



EDWARDIAN
HOTELS

LONDON

Cocktail Bible & Allergen Matrix Workbook

Scoff & Banter Vanderbilt

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SCOFF & BANTER

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This workbook is to be completed by the employee as part of the learning process. All answers required are contained within the pages of the document.

Brand Ethos

At Scoff & Banter, The Farmer's Selection celebrates exceptional local produce with a collection of distinctive contemporary European dishes.

Led by carefully sourced ingredients from our handpicked farms and suppliers, The Farmer's Selection menu offers an exquisite taste of the season, expertly prepared by our culinary team.

Discover new favourites and old classics from our four locations across London.

Concept Explanation

We have 7 alcoholic cocktails and 2 non-alcoholic cocktails. Our menu is inspired by a selection of classic cocktails with a twist on flavours.

Signature Cocktails	Non-alcoholic
Lychee and Elderflower Martini Our fruity martini choice, perfect crowd pleaser if guests are looking for a light gin drink. Served in a Nick and Nora. Great aperitif.	Raspberry and Lychee Sling Fruity yet sharp, with lychee and raspberry and a soda fizz, served long on crushed ice.
Watermelon Mule Light, fruity and fiery take on a Moscow Mule, served long on the rocks with vodka and ginger beer.	Ginger Addiction A fiery ginger drink with sweet vanilla, apple and kiwi, served long on the rocks.
Strawberry and Rhubarb Fizz Inspired by a Bellini and fortified with vodka, fruity strawberry and rhubarb, served up in a coupe. Great aperitif.	
G&G A long and light gin cocktail with apricot flavours and ginger ale, served long on the rocks.	
Our Rum Punch A strong and tropical rum based gin lengthened with pineapple, served long on the rocks.	
The Passionate A bittersweet taste on a gin passion fruit martini, served up in a coupe. Great aperitif.	
Cacao Old Fashioned Strong chocolate and rum version of an old fashioned, served short on the rocks.	

THE FARMER'S SELECTION MARKET BITES

Spiced olives	6
Nocellara olives with chilli and green herbs v	
Grissini	5
wrapped in prosciutto ham	
Courgetti fritti	5
Crispy courgette with truffle aioli v	
Scottish cured smoked salmon	10
Cucumber, lemon and gin dressed herbs with toasted dark rye bread	
Black pepper-crusted beef carpaccio	12
with sea salt and shaved Parmesan	
Crispy duck salad	9
Warm marinated crispy duck with plum dressing, grapefruit, pine nuts and shallots	
Baby spinach, walnut and goat's cheese salad	8
dressed with honey balsamic v	
Oven-roasted garlic butter mushrooms	7
with toasted sourdough v	

COCKTAILS

Lychee Martini	9.5
Tanqueray gin, Kwai Feh lychee liqueur, elderflower, violet, lemon and cranberry	
Watermelon Mule	9.5
Skyy vodka, watermelon juice, lime and Jamaican ginger beer	
Strawberry & Rhubarb Fizz	9.5
Skyy vodka, rhubarb and rosehip cordial, strawberries, lemon and prosecco	
G & G	9.5
Tanqueray gin, Lillet Blanc, apricot liqueur, lemon and ginger ale	
The Passionate	9.5
Bombay Sapphire gin, Aperol, pink grapefruit juice, lemon and passionfruit syrup	
Our Rum Punch	9.5
Combination of Havana 3 year and Gosling's rum, velvet falernum, pineapple juice, lime and Angostura bitters	
Cacao Old Fashioned	10.5
Bulleit Rye whiskey, Mozart Black, Amaro di Angostura, chocolate bitters and orange oils	


NON-ALCOHOLIC COCKTAILS

Raspberry & Lychee Sling	7
Lychee juice, mint, raspberries, lemon and soda water	
Ginger Addiction	7
Ginger, kiwi, apple juice, vanilla, lemon and ginger beer	

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. Our vintages may vary and if so, a suitable alternative will be recommended. A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.
v Suitable for vegetarians.

Method	Description
Build	Cocktail-making technique which involves adding ingredients into a serving glass or a Boston tin in a specific order to mix ingredients without dilution or chilling.
Throw	Cocktail-making technique which chills and mixes a drink at the same time. It is designed to aerate a drink without diluting it too much.
Dry shake	Dry shake means shaking ingredients in a shaker with no ice to avoid dilution and create a different mixture between the ingredients. Very often this technique is used in drinks containing egg white, where whipping the ingredient before shaking creates a foam which will give another texture to the drink.
Wet shake	Wet shake means shaking ingredients in a shaker with ice. It is used to mix the drink with a certain level of dilution and is a key method for shaking the drinks with citrus, fruit, creams and liqueurs.
Hard shake	Hard shake is like wet shake, but is intended to drive the ice inside around the shaker rather than just back and forth. This technique creates ice shards that will smoothen up the drink.
Stir	Stirring is a much gentler mixing technique than shaking. Its goal is to combine the ingredients with just a right level of dilution to make it more palatable.
Fine strain	Fine strain (Double strain) is often used when a drink is mixed with small, solid ingredients that are not desired in the final drink. Drink would go through 2 strainers before reaching the glass: Hawthorne and Fine mesh.
Strain	Straining technique is used to remove various items before serving. It is often used to avoid ice reaching the final drink after shaking or to remove fruits, leaves and any other bits we do not want in the drink.
Muddle	Muddling is a technique used when we require to release the flavours of fresh products. Ingredients such as fruits and herbs are pressed against the side of the glass with a muddler to release oils and juices.
Churn	To churn a drink is when the ingredients are stirred with crushed ice. Churning will ensure that the drink chills very quickly.


Scoff & Banter – Cocktail Bible

Cocktail name	Ingredients	Method	Picture, *glass and garnish
Lychee and Elderflower Martini £ Allergens:	10ml elderflower 10ml lemon Juice 25ml cranberry Juice 5ml Violette 15ml Kwai Feh 30ml Tanqueray Gin	Add to the tin in order, fill tin with ice and shake lightly. Double strain into a chilled coupe.	 *Coupe Edible viola
Cocktail history and description	Inspiration taken from famous Aviation with a more floral and delicate approach, our recipe is delicate and balances gin with a fruity Lychee liqueur and floral notes.		
Tasting and selling notes	Light, fruity, floral		
Sub recipe	Ingredients	Method	Store, shelf life and yield
N/A			


Cocktail name	Ingredients	Method	Picture, *glass and garnish
Watermelon Mule £ Allergens:	10ml sugar syrup 15ml lime juice 30ml watermelon juice 40ml Skyy vodka 50ml Jamaican ginger beer	Build in order, add ice and stir Add more ice and top with ginger beer, lightly stir	 * Highball Peeled ginger slice
Cocktail history and description	Beautiful twist on a Moscow mule, replacing some of the ginger beer with watermelon juice, for a refreshing yet delicious drink.		
Tasting and selling notes	Fruity, gingery, refreshing		
Sub recipe	Ingredients	Method	Store, shelf life and yield
N/A			


Scoff & Banter – Cocktail Bible

Cocktail name	Ingredients	Method	Picture, *glass and garnish
Strawberry & rhubarb fizz £ Allergens:	2 strawberries 15ml lemon juice 25ml Rhubarb and rosehip cordial 20ml Skyy vodka 60ml Prosecco	Muddle the strawberries in the tin and add ingredients in order Hard shake for 6 seconds Double strain into chilled coupe Top with prosecco	 *Coupe Half strawberry
Cocktail history and description	A delicate and floral twist on Classic Bellini with rhubarb and rosehip cordial matched with strawberry and the body of vodka; topped up with Fantinel Prosecco.		
Tasting and selling notes	Fruity, sparkling, dry/sweet		
Sub recipe	Ingredients	Method	Store, shelf life and yield
N/A			


Cocktail name	Ingredients	Method	Picture, *glass and garnish
G&G £ Allergens:	10ml lemon Juice 10ml Apricot liqueur 10ml Lillet Blanc 20ml Tanqueray Gin Schweppes Ginger Ale	Build in the glass, top with ice and stir. Top glass with ice then top with ginger ale. Mix lightly.	 *High ball Quarter grapefruit slice, cucumber ribbon and mint sprig
Cocktail history and description	Light summery drink taking inspiration from a fruit cup, we take Tanqueray gin with a light splash of lillet, a light aperitif wine, apricot liqueur and ginger ale. Lillet is traditionally served with a citrus and mint garnish to add to the smell of the drink, with cucumber added for freshness and edible aspect of the garnish.		
Tasting and selling notes	Light, floral, sparkling, fruity		
Sub recipe	Ingredients	Method	Store, shelf life and yield
N/A			


Scoff & Banter – Cocktail Bible

Cocktail name	Ingredients	Method	Picture, *glass and garnish
The Passionate £ Allergens:	15ml house passion fruit mix 15ml pink grapefruit juice 15ml lemon Juice 20ml Aperol 40ml Bombay Sapphire	Add to the tin in order, fill tin with ice and hard shake. Double strain into a chilled Nick and Nora.	 *Nick and Nora Shaped grapefruit peel
Cocktail history and description	Twist on the flavours of a passionfruit martini, enhanced by fresh grapefruit juice and with gin to add a sweet yet complex flavour profile.		
Tasting and selling notes	Tropical, bitter, sweet		
Sub recipe	Ingredients	Method	Store, shelf life and yield
House passion fruit mix	100ml passion fruit purée 100ml Monin passion fruit syrup	Mix in a tin or large bucket until all sugar has completely dissolved.	Labelled Non-reactive (glass) bottle(s) *1 Week 200ml


Cocktail name	Ingredients	Method	Picture, *glass and garnish
Our Rum Punch £ Allergens:	10ml Orgeat 40ml pineapple juice 20ml lime Juice 2 dashes Angostura Bitter 10ml Velvet Falernum 20ml Gosling rum 30ml Havana 3	Add ingredients to a tin in order. Shake hard and single. Strain.	 *Highball Mint sprig and dehydrated lime wheel
Cocktail history and description	Our take on rum punch with more delicate flavour, a blend of 2 rums and refreshing pineapple complete with spiced Velvet Falernum and finished with lime juice and bitters for balance.		
Tasting and selling notes	Tropical, strong, complex		
Sub recipe	Ingredients	Method	Store, shelf life and yield
N/A			

Scoff & Banter – Cocktail Bible

Cocktail name	Ingredients	Method	Picture, *glass and garnish
Cacao Old Fashioned £ Allergens:	2 dashes Bob's Chocolate Bitters 5ml demerara syrup 10ml Amaro di Angostura 10ml Mozart Black 40ml Bulleit Rye	Add to the mixing glass with ice and stir for dilution. Pour into a Rondo rocks glass over ice.	 <p>*Rondo rocks Shaped orange peel and maraschino cherry</p>
Cocktail history and description	Delicious twist on classic old fashioned with pronounced notes of cocoa and orange complete with dark chocolate bitters.		
Tasting and selling notes	Cocoa notes, strong, spicy rye		
Sub recipe	Ingredients	Method	Store, shelf life and yield
N/A			

Cocktail name	Ingredients	Method	Picture, *glass and garnish
Raspberry & Lychee Sling £ Allergens:	3 raspberries 20ml sugar syrup 20ml lemon juice 40ml lychee juice 6 mint leaves 50ml Schweppes soda water	Crush raspberries in the glass and build ingredients in order. Churn with crushed ice.	 <p>*Rondo highball Lemon slice and raspberry</p>
Cocktail history and description	Fruity lychee juice is blended with raspberries, lemon and mint for a refreshing sour base to this drink. Lengthened with soda water and served long on crushed ice.		
Tasting and selling notes	Fruity, refreshing, light		
Sub recipe	Ingredients	Method	Store, shelf life and yield
N/A			

Scoff & Banter – Cocktail Bible

Cocktail name	Ingredients	Method	Picture, *glass and garnish
Ginger Addiction £ Allergens:	Thumb nail size slice of ginger 1/2 kiwi 10ml vanilla syrup 10ml sugar syrup 15ml lemon juice 40ml apple juice 50ml Jamaican ginger beer	Muddle the ginger and kiwi in the tin. Add all ingredients except ginger beer and shake hard. Strain and top with ginger beer.	 <p>*Rondo highball Peeled kiwi slice</p>
Cocktail history and description	A fiery and fruity drink with fresh kiwi, ginger beer and vanilla syrup, lengthened with apple.		
Tasting and selling notes	Fiery, sparkling, gingery		
Sub recipe	Ingredients	Method	Store, shelf life and yield
N/A			

Scoff & Banter – Cocktail Batches & Recipes

Batch name	Ingredients	Method	Par Level
Cacao Old Fashioned 600ml 10 drinks	400ml Bulleit Rye 100ml Mozart Black 100ml Amaro di Angostura	Acqua Panna 50ml Black	1 bottle
Lychee and Elderflower Martini 600ml 12 drinks	360ml Bombay Sapphire 180ml Kwai Feh 60ml Violette	Acqua Panna 50ml Red/blue	3 bottles
Our Rum Punch 600ml 10 drinks	300ml Havana Club 3yr 200ml Goslings 100ml Velvet Falernum	Acqua Panna 60ml Yellow/White	2 bottles
The Passionate 600ml 10 drinks	400ml Bombay Sapphire 200ml Aperol	Acqua Panna 50ml Yellow/Red	2 bottles
G&G 600ml 15 drinks	150ml Apricot liqueur 150ml Lillet Blanc 300ml Tanqueray Gin	Acqua Panna 40ml White	1 bottle

Scoff & Banter – Cocktail Batches & Recipes

Cocktail name	Ingredients	Glass and garnish
Lychee Martini Red/Blue	50ml pre-batch 10ml elderflower 20ml lemon 25ml cranberry	Coupe Edible viola
Watermelon Mule	10ml sugar syrup 15ml lime juice 30ml watermelon juice 40ml Skyy vodka 50ml Jamaican ginger beer	Highball Peeled ginger slice
Strawberry & Rhubarb Fizz	strawberries 25ml Rhubarb cordial 15ml lemon juice 20ml Skyy vodka 60ml Prosecco	Rondo highball Lemon slice and raspberry
G&G	40ml pre-batch 10ml lemon Juice Schweppes Ginger Ale	High ball Quarter grapefruit slice, cucumber ribbon and mint sprig
The Passionate Yellow/Red	60ml pre-batch 15ml lemon juice 15ml House passion fruit mix 15ml Pink grapefruit juice	Nick and Nora Shaped grapefruit peel
Our Rum Punch Yellow/White	60ml pre-batch 10ml Orgeat syrup 20ml lime juice 40ml pineapple juice 1 dash Angostura bitters	Highball Mint sprig and dehydrated lime wheel
Cacao Old Fashioned Black	60ml pre-batch 5ml demerara syrup 2 dash of Orange Bitters	Rondo rocks Shaped orange peel and maraschino cherry
Raspberry & Lychee Sling	3 raspberries 20ml sugar syrup 20ml lemon juice 40ml lychee juice 6 mint leaves 50ml Schweppes soda water	Highball Raspberry and lemon slice
Ginger Addiction	Thumb nail size slice of ginger 1/2 kiwi 10ml vanilla syrup 10ml sugar syrup 15ml lemon juice 40ml apple juice 50ml Jamaican ginger beer	Highball Peeled kiwi slice

Scoff & Banter – Cocktails Allergen Matrix

	Allergen													
	Celery	Cereals Gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Molluscs	Mustard	Peanuts	Sesame Seeds	Soy	Sulphites	Tree Nuts
Signature cocktails														
Lychee and Elderflower Martini														
Watermelon Mule														
Strawberry and Rhubarb Fizz														
G&G														
Our Rum Punch														
The Passionate														
Cacao Old Fashioned														
Non-alcoholic cocktails														
Raspberry and Lychee Sling														
Ginger Addiction														

All of our dishes are prepared in areas where allergenic ingredients are present.

The Allergen Matrix shows dishes that do not contain allergenic ingredients as intentional ingredients, however we cannot guarantee that they are 100% free from ingredients due to the preparation process.

Scoff & Banter – Q & A

How would you explain the cocktail menu to a first-time guest?

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How many alcoholic and non-alcoholic cocktails are on the menu and what are they priced at?

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Name the cocktails containing Prosecco and describe how you would explain them to a guest, including their tasting notes

Name the cocktails containing rum and how you explain them to a guest, including their tasting notes

What would you recommend if the guest required a fruity drink?

What cocktails would you recommend as an aperitif?

Scoff & Banter – Q & A

Are there any vodka-based drinks on the menu?

What is meant by the following terms?

Hard shake	
Wet shake	
Dry shake	
Fine strain	

Name and describe a gin-based cocktail on the menu.

Are all our cocktails suitable for guests with a tree nut allergy?

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Are all our cocktails suitable for guests with an egg allergy?

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What would you recommend to a guest who likes tropical flavours?

Scoff & Banter – Q & A

Complete the following table for a cocktail of your choice	
Cocktail:	
Main spirit:	
Drink style:	
Glass and garnish:	
Method:	
Guest explanation:	

Complete the following table for a cocktail of your choice	
Cocktail:	
Main spirit:	
Drink style:	
Glass and garnish:	
Method:	
Guest explanation:	



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