

# CLEO'S CHRISTMAS COCKTAILS



*Cleo Rocos* puts the fizz into your Christmas celebrations with a divine pick of cocktails

**D**ivine Lovepots, well here we are teetering at the very least on the brink of a large Margarita as we contemplate how utterly fabulous we have all been this year. And yes, we may have over delivered on occasion. But how much fun and laughter we've had..!

The windows on the advent calendar seem to be flinging open at a pretty pace to reveal that we are now firmly lodged in the buttocks of Christmas deadlines, and perhaps a little behind in our shopping too. All that amounts to nothing when we stop for a showbiz moment to take stock of the huge challenges and achievements 2015 has bestowed upon us. The ups and downs are the very heartbeat of life itself. How gloriously lucky we are to have been through everything this year with our beloved family and friends at our side. This calls for major celebrations. Always have plenty of ice, probably at least a bag or two more than you think. Gentlemen, swizzle sticks at the ready and where possible pre-batch the cocktails. Ladies, if you are wearing a dress with a hemline above the knees, do keep your knees below your waist at all times.

And yes, you do look sensational and you are most definitely in proper trim and ready to be adored. You'd better shimmy over to the mistletoe before it starts wilting. By the power vested in me I now officially declare it "Time for a Cocktail". So wrap your arms around the ones you love and celebrate with an exquisite Festive Potion or two.

A Throbbingly Merry Christmas to one and all!



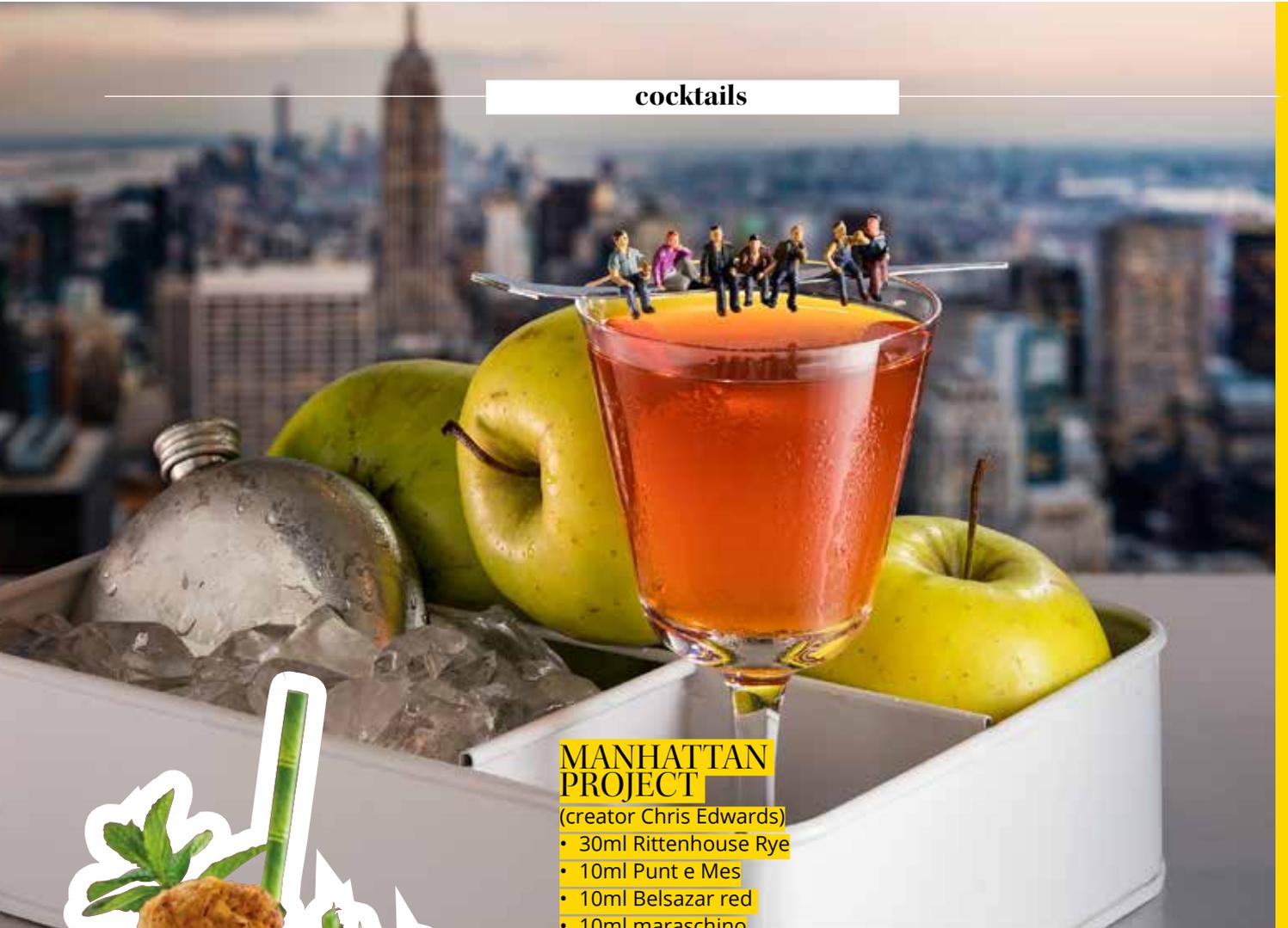
## FISH + CHIP MARGARITA

- 50ml pea shoot infused AquaRiva reposado
- 5ml fresh sweetpea puree
- 25ml fresh lime
- 20ml AquaRiva agave
- Jimmys Plaice chip shop scraps bitters
- pinch of salt
- garnish - salt and vinegar rim, pickled cod, pea puree, scraps

## TRUE DETECTIVE

(Shrub&Shutter Bar)

- 50ml AquaRiva tequila
- 10ml Aperol
- 25ml fresh pink grapefruit juice
- 25ml passion fruit puree
- 20ml AquaRiva agave syrup
- 3 drops of celery droplets
- 25ml fresh lime
- garnish - half passion fruit
- fennel salt rim



### MANHATTAN PROJECT

(creator Chris Edwards)

- 30ml Rittenhouse Rye
- 10ml Punt e Mes
- 10ml Belsazar red
- 10ml maraschino
- 5ml AquaRiva agave syrup
- 3 drops of Angostura
- garnish with Rockefeller workmen

### ACKEE AND SALTFISH

- 50ml 3yr Eldorado rum
- 10ml Wray & Nephew rum
- 75ml spiced calrifed tomato juice
- salt + pepper
- 3 drops of ackee bitters
- 15ml fresh lemon juice
- mixed julienne peppers
- garnish - saltfish fritter + ackee puree

### WINTER GARDEN GIN AN TONIC

- 50ml Hendricks Gin
- FeverTree tonic water
- orange round slice
- twist of lemon
- thin wide ribbon of cucumber
- apply the wide ribbon of cucumber to the inside wall of a tall glass from the base up. Fill the glass with ice pour in the gin and top up with tonic water.
- garnish with a round slice of orange and twist of lemon

### PYRAT STORM

- 50ml Pyrat XO rum
- 25ml ginger beer
- 15ml lime juice
- 15ml AquaRiva agave syrup
- shake & strain over cubed ice
- garnish: lime wedge
- soda water to top up

### APPLES & ROOTS

(Served hot or cold)  
(creator Alex Kammerling)

- 50ml Kamm & Sons
- 75ml cloudy apple juice
- 75ml ginger beer
- build over cubed ice
- garnish with a lemon wedge

### FAKE PINK GIN

(Non Alcoholic)

- one small bottle of tonic water (Fever Tree is a good one)
- 3 dashes of Angostura Bitters
- serve in a tall glass with ice and garnish with a slice of lime or lemon

