

NON-ALCOHOLIC COCKTAILS



WATERMELON LEMONADE

Ingredients (serves 1-2)

- 1 large or 2 small watermelons
- 250ml lemon juice
- 100g golden caster sugar
- 1 litre soda water
- 1 lime, cut into slices
- Small handful of mint
- Crushed ice

Method

1. Cut the top off the watermelon(s) and scoop the flesh out into a bowl using a large spoon. Discard any pips you find along the way.
2. Put the watermelon flesh into a blender with the lemon juice and sugar and whizz into a purée.
3. Stir your purée into the soda water.
4. Load your hollow watermelon(s) with ice and fill it with the soda water mixture.
5. Serve any leftovers in a jug with the lime slices and mint.



SUMMER CUP

Ingredients (serves 1)

- 1cm thick slice of cucumber
- 1 sprig of mint
- 200ml water
- A handful of frozen red berries
- 120ml clear, sparkling lemonade
- Ice to serve

Method

1. Dice the cucumber and mint sprig into small pieces.
2. Bring the water to the boil in a small pan and add the chopped cucumber and mint.
3. Turn the heat off and leave the infused water to rest for 2 minutes.
4. Add your frozen berries, allowing them to defrost for a minute, and crush them lightly with the back of a spoon.
5. Using a sieve, strain the mixture into a glass or bowl and refrigerate to cool.
6. Pour 40ml of your mixture into a tall glass and top up with ice. Keep any leftovers in the fridge until you fancy a top up!
7. Add your sparkling lemonade and stir gently to combine.
8. Garnish with any leftovers of mint leaves, berries or cucumber.

RNLI

GARDEN PARTIES

COCKTAIL MENU



Drinks for every one to enjoy

Thank you so much for hosting an RNLI Garden Party this summer. To help you raise a glass to your garden gathering, here are six delicious drink recipes for you to treat your guests (and yourself) to – from nautical-themed to non-alcoholic.

Cheers to being the cocktail connoisseur of your crew!



Photo: RNLI/Ceri Oakes



NAUTICAL THEMED COCKTAILS



DARK AND STORMY

Ingredients (serves 1)

- 50ml dark rum
- 25ml fresh lime juice, plus a wedge to serve
- 2 dashes of Angostura bitters
- 5ml sugar syrup (optional)
- 100ml chilled ginger beer
- Lime wedge to garnish

Method

1. Pour all the ingredients into a highball glass over lots of ice.
2. Stir gently and garnish with the wedge of lime.



SEA BREEZE

Ingredients (serves 1)

- 50ml vodka
- 75ml cranberry juice
- 30ml grapefruit juice
- Grapefruit slice to garnish

Method

1. Pour the vodka and fruit juices into a highball glass filled with ice cubes and stir well.
2. Garnish with a slice of grapefruit.

FLOWER THEMED COCKTAILS



ENGLISH GARDEN

Ingredients (serves 1)

- 25ml gin
- 50ml apple juice
- 20ml lime juice
- 20ml sugar syrup
- 1 mint leaf
- 2 cucumber slices

Method

1. Fill a shaker with ice.
2. Add one cucumber slice, the gin, apple juice, lime juice and sugar syrup to the shaker, and shake until cold.
3. Strain into a glass.
4. Garnish with the remaining slice of cucumber and mint leaf.



FLORAL ICE CUBES

Ingredients

Enough for one regular ice cube tray

- A handful of edible flowers – such as viola, pansy or chive blossoms
- Water to fill the ice cube tray

Method

1. Fill each section of the ice cube tray with one or two of your edible flowers and top up with water.
2. Place the tray into a freezer and leave to solidify.
3. Beautiful ice cubes will be ready and waiting to be added into your favourite drink in just a couple of hours!