



THE
RUM
SERVE SHEET



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SERVE 1 : Rummy Roy

A Rob Roy is a Scotch whisky version of a Manhattan Cocktail created at the Waldorf Astoria in Manhattan, New York in 1894. This is a Rum version of both drinks.

Why this serve? As rums have an amazing array of flavours, it only seemed natural to substitute the whisky for a full-bodied rum in this classic cocktail that is built around the full bodied aged spirit and enhanced by the fruit and spices of vermouth and bitters.

Ingredients: 50ml Rum, 20ml Sweet Vermouth, 3 Dashes of Angostura bitters, Garnish with 2 Maraschino cherries on a stick
Glassware: Stemmed Cocktail Glass

Method: Stir with large ice cube or rock. Strain into a chilled stemmed cocktail glass.

SERVE 2 : The Gayle Seale (SMWS Style)

Why this serve? A modern classic rum cocktail using elements of Barbados favourite tippie Corn 'n' Oil. This brings together Barbadian rum and a Barbadian rum liqueur called Falernum, with subtle cloves, almonds, lime and spice notes. Served like a Daiquiri, this drink is both refreshing and flavoursome.

Ingredients: 50ml Rum, 25ml Fresh Lime juice, 15ml JD Taylor Velvet Falernum, 5ml Sugar Syrup, 3 Dashes of Angostura bitters

Glassware: Champagne Coupe

Method: Shake all the ingredients with plenty of ice until cold. Serve in a chilled glass. Garnish with a twist of lime.

SERVE 3 : Rum Forest Rum

Based on a Black rum forest gateau without the cream.

Why this serve? When tasting full bodied aged rums, there are many fruity flavours like dark fruits and chocolate. This Old-Fashioned style of cocktail enhances those flavours to help create a truly enjoyable sipping rum experience.

Ingredients: 50ml Rum, 5ml Demerara sugar syrup, 5ml Black Cherry puree, 3 dashes of Chocolate Bitters

Glassware: Double whisky glass

Method: Stir all the ingredients in a mixing glass with a block of ice, then pour into a rocks glass with a single large ice cube or ball. Garnish with a black cherry and a piece of dark chocolate.

Other tips: If possible serve the cherries dipped in melted dark chocolate. To prepare, dip cherries into melted dark chocolate and freeze. Once the chocolate has hardened, refrigerate until ready for use.

SERVE 4 : Peel of St Clements

Based on the nursery rhyme Oranges and Lemons... said the Bells of St. Clements.

Why this serve? This cocktail is a way to taste the rum's citrus notes enhanced by the oils from a fresh orange and lemon peel.

Ingredients: 50ml Rum, Twist of Lemon Peel, Twist of Orange Peel, 10ml Cane Syrup, 3 dashes Orange Bitters

Glassware: Double whisky glass

Method: Stir the rum, sugar and bitters in a mixing glass with large ice or one ice block until cold. Pour into a double whisky glass with fresh ice. Twist and add both the orange and lemon over the glass to add their oils to the cocktail.

SERVE 5 : Kicks Like A...

Why this serve? Rum highballs such as Dark and Stormy and Mojitos are the most popular ways to drink rum in a cocktail. But sometimes the rum is lost within the drink as the mixer takes over. This drink is a low ball served in equal parts to get the beauty of the rum and the effervescence of the mixer. A perfect rum mule.

Ingredients: 50ml Rum, 50ml Ginger beer, Dash of angostura bitters, Squeeze of a fresh lime wedge

Glassware: Whisky glass or Low Ball

Method: Pour straight into a whisky glass with one large ice cube. Squeeze the juice of the lime wedge into glass then discard. Add another lime wedge for garnish and aroma into the drink.