

Enjoying Charles Martell Spirits - Simple Serve and Cocktails

Charles Martell has worked alongside mixologist, BlackLeaf Events, to create a collection of cocktails using the artisan spirits - simple serve, classic and long cocktails have been developed.

Vintage Pear Perfect Serve

50ml Charles Martell Vintage Pear Spirit
1 slice cinnamon coated pear

Add ice to a rocks glass and pour over the Charles Martell Vintage Pear Spirit. Cut a slice of fresh pear and sprinkle some cinnamon onto one side. Slide the cinnamon coated pear into the side of the glass, swirl and enjoy.



Vintage Pear Sour

50ml Charles Martell Vintage Pear Spirit
15ml egg white
25ml lemon juice
10ml sugar syrup
1 dash orange bitters

Add all ingredients to a cocktail shaker filled with cubed ice and shake very hard. Double strain the mixture over fresh cubed ice in a rocks glass and garnish with a slice of fresh pear.



Sticks and Twigs

50ml Charles Martell Vintage Pear Spirit
15ml fresh lime juice
100ml pomegranate and blueberry juice

Add plenty of cubed ice to a rocks glass and pour in fresh lime juice and Charles Martell Vintage Pear Spirit. Top with the juice and stir very well. Garnish with a wedge of fresh lime.



Pear Cooler

50ml Charles Martell Vintage Pear Spirit
150ml white grape and peach juice
2 dashes orange bitters

Fill a glass with cubed ice and pour over all ingredients. Stir well to mix the flavours and garnish with a twist of orange peel.



Vintage Apple Perfect Serve

50ml Charles Martell Vintage Apple Spirit
4 slice apple fan
1 dash orange bitters

Fill a rocks glass with cubed ice and pour over Charles Martell Vintage Apple spirit. Add a dash of orange bitters and stir gently, top with ice if needed and garnish with an apple fan.



Vintage Apple Elegance

50ml Charles Martell Vintage Apple Spirit
25ml Elderflower Liqueur
20ml fresh lime juice
2 dashes rhubarb bitters

Add all ingredients to a cocktail shaker filled with cubed ice and shake hard. Double strain the cocktail into a large wine glass filled with cubed ice and garnish with an edible flower and a mint sprig.



Vintage Appletini

65ml Charles Martell Vintage Apple Spirit
5ml Noilly Prat
4 dashes Historical Bitters (War Room)

Chill a martini glass using cubed ice. Add all ingredients to a mixing glass filled with cubed ice and stir well until desired dilution and temperature is reached. Double strain the cocktail into the chilled glass and enjoy.



Apple Jack

50ml Jack High Cider Spirit
120ml apple juice

Fill a Kilner jar with cubed ice and pour over a double measure of Jack High Cider Spirit. Top the drink with apple juice (non-cloudy) and stir well. Garnish with an apple fan.



Jack High Mojito

50ml Jack High Cider Spirit
15ml sugar syrup
40ml fresh lime juice
10 fresh mint leaves
100ml soda water

Stir sugar syrup and lime juice in the bottom of a Collins glass and fill with crushed ice. Add the Jack High Cider Spirit and churn well to mix all of the flavours. Top the cocktail with soda water and crushed ice. Garnish with a straw and a mint sprig.



Jack High Fruity Cup

50ml Jack High Cider Spirit
Mixed summer berries
6 fresh mint leaves
15ml fresh lime juice
100ml still lemonade
30ml soda water

Add plenty of cubed ice into a large wine glass and top with a handful of mixed berries and mint leaves. Pour over lime juice and Jack High Cider Spirit. Top with still lemonade and soda water - stir very well and top with cubed ice if required. Add a straw and enjoy!



Please credit all recipes to Charles Martell and BlackLeaf Events.
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