

Deluxe Cocktail Masterclass

For 2 people

- Learn how to make great cocktails & enjoy drinking them too!
- 90 minutes of enjoyable bar skills, hosted by your own mixologist.
 - All equipment, ingredients & premium spirits included.
 - Small plates to compliment your cocktails & keep you going.



Champagne on arrival

Welcome to East Coast Diner with a bottle of Champagne Moutard Brut Grand Cuvée NV. A fine, rich Pinot Noir cuvée, aged for 3 years & made by the same family since 1642 on a 21 hectare plot high up in the Champagne hills.

-with deep fried 'salt & pepper' calamari

World's best Martinis

Using locally distilled Adnams Copper House Gin (World's best Gin 2013 IWSC) & Adnams East Coast Vodka (World's best Vodka 2015 World Vodka Awards) we'll make the world's best Vesper Martini- have it dirty or with a twist.

-with locally marinated juicy Greek olives

Royale Mojitos

Refreshing muddled Mojitos using fresh mint & lime, brown sugar, Havana Club rum & topped up with Champagne instead of soda.

-with half sized Royale burgers & 'skin on' skinny fries

Pineapple Pina-coladas

Creamy, coconut & fresh pineapple Pina-colada served in a show-stopping, **whole pineapple** with a sparkling, fountain candle!- tiki style!

-with coffee & chocolate brownies

£75 per person



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"I just wanted to thank you for arranging our cocktail masterclass last Saturday. It was brilliant and one of the best afternoons I've had for ages. My girlfriend absolutely loved it too. Jacob was a fantastic host but the other staff members were really friendly and we had a chat with them too.

Again thanks so much for arranging this and we'll definitely be back in a few months.

Peter Welch. London. July 2018.

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