

## APEROL SPRITZ

WHITE WINE GLASS

**60 ml Aperol**
**30 ml soda water**
**Top with 90 ml prosecco**

Fill the glass with ice, add the Aperol and prosecco, top with a splash of soda. A slice of orange.

**For 20:** Aperol 1.2 L, soda water 600 ml, prosecco 1.8 L (about 2.5 bottles)



## PIMM'S PUNCH

HIGHBALL

**60 ml Pimm's No. 1**
**180 ml lemonade**

One part Pimm's to three parts lemonade, with cucumber, strawberries, orange and mint. Serve over ice.

**For 20:** Pimm's No. 1 1.2 L, lemonade 3.6 L



## FRENCH 75

CLASSIC CHAMPAGNE FLUTE

**30 ml gin**
**15 ml lemon juice**
**10 ml sugar syrup**
**Top with 60 ml sparkling wine**

Shake the gin, lemon and syrup with ice, strain into a flute and top with sparkling wine.

**For 20:** gin 600 ml, lemon juice 300 ml, sugar syrup 200 ml, sparkling wine 1.2 L (about 2 bottles)



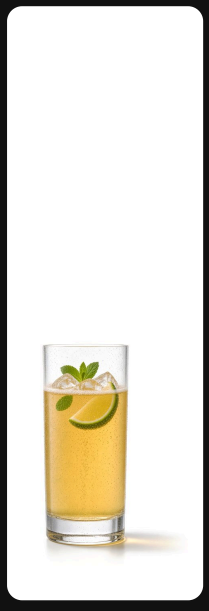
## BELLINI

TRUMPET FLUTE

**30 ml white peach purée**
**Top with 90 ml prosecco**

Peach purée in the bottom of the glass, then slowly top with cold prosecco and stir once.

**For 20:** white peach purée 600 ml, prosecco 1.8 L (about 2.5 bottles)



## GINGER, LIME AND MINT FIZZ

HIGHBALL

**20 ml lime juice**
**15 ml sugar syrup**
**Top with 120 ml ginger beer**

Lime, syrup and a few mint leaves over ice, topped with ginger beer. A wedge of lime.

**For 20:** lime juice 400 ml, sugar syrup 300 ml, ginger beer 2.4 L