

# Welcome to MAP Maison's practical cocktail masterclass

Please select your main and dessert, a member of our team will take your order before the class starts.

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- To start, you will be introduced to all the bar equipment that you will need to make your own cocktails.
  - Our mixologist will then demonstrate these tools by making you one of MAP's signature cocktails called Pink Lady.
  - You will then be invited behind the bar and our mixologist will then assist you in making your first cocktail.
  - After enjoying your second cocktail, you will be back behind the bar for the second time and make your third cocktail, but our mixologist is there to assist if needed.
  - To finish, you will move to your reserved table to enjoy your selected main and dessert alongside with your fourth cocktail made by our mixologist.
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## **Smokey Old Fashion**

50ml Havana anejo , 15ml chai & vanilla sugar, 2 drops bitters and smoke.

## **Late Spring**

50ml Beefeater gin, 20ml fresh lemon juice, 20ml maison pomegranate sugar, 1 egg white and toasted marshmallow garnish.

## **Pink Lady**

15ml Olmeca tequila, 15ml pink pepper sugar, 10ml fresh lime juice and prosecco top.

## **Southside**

25ml Beefeater gin, 5 leaves fresh mint, 15ml sugar, 15ml lime juice, prosecco top and flamed absinthe mist.

## **Cherry Top**

50ml Absolut vodka, 15ml maison cherry sugar, 3 drops angostura bitters, cinnamon aroma, stirred and served with cherry and orange zest

# MAP Maison Tapas

## Mains

### Chicken Skewers

Grilled chicken skewers dressed with black garlic teriyaki sauce olive oil & samphire. Served with potato wedges.

### Maison burger

Six mini brioche bun burgers, pulled pork tomato, rocket salad and MAP burger sauce.

### The Spaniard

Sourdough toasted and topped with buffalo mozzarella, iberico ham and black olive tapenade.

### Shrimp Crevettes

Potato wrapped shrimps served on a bed of samphire with black garlic soy sauce.

### The Caprese

Sourdough baguette toasted and topped with buffalo mozzarella, Iberico ham, avocado mash and sun-dried tomato. (V available)

### Cheese & Iberico ham board

Selection of three cheeses accompanied with iberico ham, toasted sourdough, cornichons and seasonal homemade chutney.

### Iberico Ham Platter

Iberico bellota ham served with sourdough baguette, peppers with feta cheese & cornichons.

### Pulled Pork Burger

Pretzel bun, pulled pork, red onion, bacon jam, tomato, rocket, emmental cheese and MAP burger sauce.

## Sides *(not included in package)*

Potato Wedges	£4.00
Spiced Edamame Beans	£4.00
Sweet Potato Fries	£4.50

## Sweet

### Chocolate Sponge Cake

Rich chocolate cake with chocolate shavings and chocolate frosting, served with vanilla ice cream.

### Carrot Cake

Rich carrot cake served with chocolate ice cream.

### Salted Caramel or Lemon Cheesecake

Classic cheesecake on a sweet biscuit base.

### Chefs Daily Choux Mix

Puff pastry filled with cream and served with ice cream.