

## IN LODGE PRIVATE COCKTAILS

Shake up your special occasion with our In Lodge Private Cocktails package, provided to you by the staff of The Nest. This can be added alongside any of the Private Dining packages that are on offer, or on its own. This will feature your own private bartender to prepare some of your favourite tipples from our cocktail list. All catered in the privacy of your own lodge. We require a pre-order minimum of 15 cocktails to confirm the booking.

Specific cocktails can be considered on request.

### COCKTAILS

15



#### Daiquiri

*Tart - Delicate - Vibrant*

Bacardi white rum, lime juice & sugar syrup. *Selection of flavours available.*



#### Tommy's Margarita

*Fresh - Tart - Aromatic*

Tequila, lime juice & agave syrup. *Selection of flavours available.*



#### Bramble

*Sharp - Berry - Crisp*

Pin gin, blackberry liqueur, lemon juice & sugar syrup.



#### Espresso Martini

*Smooth - Sweet - Intense*

Vodka, Kahlúa, cold espresso & sugar syrup.



#### Passionfruit Martini

*Sweet - Tropical - Vanilla*

Stolichnaya Vanilla Vodka, Passoa, passionfruit & vanilla syrup.



#### Old Fashioned

*Bold - Intense - Classic*

Bourbon whiskey, sugar, water & bitters.



#### Havana Good Time

*Tropical - Aromatic - Vibrant*

Havana rum, pineapple juice, passionfruit pulp, coconut cream, mango purée, lime, bitters & lemonade.

### MOCKTAILS

9



#### Coco Loco

Mango purée, pineapple juice & coconut cream.



#### Collins Fizz

Lemonade, lemon & fruit purée.



#### Low Alcohol Bramble

0% Tanqueray Gin, lemon, sugar & Crème De Mûre .

Allergen Information: Vegan 🌱 Vegetarian 🌿 Shellfish 🐚 Fish 🐟 Nuts 🥜

Please note that we handle all allergens in our kitchen so our food may contain traces. Please notify the team of any allergies. Our chefs are well versed in offering alternatives for any allergens and a full allergen list is available on request.