



UNIVERSITY OF
LEICESTER

TRY A GIN

WITH A DIFFERENCE

GARNISH GUIDE



SIGNATURE SERVE

Strawberries, mint and light tonic

The strawberries add a natural fruity taste, especially when left for a while.



ALTERNATIVE SERVE

Basil leaves, dehydrated orange and light tonic

The basil provides a sweetness. The oil from the dehydrated orange complements the gin well.



MARTINI

Vermouth and hibiscus

The martini creates a balanced spice level to make the drink delicate and tasty. The hibiscus creates the colour of the drink.



TOM COLLINS

Lemon and ginger syrup, lemon juice and soda

The combination creates a citrus fresh drink.



1921-2021

#UoL100

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