

The perfect cocktails to toast this VE Day

Cocktails

Gin Fizz

Ingredients

25ml Bombay Sapphire gin
(or any gin of your choice)
200ml Elderflower Fever-Tree Tonic
Ice
20ml Blackberry syrup

Method

1. Fill a glass with ice
2. Pour the blackberry syrup over the ice.
3. Add the gin.
4. Fill to the top with Elderflower tonic water.

Cucumber Spritz

Ingredients

75ml White wine
10ml St.Germain elderflower liqueur
100ml Fever-Tree Indian Tonic Water
Ice
Cucumber

Method

1. Zest the cucumber and place on the inside of your wine glass.
2. Add ice.
3. Add the elderflower liqueur, white wine and tonic water.
4. Lightly stir.

Chambord Kir Royale Deluxe

Ingredients

125ml Champagne
15ml Chambord
Fresh raspberries



Method

1. Fill a champagne flute with 125ml of champagne.
2. Add the Chambord.
3. Add a raspberry garnish.
4. Enjoy.
5. Salut!

Mocktails

Elderflower & Cranberry Sparkler

Ingredients

1 Belvoir Elderflower Pressé
50ml Cranberry juice
50ml Orange juice
Ice

Method

1. Fill a glass with ice.
2. Pour in the orange juice and cranberry juice.
3. Top with elderflower pressé.
4. Stir and serve.

Berry Spritz

Ingredients

100ml Cranberry juice
30ml Lemonade
Ice
Fresh raspberries
Lime

Method

1. Fill a glass with ice.
2. Pour in the cranberry juice.
3. Top with lemonade.
4. Garnish with raspberries and a slice of lime.