



CONCORDE COCKTAIL HOUR



Concorde was a luxury experience. A big part of this was definitely the drinks served on board. There a wide selection of fine wine and beer lists, spirits and cocktails available.

Here is a drinks menu for the Ottawa to London route.

Have a go at mixing some of the classics that were available on board or create your own Concorde inspired drink and share with us [f@aerospacebristol](#) [t@BristolAero](#)

You could even schedule a time to meet your friends online and host a Concorde themed cocktail party.

Whichever you choose, raise a glass with us and show us your creations using [#concordecocktails](#)

Aperitifs & Cocktails

Sweet and Dry Vermouth
Campari Soda
Americano . Negroni
Medium Dry Sherry
Dry Martini . Gin . Vodka
Bloody Mary . Old Fashioned . Manhattan
Sours – Whisky . Gin . Brandy
Gin Fizz

Highballs – Whisky . Brandy . Gin . Rum

Champagne Cocktail

Spirits

Whisky – Scotch . Bourbon . Rye
Gin
Vodka

Beers

Ale . Lager

Selection of Soft Drinks

Wines

Champagne
Dom Perignon 1969
Bordeaux
Château Brane Cantenac 1970
Burgundy
Chablis-Laroche et fils 1975

OLD FASHIONED

60ml whisky (*scotch or bourbon*)
2 tsp sugar (*granulated or syrup*)
1-2 dashes of Angostura bitters
Splash of water
Orange slice

GIN FIZZ

50ml gin
25ml lemon juice
2tsp sugar syrup
Sparkling water
Ice (*to chill*)
Lemon slice

MANHATTAN

75ml Whisky (*ideally bourbon*)
30ml sweet vermouth
2 dashes of Angostura bitters
1-2 maraschino cherries to garnish
Ice (*to chill*)

WHISKY SOUR

50ml whisky (*ideally bourbon*)
35ml lemon juice
12.5 ml simple sugar syrup
(*2 parts sugar 1 part water*)
2 dashes Angostura bitters
1/2 egg white
Ice (*to chill*)
1 piece lemon zest