

Cocktail *Masterclasses*

The Perfect Party Activity For

Hen Parties

Leaving Do's

Birthdays

Baby Showers

Team Building Office Parties

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



Mix & shake
3 cocktails
& 1 shooter

48.00pp



Make 2
cocktails & 1
Shooter enjoy
a 3 course meal

65.00pp

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.

Boards & Platters

Mezze Board *Vegan, GF* 23.95

Vegan superstraccia cheese, hummus, sweet potato falafel, sundried tomatoes, pickled kimchi, marinated beets & gluten-friendly flatbread.

British Charcuterie Board 24.95

Suffolk chorizo, suffolk coppa, suffolk rosemary salami, quicke's mature cheddar, sourdough, apple & fig chutney.

Grazing Board 21.95 / 32.95 / 45.95

Choose size: For 2, 4 or 6 people

Mini burgers, tandoori chicken skewers, onion rings, padron peppers & fries.

Seafood Platter 21.95 / 32.95 / 45.95

Choose size: For 2, 4 or 6 people

Fish pakoras, British calamari, halloumi sticks, padron peppers & fries.

Drinks Packages

From the brewery 50.00

10 bottles of beers.

Our favourite beers 60.00

10 bottles of our favourite beers.

From the orchard 65.00

10 bottles of cider.

From the vineyard 100.00

4 bottles of wine.

Life's full of sparkle 120.00

4 bottles of fizz.

English sparkling 255.00

4 bottles of English sparkling wine.

Please ask our team for this season's wine, beer & cider selections.

Sharing cocktails



Martini Sharing Tree 145.00

Twelve cocktails:

Available with any of our Martinis.



Spritz Sharer 50.00

Four spritzes:

Available with any of our Spritzes.



Sangria Sharing Jug 50.00

Serves four:

Choose red, white

Signature menu

To Start

Chefs Homemade Soup of the Day *VE, DF, GFA*

Chilli Popcorn Squid

Garlic, chilli & coriander.

Tomato & Red Pepper Hummus *VE*

Warm flatbreads.

Charred Tandoori Chicken Skewers

Salad garnish & mint yoghurt.

To Follow

*8oz Rump Steak *ADD £4, GF*

Seasoned fries, confit tomatoes, portobello mushrooms & garlic butter.

Smashed Dexter Burger

28 day aged beef, melted cheese, dry cured bacon, pickle & fries.

Funghi Garden *VEGAN AVAILABLE*

San marzano tomato base, mozzarella, portobello & ricotta, spinach with tender stem broccoli.

Crispy Battered Haddock

minted pea puree, lemon, tartare & fries.

Hot Honey Halloumi Bowl *V*

coriander & lime rice, shredded cos, tomato salsa, black beans, sweetcorn & guacamole.

To End

Lotus Biscoff Cheesecake

Golden crumb, banana crisps & butterscotch.

Ices & Sorbets *VE*

Berry compote.

Glazed Lemon Tart *V*

Macerated strawberries.

Chocolate Brownie

Raspberries, cookies & cream gelato.

Why not add a Traditional British Cheeseboard for an additional *6.95pp?*

served with mulled apple chutney, celery, grapes, quince jelly, rye toasts & crackers.

Why not add a set meal to your masterclass?

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 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 be 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.