



HATTON COURT
THE COTSWOLDS

FESTIVE COCKTAIL LIST

All of the cocktails can be pre ordered and ready for your arrival. All cocktails **£10.00**

Cinnamon & Maple Whisky Sour

Meet the best whiskey sour recipe, full of bourbon and fresh lemon, sweetened with maple syrup and a hint of cosy cinnamon

The Harvest

Autumn served in a martini coupe. A house special made with cognac, cinnamon and apple syrup.

Bramble

Take a stroll through the English countryside! Fresh and fruity Gin based cocktail served with fresh lemon juice over ice and laced with blackberry liqueur.

Espresso Martini

With a history that's almost as rich as the drink itself, is the perfect balance between coffee liqueur, vodka and a freshly brewed espresso served in a martini coupe.

Pornstar Martini

The vibrant passion fruit and vanilla vodka crowd-pleaser, perfectly balanced with lime juice & cane syrup.

Spiced Dark 'N' Stormy

A highball cocktail made with spiced rum, ginger beer and a splash of lime juice served over ice and garnished with a lime wedge.

Mojito

The famous invigorating long drink combines white rum, lime and mint leaves in harmony. Topped with soda water and served over crushed ice in a highball glass.

The Original Margarita

A subtle mix of Silver tequila, fresh lime and orange liquor garnished with a lime wedge and served in a rocks glass.

Strawberry Daiquiri

The definitive daiquiri! A blast of strawberries & white rum perfectly balanced with freshly squeezed lime juice, served over ice in a highball glass.

Sunset Glory Mocktail

Look at the glory of sunset in this pineapple and rose water mocktail combined with a splash of grenadine and topped with lemonade.

Minty Orange Mocktail

Refreshing and fragrant mocktail made with orange juice, lemon juice & cane sugar, topped with soda and garnished with fresh mint sprig.