



Alnwick Tricolour

Ingredients:

- 25ml Legendary Alnwick Rum
- 25ml Grenadine
- 100ml coconut/pineapple juice

How to make:

- Add ice cubes to a large cocktail glass
- Gently pour grenadine over the ice
- Pour mixed coconut/pineapple juice over the back of a spoon onto the ice cubes
- Pour Alnwick Rum over the back of a spoon onto the ice cubes
- Decorate with mint
- Ensure the cocktail has 3 colours in layers

Northern Green

80's style cocktail with a twist for today

Ingredients:

- 37.5ml White Knight Alnwick Rum
- 25ml Blue Curacao
- 50ml Orange juice
- 25ml Mango juice
- 25ml Lemonade

How to make:

- Add crushed ice to a Martini style triangle glass
- Add to cocktail shaker the White Knight Alnwick Rum, Blue Curacao, Orange & Mango juice
- Shake for approximately 20 seconds
- Pour over the crushed ice and top up with lemonade
- Decorate with lavender and a red flower, also add a small orange if desired

Hotspur Connect

A mix of 2 Alnwick Rums blended with a Caribbean and exotic connection. A variation on a classic style cocktail.

Ingredients:

- 25ml Legendary Alnwick Rum
- 25ml Golden Spiced Alnwick Rum
- 1/2oz Triple Sec
- 1/2oz clear sugar syrup
- 50ml Coconut juice
- 50ml Pineapple juice

How to make:

- Add all ingredients to a cocktail shaker
- Add 1 large ice cube to the cocktail shaker
- Shake for approx. 30 seconds
- Add several ice cubes to a large cocktail glass
- Pour content of cocktail shaker over the ice in the glass
- Decorate with Lemon thyme, Physalis and a small flower



Northern Lady Bug

Ingredients:

- Alnwick Golden Spiced Rum 25ml
- Alnwick White Knight Rum 25ml
- Cranberry juice 50ml
- Dash of clear syrup
- Ginger Ale 25ml

How to make:

- Add cranberry juice, Golden Spiced Rum, White Knight Rum and syrup to a cocktail shaker
- Shake for approx. 15 seconds
- Pour over crushed ice
- Top up with Ginger Ale
- Decorate with Strawberry
- Serve in a round glass

Alnwick Rastini

Ingredients:

- Martini Bianco
- White Knight Rum
- Raspberry Rum Liqueur
- Clear syrup
- Lemon juice

How to make:

- Shake
- Serve with fresh raspberries

French Martini

Ingredients:

- Raspberry Rum Liqueur
- Coconut & Pineapple Rum Liqueur
- Gin

How to make:

- Shake and serve over ice

Blue Harry

Light and refreshing summer cocktail

Ingredients:

- White Knight Alnwick Rum 25ml
- Blue Curacao 25ml
- Sweet white wine 25ml
- Pineapple juice 50ml
- Coconut juice 50ml

How to make:

- Add all ingredients to a cocktail shaker and shake for approximately 30 seconds
- Fill glass half full with ice cubes
- Pour content of cocktail shaker over the ice
- Decorate with pineapple and red cherries



Northumbrian Joy

Ingredients:

- Pineapple & Coconut Rum Liqueur
- Almond Rum Liqueur
- Milk
- Clear syrup

How to make:

- Shake in cocktail shaker
- Ice in glass
- Serve with slice of pineapple

Northumbrian Martini

Ingredients:

- Martini Bianco
- Blackcurrant Rum Liqueur
- Hepple Gin

How to make:

- Over ice with sprig of mint

Alnwick Rum Raspberry Mojito

Ingredients:

- White Knight Rum
- Clear syrup
- Raspberry Rum Liqueur
- Pineapple juice
- Mint
- Lime juice

How to make:

- Shake
- Serve over crushed ice

Northumbrian Slammer

Ingredients:

- Almond Rum Liqueur
- Lindisfarne Sloe Liqueur
- Lindisfarne Peach liqueur
- Orange juice

How to make:

- Shake in cocktail shaker
- Serve over ice
- Decorate with mint, a little cinnamon and sugar over the lime
- Finish off by adding lemon zest to the drink

Blackcurrant Muddle

Ingredients:

- Raspberry liqueur
- Blackcurrant liqueur
- Clear syrup
- Mixed berry juice
- Lime juice

How to make:

- Shake in cocktail shaker
- Pour over ice
- Serve with berries



Golden Spiced Martini

Ingredients:

- 37.5ml Alnwick Golden Spiced Rum
- 100ml Sweet White Vermouth (Martini/Cinzano)
- Crushed ice
- Caster sugar

How to make:

- Brush a lemon against the rim of the glass and dip this into caster sugar to make a sugar rimmed glass
- Add crushed ice to a triangle Martini style glass
- Add Alnwick Golden Spiced Rum and Sweet white vermouth into a cocktail shaker
- Shake for approx. 20 seconds
- Pour over the crushed ice
- Decorate with limes and sprinkle

Rum Madness

Ingredients:

- Legendary Alnwick Rum
- White Knight Rum
- Golden Spiced Rum
- Pineapple & Coconut Rum Liqueur
- Green tea
- Pineapple juice
- Clear syrup

How to make:

- Shake all in shaker with ice
- Serve over ice and decorate with mint/fruit



Northumbrian Bakewell

Ingredients:

- Almond Rum Liqueur
- Lindisfarne Cherry Liqueur
- Lemonade

How to make:

- Serve in layers over ice
- Finish with fruit



Northern Celebration

Ingredients:

- Orange juice
- Blackcurrant liqueur
- Champagne
- Cloudy apple juice
- Hepple Gin

How to make:

- Mix all but Champagne and shake
- Top up with Champagne
- No ice

Northern Fog

Ingredients:

- White Knight Rum
- Pineapple & Coconut Liqueur
- Sugar syrup
- Pineapple juice
- Lime juice

How to make:

- Shake until cloudy
- Serve with cubes of ice



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