

# Welcome to MAP Maison's Practical Cocktail Masterclass

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- To start, you will be introduced to all the bar equipment that you will need to make your own cocktail.
  - 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 a cocktail of your choice.
  - After enjoying your second cocktail, you will move to your reserved table to enjoy your afternoon tea.
  - Whilst having your afternoon tea you can choose another two cocktails each made by our mixologist.
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## Cocktails

### **The Shinobi**

30ml Absolut vodka, 15ml apricot brandy liquor, 15ml Amaro Montenegro, 15ml lime juice, 10ml sugar.

### **Pink Lady**

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

### **The Smoke Barrel**

35ml Bourbon Whisky, 10ml Amaro Montenegro, 10ml Antica Formula, 5ml Cherry Syrup, 2 drops of Angostura Bitter.

### **De Lychee**

40ml Absolut Vodka, 15ml lime, 25ml lychee juice, 15ml lychee syrup.

### **Jungle Bird #2**

40ml Havana Club, 15ml fresh lime juice, 15ml Carpano Bitter, 15ml Pedro Ximenez Sherry, 10 ml Sugar syrup, Top up with Pineapple Roasted Soda.

### **Sunshine in a glass**

45ml Lemon infused Beefeater gin, 15ml grapefruit and rose cordial, 15ml lime juice, top with jasmine and white peach soda and seasonal cloud.

# Tapas Style Afternoon Tea

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## Savory

### Caprese

*Buffalo mozzarella, avocado mash, sundried tomato paste, sourdough baguette.*

### The Spaniard

*Sourdough baguette topped with buffalo mozzarella, Iberico ham, black olive tapenade.*

### Mini Iberico burger

*Brioche bun filled with iberico ham, fresh basil pesto, chargrilled aubergine and chili jelly.*

### The Tart

*Mixed mushrooms, marinated figs, apricot harissa paste & cream cheese topping.*

### Maison Bruschetta

*Toasted sourdough, bacon & chorizo jam, cherry tomatoes, white truffle oil and diced samphire*

## Sweet

### Mini Cheesecake Dessert Shots

*One of the following: chocolate/lemon/ strawberry*

### Selection of Macarons

*Daily changing selection of classic macarons.*

### Red Velvet Cake

*Red velvet sponge cake topped cream cheese frosting, finished with raspberry crumb.*

### Mini Banoffee Pie

*Tart shell generously topped with chocolate ganache, banana slices, chantilly cream and a moreish caramel topping.*

## Selection of Tea by Canton Tea Company

English Breakfast, Earl Grey, Chocolate Blend, Chai, Redberry & Hibiscus, Jade Tips, Moroccan Mint, Chamomile, Oolong, Rooibos, Jasmine Pearls.