

COCKTAIL OF THE WEEK



RAISTHORPE
DISTILLERY

Haunting Halloween Cocktail

Using Raisthorpe Sloe Gin

INGREDIENTS:

- 4-6 grapes
- 1 1/2oz Raisthorpe Manor
Sloe Gin
- 1oz fresh lemon juice
- 1oz apple juice
- 10ml gomme (sugar syrup)

METHOD:

1. Muddle fresh grapes in a hi ball glass with gomme.
2. Fill the glass with crushed ice.
3. Add Raisthorpe Manor Sloe Gin Liqueur, fresh lemon juice & apple juice.
4. Stir well.
5. Garnish with 2-3 grapes and serve.

