

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.

- 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.

Early 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

Selection of Iced Souffles

Rich sponge base with a middle layer of creamy iced souffle and topped finished with a fruit coulis or nougatine. Choose one of the following flavors;

Raspberry & Vanilla

Mango & Coco

Yuzu

Coffee

Vanilla

Caramel