



## LEOPARD BAR PRIVATE FUNCTION MENU

### COCKTAILS

20

#### The Royal Spritz

Aperol, Martini Bianco, Orange Bitter, So Jenny Alcohol-Free Sparkling Wine

*A classic combination of flavours with Martini Bianco and Aperol which complement the essence of orange bitter to make the perfect aperitivo.*

#### The Lemon Tart

Havana 3, Apricot, Lemon Juice, Sugar Syrup, Egg White, Angostura Bitters

*A perfect blend of rum, apricot brandy and lemon juice to make the ideal cocktail which can be enjoyed anytime of the day.*

#### The Twinkle

Gin, Crème de Violette, Bénédictine, Lemon Juice, Champagne

*A classic Champagne cocktail with some distinctive herbal liqueurs and gold leaf which makes this drink unique and complex.*

#### The Purple Sour

Pisco, Berries, Lemon Juice, Blue Pea Powder, Honey Sugar, Egg White, Crème de Violette

*A sour cocktail with a refreshing finish of berries and Muscat grape.*

#### The Rose

Calvados, Rosehip Cup, Cherry Liqueur, Martini Rosso

*A twist on the classic negroni cocktail with more complex fruit flowers.*

#### The Pink Blossom

Gin, Blue Pea Infused Maraschino, Homemade Lemon & Elderflower

*Refreshing citrus complemented with Maraschino cherry.*

#### The Fizz

Alcohol-Free Gin, Lemon Juice, Blue Pea Tea, Honey, Alcohol-Free Sparkling Wine

*A take on the classic French 75 Cocktail served with alcohol-free elements.*



Denotes a favourite signature dish of Mrs T, our Founder and President

Vegetarian — (v) | Vegan — (ve)

Additional Vegetarian, Vegan, Halal and Gluten-Free options available

#RubensHotel | #EnglishGrill | #CurryRoom | #NewYorkBar | #LeopardBar | #bbarlondon

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