THE PERFECT SERVE

House of Elrick gin is a premium gin that can be enjoyed in so many ways we cannot but dream all the ways to try it in so many ways... We are here to share with you some ideas to help you enjoy the aromas of Elrick gin, whether it is neat, on the rocks, or as a base for your next cocktail creation.

**INGREDIENTS**
- 60ML HOUSE OF ELRICK GIN
- 25ML VERMOUTH ROYAL
- 25ML CAMPARI
- 30ML HOUSE OF ELRICK GIN
- ZEST OF AN ORANGE, SERVED AS A WHOLE (NO GRATING)

**GARNISH**
Serve with fresh heather wrapped in a twist of orange zest.

**SUGGESTION**
Smoke a low ball glass with cinnamon, and strain the mixture onto an ice sphere or oversized ice cube. Garnish with fresh heather wrapped in a twist of orange zest.

**TONIC**
Top with your preferred tonic.

**GARNISH SERVE IN**
LARGE WINE GLASS, RIMMED WITH FRESH HEATHER WRAPPED WITH THE ZEST OF AN ORANGE

**TONIC**
Top with your preferred tonic.

**THE LAIRD’S NEGRONI**

Reward yourself with a moment of relaxation and pure pleasure with this classic cocktail, carefully blending House of Elrick gin, Campari, and La Quintinye Vermouth Royal together over ice with a grated zest of orange.

**INGREDIENTS**
- GIN 30ML HOUSE OF ELRICK GIN
- ROSE PETALS, JUNIPER BERRIES
- 12.5ML CAMPARI
- 20ML FRESH LEMON JUICE
- 12.5ML SAUVIGNON BLANC
- 15ML ROSE LIQUEUR
- 15ML ROSES LIME CORDIAL

**THE ZEST OF AN ORANGE**

This drink is smooth, fruity, long and cold – exactly what you want from a refreshing cocktail while sitting in the garden or at the beach. The citrus balances the drink as a whole, bringing out the flavours of the wine which itself has a touch of fruity dryness to the drink, giving it real depth.

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**TROY YOUR OWN FAVOURITES**

Coquelicot liqueurs sweetly balance the dryness of the Sauvignon Blanc, making for a sweet and summery cocktail whilst sitting in the garden or on the terrace. The rose and the gin. The rose sweetens and lengthens the drink, and by topping it off with your own favourite tonic, this cocktail is a satisfying, full-flavoured, premium experience.

**GARNISH**
Serve in a martini glass, chilled.

**TONIC**
Top with your preferred tonic.

**THE LAIRD’S NEGRONI**

This cocktail is named after our great-great-great-great-great-great-great-grandfather, James Elrick, who was a hero in the Navy, and considered a sea-going hero in the Navy, we continue to enjoy this classic, delicious, blue drink.

**INGREDIENTS**
- GIN 25ML HOUSE OF ELRICK GIN
- ROSE PETALS, JUNIPER BERRIES
- 12.5ML CAMPARI
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**THE GRACIOUS GARDENER’S GIMLET**

Whilst the history of gin dates back to the women from the Eighteenth Century, the drink has remained popular throughout the years. In this modern twist on the classic cocktail, we use House of Elrick gin and Rose Lime Cordial into a mixing glass and shake it all. Once shaken, strain into a chilled cocktail glass and garnish with a sprig of mint, a rose petal, and a freshly squeezed lemon wedge.

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