



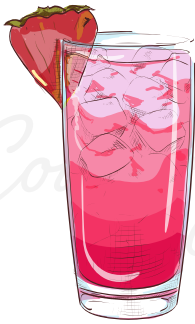
Wedding Cocktails

Perfect for reception drinks



Hibiscus mule

A vodka based cocktail with an elusive balance between sweet and spicy from ginger ale and a flourish of hibiscus. **£6.95**



Countryside collins

Beautiful blend of strawberry gin, crème de mure & Chambord to create what Craig says "will be a future classic" **£6.50**

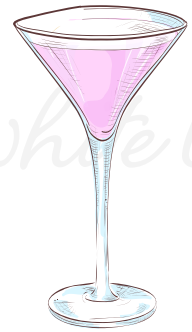


British orchard mojito

A British twist on a classic, gin, earl grey & lime syrup combined with mint and apple juice to create a taste of the British orchards **£6.50**

Rhubarb & ginger white lady

Craig's twist on a well rounded classic. Warner Edwards rhubarb gin and homemade ginger syrup combined to create mouth-watering delight **£6.95**



Hedgerow daiquiri

Bringing the Caribbean to Cheshire, rum, crème de mure, crème de cassis & fraise de bois, to create a cultural clash to excite your taste bud **£6.50**



Apple & elderflower fizz

Simple yet under rated, apple schnapps, elderflower liqueur, apple juice and prosecco make this elegant cocktail **£6.50**

