

# COCKTAIL OF THE WEEK



RAISTHORPE  
DISTILLERY

## Christmas Punch

Using Raisthorpe's Sloe  
Gin

### INGREDIENTS:

250ml Raisthorpe's Sloe Gin  
750ml Prosecco  
50ml Herbal Liqueur  
1L Cloudy Apple Juice  
A bunch of red grapes  
1 ball stem ginger, finely  
sliced plus 2 tbsp of the  
syrup  
3-4 sprigs rosemary  
1 clementine, finely sliced  
Ice

### METHOD:

1. The day before you want to serve, put the grapes in the freezer for around 8-12 hrs or until frozen. Chill the prosecco and apple juice in the fridge.
2. When you're ready to serve, put the frozen grapes and a generous handful of ice in a large 2-3 litre punch bowl and pour all of the remaining ingredients on top. Stir gently to combine, then serve. Sits well for up to 3 hrs before putting the ice in.

