



**"VISUALLY SPECTACULAR,  
INCREDIBLY FRIENDLY  
STAFF AND UTTERLY  
DELICIOUS TO BOOT!"**

**ALEX MORRISROE, MAKE EVENTS**

...

**We play with our food... jaw dropping  
f&b event experiences and activations**



# MENU

## **Nitro Ice Cream + Instant Sorbet**

Charcoal + Raspberry Sorbet  
Dark Chocolate Orange Ice Cream  
Mince Pie Ice Cream + Burnt Butter  
Baked Pear Sorbet + Rosemary  
Christmas Pudding + Caramel Ice Cream  
Mascarpone + Nutmeg Ice Cream

## **Meringues + Bubbles**

Blood Orange Bubble  
Lavender Dragon's Breath Meringues  
Cloved Clementine Bubbles  
Cranberry Dragon's Breath Meringue

# MENU

## Christmas Cocktails

### Fig Negroni Campari

Vermouth | Gin | Fig | Citrus Vapour Bubble

Cosmic Cosmo Orange Vodka | Rose | Lemon |  
Blueberry | Cranberry | Blue Spirulina

Popcorn Old Fashioned Bourbon | Popcorn Syrup  
| Aromatic Bitters |  
Smoked Vapour Bubble

Espresso Martini Vodka | Coffee Liqueur |  
Coffee | Smoked Vapour

Chocolate Orange White Russian Vodka |  
Cointreau | Chocolate Liqueur | Kahlua | Milk

Winter Spice Gin | Blue Curacao | Clarified  
Citrus | Cucumber | Ginger Smoke

# GET IN TOUCH...

## FIND OUT WHAT ELSE WE CAN DO

Need a completely custom experience?

Get in touch to find out more about our immersive rooms, DIY Cocktail Wall, team building activations, and top to bottom food and drink design.

## CONTACT US

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