

AVAILABLE
NOV 20 - DEC 30

Festive Mixology *Masterclasses*

LEARN TO SHAKE, MUDDLE & STIR!

Welcome cocktail on arrival

90 Minute cocktail session with your personal cocktail bartender

Learn to make x 2 house cocktails

Learn to layer a cocktail shooter

Learn the tricks and secrets of the bar trade

Receive a graduation certificate to showcase your cocktail skills

THE EMBANKMENT
BAR - RESTAURANT - CLUB



Mixology Masterclasses

Have you ever wanted to know all of the steps, trick & twists that go into making our cocktails?

Our mixology masterclasses are the best place to learn how to make your favourite cocktails, they're also guaranteed to shake things up!

Choose one of the following classes



Mix & shake
2 cocktails
& 1 shooter

40.00pp



Make 2
cocktails & 1
Shooter enjoy
a 3 course
festive lunch

65.00pp



Make 2
cocktails & 1
Shooter enjoy
a 3 course
festive dinner

70.00pp

SAMPLE COCKTAILS

full list available on request

Pornstar Martini 12.00

Tj vodka, passion fruit purée, fresh pineapple juice, fresh lime juice, vanilla syrup, prosecco.

Espresso Martini 12.00

Tj vodka, coffee liqueur, monin vanilla syrup, fresh espresso.

St.Nicks' Spritz 12.00

Tj vodka, st germain elderflower liqueur, triple sec, blood orange syrup, lime juice, orange bitters, soda, prosecco.

Gingerbread Martini 12.00

Tj vodka, coffee liqueur, baileys, Monin gingerbread syrup, mascarpone.

Mistletoe Margarita 12.00

Blanco tequila, triple sec, winter spice syrup, lime juice, cranberry juice.

Don't end the party *early*

Select one of the following options & we will book you a table in our bar area for after your masterclass.

SHARING DRINKS



Martini Sharing Tree
145.00

*Twelve cocktails:
Available with any of our Martinis.*



Winter Spritz Sharer
50.00

Serves four



Mulled Wine Sharing Jug
50.00

Serves four

Festive Lunch

Including Santa hats
& crackers.

Starters

Rustic Chicken Liver Parfait

Spiced pear chutney toasted croûte.

Curried Roasted Pumpkin Soup *VE*

Toasted rustic gluten friendly croutons.

Scottish Smoked Salmon *GF*

Roasted beetroot salad, honey & orange dressing.

Winter Spiced Chickpea Salad *VEA, GF*

Roasted vegetable, giant couscous, crumbled goats' cheese & walnut crumb.

Mains

Slow Cooked Blade of Beef *GF*

Truffle mash, winter cabbage, red wine & port jus.

Roast Turkey Parcel

Pigs in blankets, sage & onion stuffing, seasonal vegetables, roast potatoes & gravy.

Roasted Salmon Fillet *GF*

Truffle mash, charred broccoli, caper & lemon champagne butter.

Beetroot & Butternut Squash Wellington *VE*

Roast potatoes, festive seasonal vegetables & vegan jus.

Sweets

White Chocolate & Passionfruit Cheesecake

Berry coulis

Sticky Toffee Pudding *GFA*

Salted caramel, clotted cream.

Chocolate Truffle Torte *VE, GF*

Vegan whipped cream.

Winter Berry Pots *VE, GF*

Coconut cream.

Cheese platter *£4 supplement*

Northern blue, barbers mature cheddar, clara goats cheese, caramelised apple & onion chutney with biscuits & crackers.

We are proud to cook from fresh and do so as quickly as quality allows. (GF) dishes are gluten free and (GFA) have a gluten free option available, (V) dishes are vegetarian, (VE) dishes are vegan and (VEA) have vegan options available, (DF) dishes are dairy free and (DFA) have a dairy free option available. Wheat, nuts and shellfish are in daily use in our kitchen. If you have a food allergy or intolerance, please speak to a member of staff before you order your food and drinks. Please note that not all ingredients are listed in our menu descriptions. We take all reasonable precautions when handling allergens, however, due to the possible risk of cross contamination, we are unable to guarantee the total absence of all traces of allergens in all dishes. All weights are approximate and are taken prior to cooking. VAT is included at the current rate, A discretionary service charge of 13.5% will be added to all bills. Whole party must order from the same menu or package. Deposit required to secure booking. Full T&Cs apply, please speak to our lovely team.

Festive Dinner

Including Santa hats
& crackers.

Starters

Rustic Chicken Liver Parfait

Spiced pear chutney toasted croûte.

Curried Roasted Pumpkin Soup *VE*

Toasted rustic gluten friendly croutons.

Scottish Smoked Salmon *GF*

Roasted beetroot salad, honey & orange dressing.

Winter Spiced Chickpea Salad *VEA, GF*

Roasted vegetable, giant couscous, crumbled goats' cheese & walnut crumb.

Mains

Slow Cooked Blade of Beef *GF*

Truffle mash, winter cabbage, red wine & port jus.

Roast Turkey Parcel

Pigs in blankets, sage & onion stuffing, seasonal vegetables, roast potatoes & gravy.

Roasted Salmon Fillet *GF*

Truffle mash, charred broccoli, caper & lemon champagne butter.

Beetroot & Butternut Squash Wellington *VE*

Roast potatoes, festive seasonal vegetables & vegan jus.

Sweets

White Chocolate & Passionfruit Cheesecake

Berry coulis

Sticky Toffee Pudding *GFA*

Salted caramel, clotted cream.

Chocolate Truffle Torte *VE, GF*

Vegan whipped cream.

Winter Berry Pots *VE, GF*

Coconut cream.

Cheese platter *£4 supplement*

Northern blue, barbers mature cheddar, clara goats cheese, caramelised apple & onion chutney with biscuits & crackers.

We are proud to cook from fresh and do so as quickly as quality allows. (GF) dishes are gluten free and (GFA) have a gluten free option available, (V) dishes are vegetarian, (VE) dishes are vegan and (VEA) have vegan options available, (DF) dishes are dairy free and (DFA) have a dairy free option available. Wheat, nuts and shellfish are in daily use in our kitchen. If you have a food allergy or intolerance, please speak to a member of staff before you order your food and drinks. Please note that not all ingredients are listed in our menu descriptions. We take all reasonable precautions when handling allergens, however, due to the possible risk of cross contamination, we are unable to guarantee the total absence of all traces of allergens in all dishes. All weights are approximate and are taken prior to cooking. VAT is included at the current rate, A discretionary service charge of 13.5% will be added to all bills. Whole party must order from the same menu or package. Deposit required to secure booking. Full T&Cs apply, please speak to our lovely team.

WHAT HAPPENS IN A COCKTAIL MASTERCLASS?

Learn how to pour, shake and stir your choice of cocktails.

You will be welcomed with a reception cocktail before jumping straight into the action as you & your guests get to grips with making cocktails, and to top it off we will include a cocktail shooter to finish off the fun! You will be also be presented with a cocktail certificate at the end of the session.

Frequently Asked Questions

How many people can I book for?

We run cocktail masterclass for 6+ people. If you have a large group of 20+ and you're concerned, don't worry, we run large scale masterclasses regularly.

Can I walk into the bar and request a masterclass today?

Unfortunately, not, we need to prep for every masterclass to make sure you, and our other guests, have an incredible visit.

What is the minimum age for a cocktail masterclass?

Each guest must be aged 18 or over. If you're lucky enough to look under 25 we will ask you for ID. If you cannot provide ID, you won't be allowed alcohol.

how long is the class?

The class runs for 90 mins to 2 hours depending on size of the party.

Can I bring my own nibbles or food?

No unfortunately not.

Do you do non- alcoholic cocktails?

**Note: if there are any non-drinkers that wish to attend there are non-alcoholic options for each cocktail. No-one gets left out.*

Is there a booking fee?

We need to take an initial £5 per person deposit used to confirm your booking the balance will need to paid 14 days prior to your event.

Do I get to choose which cocktail I'd like to make?

We will send you a list to choose from, you can pick your cocktails from the masterclass menu as part of the interactive cocktail making session with one of our master mixologists.

What happens if I don't like any of them?

Give us an idea of what you like and we will come up with some suggestions for you!

How do I make a cocktail?

Don't worry if you've never made one before. By the end of the masterclass, we would have taught you a thing or two.

100% of gratuities & service charge go to the team in this venue.

A discretionary 12.5% service will be charged on the masterclass experience.