



## THE MAY FAIR HOTEL

### COCKTAILS

#### May Fair Mojito

One of the hotel's signature creations, consisting of Bacardi Gold Rum, vanilla sugar, lime, fresh mint and lemon juice

#### Peach Bellini

A refreshing drink made with fresh white peach purée, Archers peach schnapps and sparkling wine

#### Strawberry Bellini

A fruitier alternative to the original Bellini

#### Passiontini

A fruity cocktail of vodka, passion fruit purée and passion fruit juice

#### Appletini

A crisp fusion of vodka and apple

#### Pimm's

A classic British thirst quencher using gin served up with lemonade and a healthy dose of fruit

#### Strawberry Caipirinha

A traditional Brazilian drink, prepared with cachaça and muddled with strawberries

#### Caipiroska

A twist to the traditional caipirinha, made with vodka and a twist of strawberries

#### Cosmopolitan

Made with vodka, triple sec, cranberry juice and freshly squeezed lemon juice

#### Bucks Fizz

An elegant cocktail made of simply two ingredients, prosecco and orange juice

#### Margarita

The classic margarita with Cuervo Tradicional Tequila, Cointreau and fresh lemon juice, straight-up or on the rocks, with or without a salt rim

#### Whisky Sour

The most popular of all the sour drinks, whisky and lemon juice sweetened slightly with syrup is shaken and served either straight or over ice garnished with maraschino cherries

#### Jägerbomb

A bomb shot cocktail mixed by dropping a shot of Jägermeister into a glass of Red Bull

#### Godfather

This drink uses the sweet Italian liqueur, amaretto and the robust, hard flavours of a smooth Scotch

£12.60 EACH

(For groups of 10 or more please choose a maximum of two cocktails)