

## LEOPARD ROOM PRIVATE FUNCTION MENU

### COCKTAILS

20

#### **The Royal Spritz**

Aperol, Martini Bianco, Orange Bitter, So Jenny Alcohol-Free Sparkling Wine

*A classic combination of flavours with Martini Bianco and Aperol which complement the essence of orange bitter to make the perfect aperitivo.*

#### **The Lemon Tart**

Havana 3, Apricot, Lemon Juice, Sugar Syrup, Egg White, Angostura Bitters

*A perfect blend of rum, apricot brandy and lemon juice to make the ideal cocktail which can be enjoyed anytime of the day.*

#### **The Twinkle**

Gin, Crème de Violette, Bénédictine, Lemon Juice, Champagne

*A classic Champagne cocktail with some distinctive herbal liqueurs and gold leaf which makes this drink unique and complex.*

#### **The Purple Sour**

Pisco, Berries, Lemon Juice, Blue Pea Powder, Honey Sugar, Egg White, Crème de Violette

*A sour cocktail with a refreshing finish of berries and Muscat grape.*

#### **The Rose**

Calvados, Rosehip Cup, Cherry Liqueur, Martini Rosso

*A twist on the classic negroni cocktail with more complex fruit flowers.*

#### **The Pink Blossom**


Gin, Blue Pea Infused Maraschino, Homemade Lemon & Elderflower

*Refreshing citrus complemented with Maraschino cherry.*

#### **The Fizz**

Alcohol-Free Gin, Lemon Juice, Blue Pea Tea, Honey, Alcohol-Free Sparkling Wine

*A take on the classic French 75 Cocktail served with alcohol-free elements.*

 Denotes a favourite signature dish of Mrs T, our Founder and President

Vegetarian — (v) | Vegan — (ve)

*Additional Vegetarian, Vegan, Halal and Gluten-Free options available*

#RubensHotel | #EnglishGrill | #CurryRoom | #NewYorkBar | #LeopardBar | #bbarlondon

The Rubens at the Palace, 39 Buckingham Palace Road, London, SW1W 0PS

[meetrb@rchmail.com](mailto:meetrb@rchmail.com) | [www.rubenshotel.com](http://www.rubenshotel.com)