



IN LODGE PRIVATE COCKTAILS

Shake up your special occasion with our In Lodge Private Coctails 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 it own. This will feature your own private bartender to prepare some of your favourite tipples from our cocktail list, as well as some special extras. All catered in the privacy of your own lodge. We require a pre-order minimum of 14 cocktails to confirm the booking.

Specific cocktails can be considered on request.

COCKTAILS

14

Daiquiri (Sharp, Strawberry or Pineapple)

Tart - Delicate - Vibrant

Bacardi white rum, lime juice & sugar syrup - strawberry & pineapple flavours also available.

Tommy's Margarita

Fresh - Tart - Aromatic

Cazcabel blanco tequilla, lime juice & agave syrup.

Bramble

Sharp - Berry - Crisp

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

Espresso Martini

Smooth - Sweet - Intense

Stolichnaya vodka, Kahlúa, cold espresso & sugar syrup.

Amaretto Sour

Textured - Battenberg - Citrus

Disaronno Amaretto, sugar syrup, lemon juice, aromatic bitters & egg white.**

Dark & Stormy

Ginger - Zesty - Oriental

Goslings dark rum, lime juice, sugar syrup, aromatic bitters & ginger beer.

Passionfruit & Vanilla Martini

Sweet - Tropical- Vanilla

Stolichnaya vanilla vodka, Passoa, passionfruit & vanilla syrup.

Cucumber & Elderflower Fizz

Refreshing - Lipsmacking - Juniper

Pin gin, cucumber, apple, elderflower, lemon juice, sugar syrup & elderflower tonic.

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.

THE NEST



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MOCKTAILS

7.25

Apple & Raspberry Cooler

Pressed apple juice, raspberry, elderflower, lemon juice & soda combined to be served tall.

Apple Hiball

A non-alcoholic apple flavoured cocktail using maple syrup, apple juice & soda combined to be served long.

Garden & Elderflower Tonic

A mix of Seedlip Garden Non-ABV Spirit with Fevertree's elderflower tonic.

Fresh Lemonade

Our homemade blend of fresh, zesty lemon juice with sugar syrup, aromatic bitters & soda.

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