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FEVER-TREE

# GIN MASTERCLASS EXPERIENCE

An immersive evening of Tasting & Education

7-9PM - £20PP

# THE EVENING: THURS 7TH NOV

7PM - WELCOME DRINK 1.

7PM-7:15PM - TOPICS DISCUSSED:

What is Gin and how it is made♥Origins of Gin – ‘Jenever’ Dutch history  
How Gin came to London – 30 year war

CANAPES

GIN GLASS 2.

7:30PM-7:50PM - TOPICS DISCUSSED:

The rise of Gin in London♥The Gin Craze♥The clampdown on Gin  
Prohibition Gin♥The fall of Gin.

CANAPES

GIN GLASS 3.

8PM-8:20PM - TOPICS DISCUSSED:

The return of Gin♥Bombay Sapphire & Hendricks♥Gin Boom & Sipsmith  
Other Notable Brands♥Gin Today

CANAPES

GIN GLASS 4.

8:30PM-8:45PM - TOPICS DISCUSSED:

The history of Tonic♥The Fever-Tree Story, sampling♥Any other questions.

# GINS

1. MOMMI Pick n' Mix Gin List\* - Your Choice
2. Sipsmith London Dry\*\*, Fever-Tree Indian Tonic. Lime Wedge
3. Bombay Sapphire\*\*, Fever-Tree Med Tonic. Grapefruit Slice
4. Sloe Gin or Pink Pepper Gin\*\*, Fever-Tree Lemon Tonic or Aromatic Tonic. Citrus Slice

# MENU

- Crunchy Spiced Broccoli Popcorn Sticky Sriracha Chilli, Sesame Seeds
- Charred Miso Salmon Yakatori, Aji Amarillo Hollandaise, Crispy Leeks
- Anticucho Pork Belly, Sweet Potato & Yuzu Purée, Pomegranate Molasses, Coriander
- Tempura Chestnut Mushroom (VO) Onion Truffle Ponzu, Paprika Kewpie “Mayo”
- Dulce De Leche Creme Brûlée
- Coconut Ice Cream, Lime Syrup, Puffed Quinoa (VO)

