



**Welcomm**  
Communications Limited



*Cocktail  
Hour*

# Aperol Spritz

Rachel Williamson



*Because this drink reminds me of beautiful sunny days, outside with great company*

## Recipe

Aperol

Prosecco

Soda

Sliced Orange

# English Hedgerow

Paul Monger



*Experimentation*

## Recipe

Blackberry Gin

Elderflower Soda

Vodka

## Method

Slurp of this, dash of that and topped up with - that looks about right!

# The Total Eclipse

Emma Sneddon



*Sorry Terry, this chocolate orange cocktail is MINE.*

## Recipe

25ml Jaffa Cake Gin

25ml Campari

25ml Martini Rosso Sweet Vermouth

Topped up with Tonic

Jaffa cake and orange to garnish

# The Lion'll Sleep Tonight

## Loros Lionel



*Lionel wants to join in the festive fun!*

### Recipe

To create the ultimate festive hot chocolate you will need:

Your favourite hot chocolate  
(Lionel's a traditional Cadbury man)

1 measure of Captain Morgans Gingerbread Rum

1 measure of Chocolate Liquor  
(we're using Mozart Chocolate Creme)

10ml gingerbread syrup - Whipped cream - Crushed Biscoff to decorate



Lionel loves a hot chocolate before he goes to bed after a long day promoting LOROS; and at Christmas he likes to treat himself to a grown up hot chocolate to warm up after a day in the cold.

### Method

Simply make the hot chocolate, add in the booze and the gingerbread syrup, top with whipped cream and crushed Biscoff. Best served in a tall Latte glass. Enjoy! Pictures to follow :)

# Whiskey Sour

Chris Stanton



*It's the best cocktail in the world.*

## Recipe

2 parts whiskey, preferably Teeling Single Irish Malt as it has a distinct honey flavour that adds to the taste of the cocktail.

1-part sugar syrup

1-part egg white

Angostura bitters to garnish

3-4 ice cubes

## Method

1. Put the whiskey, sugar syrup, lemon juice and egg white into a cocktail shaker taking care not to get any of the egg yoke into the cup.
2. Shake very vigorously for at least 20 seconds.
3. Add the ice and shake lightly for about 5 seconds. Pour the whole lot into a whiskey tumbler, including the ice.
4. Add 2 or 3 drops of the bitters for garnish, no more than that otherwise it will be overpowering

## Additional Note from Chris:

Very few cocktail waiters get this absolutely right and mainly because they use egg white substitute instead of a real egg. Also the measures need to be accurate or it can taste too sweet or too sour. Another important factor is to shake the mixture before adding the ice cubes, this will ensure a really frothy egg white. . I have introduced people to this drink that hate whiskey but now love this cocktail

# Help Me I'm Homeschooling

(aka Aperol Spritz)

Zoe Littlechild



*This is my absolute favourite drink, it's delicious and super easy and measurements don't have to be exact, and if you don't like Aperol just have it neat. Who doesn't like Prosecco??!*

## Recipe

Glass of choice 1/4 fill with Aperol

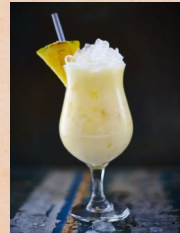
3/4 fill with Prosecco Ice is optional  
(don't want to dilute it too much!)

Some people add soda, I'm not one of those!

Slice of orange

# One Pina Colada a day keeps the doctor away

Bozena Markiewicz



*Best homemade, full of pineapple smooth  
and creamy drink.*

## Recipe

Pineapple - chunks, fresh or frozen

Lemonade

Malibu or any coconut liqueur 750 ml

## Method

Blending cup proportions:

- 1/3 of Malibu
- Fill the cup with pineapple chunks
- Top up with lemonade
- Blend together for about 30 seconds and enjoy!



# Festive Flat White Martini

Georgie Porter



*There's nothing flat about this classy cocktail with a frothy finish and glorious coffee kick to keep you going through the winter months.*

## Recipe

50ml Baileys Original Irish Cream

25ml vodka

25ml espresso

A few ice cubes

3 coffee beans to decorate

# Fruity Frog

Ellana Bishop



*Throwing everything together to see what comes out!*

## Recipe

Vodka

Passoa

Blue Curacao

Violet and Blackberry Gin (or any Gin)

Orange Juice and Lemonade

Ice and slice if you're feeling fancy

# 007s Irish Coffee

Luke Stanton



*Classy, elegant, seasonal and a whole lot of bloody deliciousness!*

## Recipe

*Sometimes even James Bond needs his coffee fix, but it's got to be shaken and not stirred!*

1 shot Vodka

1 shot Kahlúa (coffee liqueur)

1 shot Espresso

1/2 shot Sugar Syrup (optional)

1 shot Baileys

# Mojito-Ho-Ho!

Kat Garvey



*Mojitos are one of my favourite cocktails to make (and drink!) I've given this classic cocktail a more Christmassy spin with the cranberry juice and it's an easy drink to turn into a mocktail for any kids or designated drivers.*

## Recipe

50ml white rum

25ml cranberry juice

6 mint leaves, plus a sprig for garnish

4 lime wedges

Dash of sugar syrup, or 1tsp soft brown sugar

Soda water

Crushed ice

## Method

- 1) Muddle 3 lime wedges with the sugar/sugar syrup and mint leaves.
- 2) Add the rum and cranberry juice and fill the glass with ice.
- 3) Top up with soda water and mix together.
- 4) Garnish with a mint sprig and the last lime wedge. Drink!

# Lipsmacking Limoncello Lush

Kate Fogg



*To get together with my colleagues and  
raise some money for LOROS at the same  
time*

## Recipe

Limoncello Gin

Soda/Tonic/Lemonade

Ice Lemon

Lemon Verbena

# Cocoa Loco

Michelle Rose



*A warm cosy cup of cocoa with a kick!  
Perfect for this time of year.*

## Recipe

Milk Cocoa Powder or Hot Chocolate Powder

Vanilla Extract

Chocolate Chips or Chopped Chocolate-  
preferably dark chocolate

Dark Rum or Bourbon Garnish

Whipped Cream Cinnamon Sugar

# Kirstens Kovid Kupboard Koncoction

Kirsten Evans



*This is what is in my booze cabinet!*

## Recipe

Slug of navy strength gin  
(I don't do measures)

Fever tree tonic  
(or Vermouth, if you prefer!)

Twist of lemon squeeze of lemon juice

1 tbsp honey

Ice

# The Noobinator

Rachael Newman



*It's the best drink! Simple and alcoholic*

## Recipe

1 Part Gin

3 Parts fancy tonic

Ice

Dried fruit/flowers for decoration



# Moscow Mule version MI6

Tony Lowes



To share something special

## Recipe

Any Russian or Polish vodka but if possible,  
Beluga Noble Russian vodka

Ginger beer,

A twist of lemon

Asplash (just a splash) of Martini

All served in a pre-iced metal jug / cup.

**A KREMLIN KRUSHER.**

## Other Cocktails Suggestions from Tony:

Slivovice Slayer

The Artist

Vienna Nights

The Constanta Cruise

Liquid Lover