A close-up photograph of a hand with a tattoo on the forearm, holding a copper-colored metal strainer. A clear liquid is being poured through the strainer into a tall, elegant glass. The background is dark with warm, out-of-focus lights.

Practical Cocktail Making Masterclass

Welcome to MAP Maison

To start your masterclass, 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 assist you in making a cocktail of your choice.

After enjoying your second cocktail, you will move to your reserved table to enjoy your Tapas Style Afternoon Tea.

Whilst having your afternoon tea you get to choose one more cocktail each made by our mixologist as well as one pot of tea.

Please let us know of any allergies before the start of the masterclass.

MAP Mixologist Cocktails

Tapas Style Afternoon Tea

De Lychee

40ml Absolut Vodka
15ml sugar syrup
40ml lychee juice
25ml lime juice
A shaken cocktail

Pink Lady

15ml Olmeca tequila
15ml pink pepper sugar
15ml lime juice
Prosecco top
A shaken cocktail

The Smoke Barrel

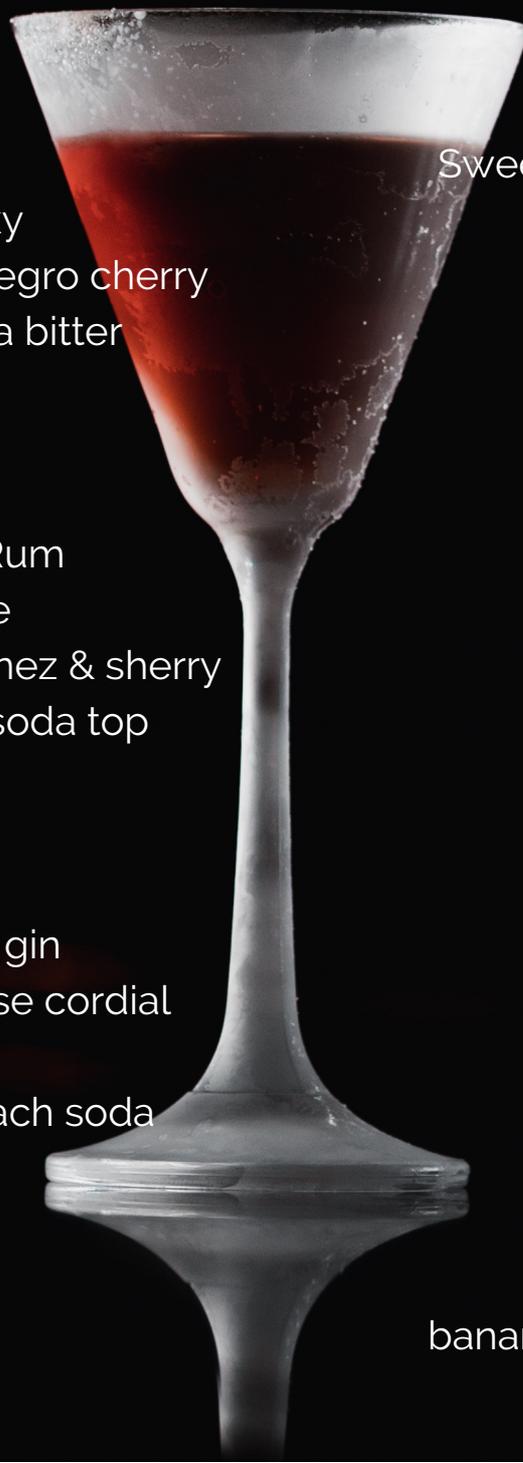
35ml bourbon whisky
25ml antica montenegro cherry
2 drops of Angostura bitter
A stirred cocktail

Jungle Bird #2

40ml Havana Club Rum
20ml fresh lime juice
40ml carpano, ximenez & sherry
Roasted pineapple soda top
A shaken cocktail

Sunshine in a glass

45ml lemon infused gin
15ml grapefruit & rose cordial
15ml lime juice
Jasmine & white peach soda
A shaken cocktail



Savoury

The Caprese
Buffalo mozzarella, avocado
sun-dried tomato, sourdough baguette

The Spaniard
Sourdough baguette, buffalo mozzarella
Iberico ham, black olive tapenade

Mini Iberico burger
Brioche bun, iberico ham, basil pesto
chargrilled aubergine, chili jelly

The Tart
Sweet potato crunch, red pepper cream
cheese, spring onion, Iberico ham

Maison Bruschetta
Toasted sourdough, bacon jam
cherry tomatoes, white truffle oil
diced samphire

Sweet

Cheesecake Dessert Shot
Chocolate, lemon or strawberry

Selection of Macarons
Selection of classic macarons

Red Velvet Cake
Red velvet sponge cake topped
with cream cheese frosting

Mini Banoffee Pie
Tart filled with chocolate ganache
banana slices, chantilly cream & caramel