VENUE



Craig Tomlin

Catering

for every occasion...

OUR EXCEPTIONAL IN-HOUSE TEAM CURATE EXQUISITE MENUS FOR WEDDINGS AND EVENTS, USING THE FRESHEST OF INGREDIENTS, SOURCED LOCALLY.

Our Head Chef, Craig Tomlin has spent his career climbing through the ranks of the kitchen staff hierarchy. He quickly learnt the importance of a clean and efficient kitchen, but most importantly the strength a great team has.

In 2013, Craig took some time out of the kitchen to travel and explore new cuisines. Coming back to the UK he was inspired by some of the new flavours and ideas he had experienced first hand, which only diversified his food further.

Fast forward a few years and we are thrilled to have Craig at the pinnacle of our team where he is an integral part of the ongoing success of weddings and events at Apton Hall.

We simply adore great food, which can tell so many stories. Let your wedding breakfast tell yours...

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Canapés

COLD

Roasted Mediterranean Vegetable Cups (Ve)
Edible Spoon, Goats Cheese & Spiced Plum Chutney (V)
Chilli, Lime & Pepper Salsa, Tortilla Cup (Ve)
Tomato, Balsamic, Garlic, Olive and Mozzarella Bruschetta (V)
Asparagus Spears, Parma Ham, Mozzarella, Ciabatta Toast
Chicken Liver Parfait with Red Onion Marmalade, Crostini
Cured Salmon Gravlax, Pickled Cucumber, Lemon Dill Crème Fraiche, Crostini
Pickled Heritage Beetroot, Goats Cheese Mousse & Walnut Crumb (V) (N)
Garlic Toast Topped with Chilli Hummus & House Smoked Chicken
Thai Style Spiced Chicken Salad, Tortilla Cup
Prawn Marie Rose, Shredded Lettuce & Avocado Puree, Pastry Cup

HOT

Asian Spiced Sweet Potato Cakes (Ve & G/F)
Chicken and Chorizo Skewers (G/F)
Honey & Mustard Glazed Cumberland Sausages
Buttermilk Crispy Chicken Skewer, Mustard Mayo
Curried Aubergine Chickpea Bites (Ve)
Baked Mini Chorizo, Saffron Aioli (G/F)
Tomato & Basil Arancini (Ve)
Lamb Kofta Bites, Tzatziki Dip
Mac and Cheese Bites (V)
Marinated Jerk Chicken Skewers (G/F)
Garlic King Prawn Skewers, Garlic Aioli (G/F)

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Wedding Breakfast

PLEASE CHOOSE FROM THE FOLLOWING OPTIONS

Your Wedding Breakfast Menu starts with Freshly Baked Warm Bread Rolls per person.

TO START

- Cream of Tomato and Smoked Cheddar Soup (V)(G/F)
Leek, Potato & Truffle Soup (V)(G/F)
- Smoked Bacon, Sun-Blushed Tomato & Mozzarella Arancini
Saffron Aioli & Rocket Salad (G/F option available)
- Thai Style Fish Cakes
Oriental Salad & Lime Chilli Mayo (G/F option available)
- Carpaccio of Heritage Beetroot, Goats Cheese Mousse, Walnuts and Rocket (V)(N)(G/F)
Sautéed Wild Mushroom Bruschetta (V)
Mixed with Camembert Cheese, Cream, Garlic & Thyme
- Pulled Pork Bon Bon, Crackling & Pressed Pork Belly with Apple Puree & Jus (G/F Option available)
Plum Tomato, Fresh Basil & Mozzarella Stack (V)
Sun-Dried Tomato Tapenade & Balsamic Glaze
- Whole Baked Mini Camembert Infused with Rosemary & Garlic (V)
Red Onion Marmalade, Ciabatta Thins & Warm Focaccia Bread (£3 Supplement)
- House Hot Smoked Salmon & Gin Cured Salmon Gravlax
Fennel, Apple & Celeriac Salad, Horseradish Lemon Crème Fraiche & Toasted Ciabatta (£3 Supplement)
- Roasted House Smoked Duck, Confit Duck & Truffle Arancini
Creamy Mushroom (£4 Supplement)

OR SOMETHING DIFFERENT WITH OUR SHARING STYLE STARTER

Each table has a selection of the following served on boards & platters

- Tomato, Basil & Mozzarella Arancini (V)
- Selection of Cured Meats (Parma Ham, Salami & Bresaola)
Warm Baked Mini Chorizos
- Baked Mini Camembert Infused with Garlic & Rosemary (2 Per Table) (V)
- Rocket, Sun-Blushed Tomato & Mozzarella Salad (V)
- Selection of Mixed Olives (V)
- Warm Mixed Breads (V)
- Selection of Dips (Hummus & Saffron Aioli)
- Vegetarians/Vegans - Plated Carpaccio of Heritage Beetroot

ADD A SORBET COURSE

Choose from either Champagne or Sicilian Lemon served in a Frosted Margarita Glass





MAIN COURSE

All main dishes are served with Seasonal Vegetables

Our Homemade Proper Pies (Shortcrust Pastry Bottom & Puff Pastry Top)

Beef & Ale

Chicken, Leek & Smoked Bacon

Slow Cooked Mixed Game

(All of our Pies are served with Creamy Mashed Potato)

‘Posh Sausage & Mash’

Bubble & Squeak Potato Cake Topped with Cumberland Sausage Swirl & Giant Onion Rings
Served with Seasonal Vegetables & Chefs Stock Gravy

Roasted Chicken Supreme (G/F)

Crispy Pancetta, Creamy Dauphinoise Potatoes & Tarragon Jus

Chicken Breast Filled with Mozzarella & Sun-Blushed Tomatoes Wrapped in Parma Ham
with Sautéed New Potatoes & Tomato & Basil Sauce (G/F)

Duo of Chicken

Pan Roasted Chicken Supreme, Confit Chicken Thigh Croquette Potato
with Creamy Truffle & Mushroom Sauce

Roasted Aged Sirloin of Beef

Yorkshire Pudding, Crisp Duck Fat Roast Potatoes & Chefs Stock Gravy

Braised Feather Blade Beef Cooked in Red Wine, Porcini Mushrooms, Garlic & Thyme
Crisp Duck Fat Roast Potatoes

(£2 Supplement)

Herb Crusted Lamb Rump with Mini Shepherd’s Pie, Rosemary Jus

(£2 Supplement)



FISH

Herb Crusted Cod Loin
Fondant Potato with a Roasted Pepper & Tomato Sauce
Grilled Salmon Fillet
Sautéed New Potatoes & Creamy White Wine Sauce
Pan-Fried Sea-bass Fillet
Served on a Fishcake with a Prawn Bisque (£2 Supplement)

VEGETARIAN

Butternut Squash, Sweet Potato & Celeriac Wellington
Crisp Roast Potatoes, Seasonal Vegetables & Gravy (V)
'Posh Sausage & Mash' (V)
Bubble & Squeak Potato Cake Topped with Vegetarian Sausages & Giant Onion Rings
Served with Seasonal Vegetables & Gravy
Chargrilled Jerk Mediterranean Vegetable & Halloumi Skewers (V)
Tabbouleh Salad & Homemade Coleslaw
Wild Mushroom, Sun Blushed Tomato & Cream Cheese Wellington with Smoked Paprika Sauce (V)
Roasted Potatoes

VEGAN MENU

Antipasto Plate
Carpaccio of Heritage Beetroot, Sun-Blushed Tomatoes, Artichokes & Ciabatta Thins (Ve) (G/F option available)
Plum Tomato, Fresh Basil & Mozzarella Stack with Sun-Dried Tomato Tapenade (Ve) (G/F)
Roasted Butternut Squash, Miso & Ginger Soup (Ve) (G/F)
Sun-Blushed Tomato & Mozzarella Arancini, Saffron Aioli & Rocket Salad (Ve) (G/F option available)

Herb Crusted Stuffed Aubergine
Stuffed with Mediterranean Vegetables & Cheese with Sautéed New Potatoes & Tomato & Basil Sauce (Ve) (G/F)
Mixed Moroccan Spiced Vegetable Tagine
Fresh Pomegranate, Couscous with Mediterranean Vegetables & Sultanas (Ve) (G/F) (N)
Sweet Potato, Chickpea and Coconut Curry, Fragrant Rice, Coriander & Poppadom (Ve) (G/F option available)
'Posh Sausage & Mash' (Ve) (G/F option available)
Bubble & Squeak Potato Cake Topped with Sausages & Giant Onion Rings
Served with Seasonal Vegetables & Gravy
Baked Cauliflower Steak, Tomato & Basil Sauce, Cheese, Couscous & Green Beans (Ve) (G/F)

Apple Tart with Vanilla Ice Cream (Ve) (N)
Vegan Brownie with Vanilla Ice Cream (Ve) (N)
Pineapple Carpaccio, Vanilla Bean Ice Cream & Mango Coulis (Ve) (G/F)
Fresh Fruit Salad (Ve) (G/F)





TO FINISH

- Selection of Cheesecakes
Lemon / Chocolate Orange / Passion Fruit / Vanilla / Raspberry & White Chocolate
- Classic Eton Mess (G/F)
Layered with Fresh Chantilly Cream, Crushed Meringue & Mixed Berries
- Warm Chocolate Brownie with Vanilla Bean Ice Cream (G/F Option Available)
Caramelised Toffee Apple Tart & Vanilla Bean Custard
- Lemon Posset with Blackberry Curd, Meringue & Homemade Shortbread
- Sticky Toffee Pudding
Salted Caramel Sauce & Vanilla Bean Ice Cream
- Selection of Sorbets
with Crumble Top & Mixed Berry Compote

DESSERT TASTER

- Rolo Cheesecake, Classic Eton Mess & Lemon Tart (£4 Supplement)
OR

- Mini Toffee Apple Tart, Lemon Posset & Warm Chocolate Brownie (£4 Supplement)

ADD A FOURTH COURSE OF A SHARING PLATTER PER TABLE

- A Selection of Mixed Cheeses Served with Celery, Grapes and Crackers (POA)

FINISHED WITH TEAS & COFFEES

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Children's Menu

TO START

Cheesy Garlic Bread (V)

Honeydew Melon and Raspberry Coulis (Ve & G/F)

Mini Lemon Fishcakes (G/F available)

Classic Prawn Cocktail (G/F)

MAIN COURSE

Tomato & Mozzarella Pasta (V)

Grilled Chicken Breast with Mac & Cheese

Cumberland Sausage, Creamy Mash and Peas

Vegetarian Sausage, Mashed Potato and Peas (Ve)

Chicken Goujons, Chips and Peas

Battered Cod, Chips and Peas

TO FINISH

Trio of Ice Creams (G/F)

Chocolate Fudge Cake and Vanilla Bean Ice Cream

Fruit Salad (Ve & G/F)

Mini Chocolate Brownie Sundae (G/F available)

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Barbecue

Choose 3 mains and 3 salad items

MAINS

- Classic Beef Burger, Caramelised Onions, Toasted Brioche Bun
- Chicken & Chorizo, Melted Cheddar Cheese (G/F)
- Pulled Pork Bap (Slow Roasted Pork Shoulder Cooked in Homemade BBQ Sauce) (Ve Available)
- Traditional Cumberland Sausage (Ve Available)
- Harissa Rubbed Chicken Thigh (G/F)
- Butterflied Chicken Breast Marinated in Lemon & Thyme (G/F)
- Peri Peri Glazed Chicken Thigh (G/F)
- Minted Lamb Kofta
- Marinated Jerk Chicken Breast (G/F)
- Sticky BBQ Glazed Pork Belly Strips (G/F)
- Halloumi, Pepper, Courgette & Aubergine Skewer (G/F)(V)(Ve Available)
- Chickpea & Spinach Burger, Soft Flour Bap (Ve)
- King Prawn, Salmon, Sweet Pepper & Lemon Kebab (G/F)
- Honey Glazed BBQ Sticky Ribs (G/F)
- Garlic & Herb Rubbed Beef Minute Steak (G/F)

SALADS/SIDES

- Tomato, Basil, Mozzarella, Garlic, Red Onion & Balsamic Salad (V)(G/F)
- Mixed Leaf Salad (Plum Tomato, Red Onion, Cucumber, Honey & Mustard Dressing) (V)(G/F)
- Asian Summer Slaw (V)(G/F)(Ve)
- Classic Caesar Salad
- Grilled Corn On the Cob with a Chilli Butter (V)(G/F)
- Homemade Coleslaw (V)(G/F)
- Sun-blushed Tomato, Rocket & Parmesan Salad (G/F)
- Summer New Potato Salad (V)(G/F)
- Minted New Potatoes in Butter (V)(G/F)
- Duck Fat Crisp Roasted Potatoes (G/F)
- Spiced Couscous, Sultanas and Mixed Peppers (Ve)
- Seasoned Potato Wedges (Ve)(G/F)
- Pasta Twists, Pesto & Red Onion
- Mac & Cheese (V)

TO FINISH

- Warm Chocolate Brownie with Vanilla Bean Ice Cream (G/F & Ve Options Available)
- Or
- Selection of Sorbets
- with Crumble Top & Mixed Berry Compote

Alternative dessert options available at a supplemented price

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Hot Fork Buffet

Sautéed Chicken with Leek & Mushrooms in a Creamy Tarragon Sauce
(Parmentier Potatoes & Green Beans)

Beef Bourguignon
(Roasted New Potatoes & Honey Glazed Root Vegetables)

Coq Au Vin
(Creamy Mashed Potatoes & Honey Glazed Root Vegetables)

Chicken Balti
(Garlic & Coriander Naan, Poppadom & Rice)

Chicken with Chorizo, Basil & Plum Tomato Sauce (G/F)
(Parmentier Potatoes & Green Beans)

Slow Cooked Mild Beef Curry with Peanuts (N)
(Chopped Thai Salad & Rice)

Moroccan Chicken Tagine Finished with Pomegranate (N)
(Spiced Couscous, Sultanas & Roasted Peppers)

Fisherman's Pie
(Creamy Chive Mashed Potato & Green Beans)

Beef & Ale Cobbler with Cheddar & Rosemary Scones
(Roasted Duck Fat Potatoes & Green Beans)

Mediterranean Vegetable & Bean Chilli (Ve)
(Rice & Garlic Ciabatta)

Mushroom & Courgette Stroganoff with Brandy & Wholegrain Mustard (V)
(Rice & Green Beans)

Mixed Sausage Cassoulet
(Creamy Mashed Potatoes & Green Beans)

Mixed Root Vegetable, Chickpea & Coconut Curry (Ve)
(Garlic & Coriander Naan, Poppadom & Rice)

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Traditional Finger Buffet

Selection of the Following Mini Bridge Rolls;

Chicken & Bacon

Ham & Homemade Coleslaw

Mature Cheddar & Tomato Chutney (V)

Prawn Marie Rose

Homemade Sausage Rolls

Chicken Katsu Bites

Glazed Honey and Mustard Cumberland Chipolatas

Red Onion Marmalade, Sun-blushed Tomato & Cheese Quiches (V)

Potato Wedges (Ve)

Finger Buffet comes with Sauces, Condiments & Dressings

DON'T FANCY A FULL FINGER BUFFET, WHY NOT INDULGE IN THE FOLLOWING

Sausage Baps, Bacon Baps, Potato Wedges and a Selection of Dips

Evening Canapés

Choose a selection of three

Tomato & Mozzarella Arancini (V)

Chargrilled BBQ Chicken Skewers (G/F)

Chunky Chips, Skin on Fries, Potato Wedges or Sweet Potato Fries in a Cone

Baked Mini Chorizos & Saffron Aioli Dip

Chargrilled Sweet Chilli Halloumi Sliders (V)

Buttermilk Popcorn Chicken in a Cone

Mini Beef Burger with Mature Cheddar and Caramelised Onions

Beer Battered Cod Goujons & Chunky Chips in a Cone

Lemongrass & Garlic King Prawn Skewers (G/F)

Lamb Kofta with Tzatziki Dip

Duck Spring Rolls with Hoi Sin Dip

Thai Fishcakes

Pulled Pork Sliders with BBQ sauce

Panko Squid Rings & Sweet Chilli Sauce

MINI DESSERTS

A selection of three mini dessert items on afternoon tea stands

Mini Eton Mess in a Shot Glass / Bitter Chocolate Tart

Chocolate Dipped Strawberries / Chocolate Brownie / Lemon Tart





English Evening Grazing Table

Homemade Scotch Eggs
Homemade Pork Pies
Selection of Cheeses (Mature Cheddar, Brie & Stilton) (V)
Red Onion Marmalade, Sun-blushed Tomato & Cheese Quiches (V)
Honey Glazed Ham
Chicken Liver Parfait
Selection of Chutneys, Hummus, Crackers, Grapes & Celery (V)
Selection of Mixed Olives & Sun-blushed Tomatoes (V)
Selection of Mixed Breads (V)
Cornichons & Pickled Onions (V)

‘Build Your Own Kebabs’

The following to be served in chaffing dishes for guests to help themselves

Marinated Chicken Shish with Peppers, Onions & Whole Chilli’s
Grilled Vegetable Shish
Chargrilled Halloumi
Potato Wedges

Accompanied by

Pitta Breads
Pickled Cabbage
Red Onion
Iceberg Lettuce
Tomatoes
Chilli Sauce
Hummus
Garlic & Yogurt Sauce

Asian Street Food

Served in takeaway boxes with chopsticks or on platters

SET MENU 1

Chicken Katsu Curry Bites with Steamed Rice
Breaded King Prawns with Sweet Chilli Sauce
Sticky Chilli & Soya Pork Belly Bites with Fragrant Asian Slaw
Hoi Sin Jackfruit Steamed Buns (Ve)

SET MENU 2

Beef Pang Nang Curry & Coconut Rice (N)
Prawn & Lemon Grass Lollipops with Sweet Chilli & Lime Sauce
Vegetable Spring Roll (V)
Honey & Sesame Chicken Skewers

SET MENU 3

Vegetarian Pad Thai Noodles (V)
Duck Spring Rolls & Hoi Sin Sauce
Breaded King Prawns with Sweet Chilli Sauce
Soy & Honey Glazed Ribs



Italian Buffet

The following to be served on rustic style platters & boards for guests to help themselves

Wild Mushroom, Black Truffle & Mozzarella Arancini Balls (V)
Selection Of Cured Meats (Parma Ham, Bresaola & Salami)
Tomato, Olive & Artichoke Bruschetta (V)

Selection of Sliced Pizzas;
Margherita Garnished with Fresh Basil (V)
Italian Style Sausage, Spinach & Mozzarella
Meat Feast (Pepperoni, Mozzarella, Parma Ham & Smoked Bacon)

Caesar Salad
(Baby Gem Lettuce, Fresh Anchovies, Croutons, Shaved Parmesan, Creamy Garlic & Anchovy Dressing)
Pesto Pasta, Rocket & Cherry Tomato (V)
Warm Baked Focaccia Bread (V)

Selection of Dips including Olive Oil & Balsamic Vinegar

Hog Roast

The following items are served in chaffing dishes

Slow Cooked Roasted Pulled Pork Marinated in Cider (G/F)
Apricot and Sage Stuffing
Cumberland Chipolata Sausages

Accompanied by

Tomato, Basil, Mozzarella, Garlic, Red Onion & Balsamic Salad (V)(G/F)
Baby Italian Mixed Leaf Salad (Ve)(G/F)
Apple Sauce (Ve)(G/F)
Crackling (G/F)
White Baps
Potato Wedges (G/F)(Ve)
Homemade Coleslaw (G/F)(V)

Gluten free options and vegan options available



Evening Barbecue

Classic Beef Burger, Caramelised Onions (G/F & Ve option available)

Traditional Cumberland Sausage (G/F & Ve option available)

Butterflied Chicken Breast Marinated in Lemon and Thyme (G/F)

Mixed Leaf Salad (Tomato, Red Onion, Cucumber, Honey & Mustard Dressing) (V)(G/F)

Homemade Coleslaw (V)(G/F)

Seasoned Potato Wedges (Ve)(G/F)

BBQ's served with Toasted Brioche Buns, sauces and dressings

Centre Pieces

TO ADD TO YOUR EVENING BUFFET

(Price on application)

SEAFOOD PLATTER

A Delicious Display of Peeled King Prawns & Shell on Prawns,
Mussels, Cockles, Smoked Salmon, Smoked Mackerel,
Jellied Eels & Dressed Crab

WEDDING CHEESE CAKE

Selection of Cheeses to Form a Tower
Decorated and served with Grapes, Celery,
Figs, Crackers & Chutneys
(serves 80-100)

FRESH FRUIT SKEWER DISPLAY

A Selection of Fresh & Exotic Fruits,
Cut & Placed onto Skewers



Drinks Package

RECEPTION DRINKS

Please choose from the following options

Prosecco / Bucks Fizz / Pimms

Home-Made Mulled Wine available during the Winter months

Bottled Beer (Corona / Peroni / Birra Morreti / Heineken)

Bottled Cider (Bulmers / Old Mout - Pineapple & Raspberry / Kiwi & Lime / Berries & Cherries / Strawberry & Apple)

Non-Alcoholic Prosecco

Orange Juice

Lemonade

HALF A BOTTLE OF HOUSE WINE PER PERSON

Please choose from the following options

White Wines

Roos Estate Chenin Blanc Western Cape (South Africa)

Altitudes Sauvignon Blanc Reserva Rapel Valley (Chile)

Red Wines

Palazzo Del Mare Nero d'Avola Sicily (Italy)

Altitudes Merlot Reserva Rapel Valley (Chile)

Rose Wine

Hilmar Springs Zinfandel Blush (California)

Nao Nis Pinot Grigio Blush (Italy)

ONE TOASTING DRINK PER PERSON

Nao Nis Brut Prosecco (Italy)

Children's Drinks Package

RECEPTION DRINK & FRESH FRUIT SKEWERS

Robinsons Fruit Shoot or glass of Fresh Juice/Lemonade

DRINKS WITH DINNER

Unlimited jugs of Fruit Squash

TOASTING DRINK

Plastic flute of Lemonade

Drinks Upgrades

Peach Bellini / Kir Royale / Aperol Spritz

Gordons Gin & Fever-Tree Tonic

Whitley Neil Rhubarb & Ginger Gin & Fever-Tree Tonic

Whitley Neil Raspberry Gin & Fever-Tree Tonic

Jacques Bardelot Cuvee Brut NV Champagne France

Veuve Clicquot Brut NV Champagne France

9 litre Urn of Home-Made Mulled Wine (approx 50 glasses)

The following drinks can be provided during your Drinks Reception or Wedding Breakfast:

Jug of Pimms with fresh fruit (approx 6 glasses)

Bucket of 6 x Bottled Beers or 6 x Bottled Ciders

Large Bottled Highland Spring Still/Sparkling Water

Jug of Fresh Juice (Orange/Apple/Pineapple/Cranberry)

Bucket of 8x J2o's

Bottled Green Sparkling Presse's

Evening Tea & Coffee Station

Replenished throughout the evening

Hot Chocolate Station

To include mini marshmallows, chocolate flakes & whipped cream. Replenished throughout the evening.

Wine Upgrades

WHITE WINES:

Vino Della Vite Pinot Grigio DOC Friuli Veneto (Italy)

Unwooded Chardonnay Reserva Vina Echeverria Curico Valley (Chile)

Sauvignon Blanc Marlborough (New Zealand)

Gavi Di Gavi Nuovo Quadro DOCG Piedmont (Italy)

RED WINES:

Rioja Santiago Crianza (Spain)

Santuario Malbec Mendoza (Argentina)

Famiglia Miranda Shiraz Barossa Valley (Australia)

Ginestet Classique Lussac Saint Emilion Bordeaux (France)

All wines are subject to availability. Should any wines be unavailable, an alternative will be offered.





Cocktail Mixologist

WHY NOT ADD A UNIQUE EXPERIENCE TO YOUR SPECIAL DAY BOOK OUR COCKTAIL MIXOLOGIST

Apton Hall provide highly skilled experienced mixologists, World-Class Award winning Bartenders that are passionate for great service and tasty Cocktails. Allow our highly trained Bartenders to mix up your amazing Cocktails on the night with flair and entertain your guests, so that you can enjoy your special day knowing that your family and friends are being taken care of...

For more information, please speak to our Wedding Coordinators

COCKTAIL MENU

Choose six from the following list

- | | |
|---------------------------------------------------------------------------------|-----------------------------------------------------------------------------|
| Espresso Martini
Vodka, Tia Maria, Espresso with Sugar | Mojito
Rum, Mint, Sugar, Lime and Soda |
| Passion Fruit Martini
Vodka, Passoa, Lime, Sugar, Passion Fruit and Prosecco | Long Island Iced Tea
Vodka, Rum, Gin, Triple Sec, Sour Mix Top with Cola |
| Cosmopolitan
Vodka, Cointreau, Lime and Cranberry | Hurricane
Rum, Grenadine, Passion Fruit, Pineapple and Orange |
| Sex On The Beach
Vodka, Peach Schnapps, Orange and Cranberry | Bramble
Gin, Sugar, Lemon and Blackberry |
| Singapore Sling
Pink Gin, Grenadine, Cherry Brandy, Citrus Mix Top with Soda | Godfather
Whisky, Amaretto and Cola |
| Strawberry Daiquiri
Rum, Strawberry, Lime and Sugar | Whiskey Sours
Whisky shaken into a Citrus Mix |







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