

BOMBAY  SAPPHIRE,
Distillery

The Laverstoke



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INGREDIENTS

50ml Bombay Sapphire

15ml MARTINI Bianco Vermouth

15ml St-Germain Elderflower
Liqueur

100ml Fever-Tree Ginger Ale -
chilled & freshly opened

2 lime wedges

1 thinly cut ginger root slice

1 large mint sprig

EQUIPMENT

- Large balloon gin glass
- Long twisted bar spoon
- Measuring device
- Serrated knife & chopping board
- Bottle opener
- Optional - mandolin with safety guard for the ginger

METHOD

- 1 Squeeze the lime wedges into a balloon glass then add the ginger root slice, St-Germain, MARTINI Bianco & Bombay Sapphire
- 2 Swirl well to mix then fill the glass with ice & stir to chill
- 3 Top with the ginger ale then gently fold/stir again to combine
- 4 Garnish with a freshly awoken mint sprig



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Enjoy Bombay Sapphire Gin responsibly.

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