



Cargreen Yacht Club

House of the Black Cat

2 March 2019

CYC Cadet Team invite parents and members to a pop up "House of the Black Cat" gin evening to brighten these dark winter nights, where you will be guided by a Master of Ceremonies through a menu of gin history. Including stops at Dutch courage, Old Tom, and then The Capital, concluding with Home Sweet Home. For each course on the menu there will be a recommended choices of dilutions, garnishes and canapés to enhance your taste experience.

Single shots at the recommended 3:1 mix
The bar will be open for drivers and non gin drinkers

01

Dutch Courage

Bols barrel aged Jenever

Bols **Dutch & Stormy** – ice, Ginger beer dash of bitters garnished with lime

Or

Bols **The really old fashioned** – ice, simple syrup, 3 dash of bitters, garnish with orange Paired with almonds and hazelnuts

02

Old Tom

Ableforth's Bathtub Gin

Indian Tonic

Garnish with orange wedge

Paired with chorizo, salami, crusty bread, and olives

03

The Capital

Sipsmith London Dry

Elderflower or Indian tonic

Garnish with slice of lemon or cucumber

Paired with mature strong or goats cheese on crackers

04

Home Sweet Home

Plymouth Gin

Devon lemonade - Plymouth Gin, ½ part

Elderflower Cordial, 3 parts sparkling water

Garnish with slices of lemon and a sprig of mint

Or

Mediterranean or Indian Tonic

Garnish with pink grapefruit

Paired with Smoked Salmon and Crème Fraiche
Crostini's

Profits to the maintenance of club dinghies

Idea & design D Wheatley