



Crimba Cocktails

MINCE PIE

Gin mixed with orange liqueur, apple juice and sugar, shaken hard with a healthy spoon of mincemeat. Strained over crushed ice in a short glass, garnished with mint, cinnamon, chocolate & glitter.

RUDOLPH'S ESPRESSO MARTINI

Baileys and kahlua shaken with chocolate liqueur and espresso. Served in a cocktail glass with a red-cherry-nose.

CHESTNUTS BY THE FIRE

Vodka shaken with chestnut & chocolate liqueur and cream. Strained into a chilled cocktail glass and dusted with chocolate.

CHRISTMAS CAKE OLD FASHIONED

Bourbon, blackberry & raisin cordial and angostura bitters, all steeped in Christmas cake for a week. Filtered and decanted, this drink needs to be fully prepped and bottled by us in our Elves' workshop.

GINGERBREAD FIZZ

Orange liqueur, fresh lemon, gingerbread syrup, all shaken and topped with prosecco. Served in a flute with a cherry for good measure.

ST. NICK'S FIX

Pink gin, Chambord, Cranberry juice, lemon and orange bitters, all shaken and served short with herbs.