

# 5 Gin cocktails to WOW your Guests

We all love Gin don't we? It may not be the "all day drinking partner" that Rose is in the South of France but is still Super popular among guests and crew alike.

[Wilsonhalligan](#), in partnership with HMS spirits have sent us this great list of Gin cocktails for you to WOW your guests with, and maybe even try yourself when the charter is over!

## Gin

Gin's rise in popularity over the past few years has been phenomenal and whether your guests enjoy the high-quality classics or prefer more unusual flavours, there's no doubt that you'll get more than a few requests for gin cocktails this season.

Here at [WH](#) we have carefully selected our top 5 gin cocktails that will impress owners, guest and crew alike. We teamed up with Ben from HMS Spirits, to show you how to make the most of his brilliant gins.

[HMS Spirits](#) have won numerous awards for their exceptional gin, with every batch being carefully hand crafted here in the UK. Ben's family's naval background is the inspiration for the beautiful nautical themed bottles, which look stunning on any superyacht bar. From the classic Negroni to new twists on traditional favourites you're sure to find something here that will impress.

## Negroni

This popular Italian cocktail is often enjoyed as an aperitif and the secret to the perfect Negroni is balance. Reach for the best spirits you have on board and use equal parts gin, vermouth and Campari.

## **Ingredients**

- 25ml gin
- 25ml sweet vermouth
- 25ml Campari
- Ice

Pour the gin, vermouth and Campari into a mixing glass with ice. Stir well until the outside of the glass starts to feel cold.

Strain into a tumbler and add 1 large ice sphere or some fresh ice. Garnish with a slice of orange or blood orange when in season.

## **Earl Grey Martini**

A sophisticated twist on a classic martini, this cocktail requires a little advanced preparation but is then quick and simple to make for guests. The bergamot oil from the Earl Grey tea gives a lovely citrus hit and you could even get creative with the way you serve it...

## **Ingredients**

- 700ml bottle of gin
- 1 tbsp of good quality loose-leaf Earl Grey Tea

In advance, put the earl Grey Tea in a large jug and pour over the gin. Stir for about 45 seconds and then strain through a tea strainer back into the bottle. You may still see small particles of tea in the gin so strain for a second time through a coffee filter. You can then store this gin until ready to use.

- 85ml infused gin
- 3 tablespoons fresh lemon juice
- 4 tablespoons simple syrup

Pour the infused gin, lemon juice and simple syrup into a cocktail shaker over ice. Shake and strain into a sugar rimmed martini glass.

## **Lavender Spritz**

Perfect for a party or afternoon cocktails, this pretty cocktail, with a light floral twist, will be sure to delight your guests.

### **Ingredients**

- 200ml red vermouth
- 200ml white vermouth
- 200ml gin
- 1tsp dried lavender
- Soda or tonic water
- Lemon wedges
- Fresh lavender sprigs

Pour the red and white vermouth and gin into a jug or bottle and add the dried lavender and leave to infuse overnight.

Allow 50ml per person and serve over lots of ice, topped up with soda or tonic water. Add some lemon wedges and a sprig of lavender.

## **French 75**

Rumoured to have been created in the New York Bar in Paris, this is a great combination of gin and champagne, the perfect cocktail for any celebration.

### **Ingredients**

- 1 tbsp lemon juice
- 1 tsp sugar syrup
- 50ml gin

- Champagne

Pour the lemon juice, sugar syrup and gin into a cocktail shaker and fill with ice. Shake well then strain into a champagne flute.

Top with a little champagne, wait for the bubbles to settle and then fill up some more. Swirl gently with a cocktail stirrer and garnish with a strip of lemon zest.

## English Garden Cocktail

A refreshing summer cocktail that is really easy to make. Perfect for large parties and events as you can multiply the ingredients and serve from a jug.

### Ingredients

- 50ml Gin
- 25ml St Germain Elderflower Liqueur
- 75ml Apple Juice
- 10ml Lime Juice
- Cucumber Ribbons

Shake all the ingredients and strain into a tall glass or jug with filled with fresh ice. Garnish with cucumber ribbons and a sprig of mint.

Let us know how you get on. We are just off to get the cocktail shaker out!

Thanks to [Wilson Halligan](#) and [HMS Spirits](#).