



COCKTAIL MASTERCLASS



Thank you for your enquiry about our master class sessions. Our classes are designed to be informative and fun. During the masterclass we aim to teach participants the basics of cocktails, including the skills required to host their own cocktail party, and generally be cocktail savvy!

Master classes and tasting sessions are run as and when booked.

The days itinerary includes:

- * A welcome drink to enjoy whilst receiving a brief introduction to the history, methods and the make up of cocktails and their many variations.
- * Demonstrations by our expert mixologist(s), then members of the group at a time make variations of a classic cocktail.
- * Each demonstration will involve an interactive approach to making cocktails that will provide a wide overview of mixology and techniques.
- * Each member of the group will get a chance to make a cocktail behind the bar. This means there will be plenty opportunity to sample a range of delicious drinks!

We book classes for groups between 4 and 24 people which are charged at £35 per person. Smaller groups can be accommodated at a minimum charge of £120. Classes typically run for between 120 minutes, up to 150 minutes dependant upon group size, and are normally held between noon & 5pm on weekends. During the week we can offer classes day or night. A deposit of £5 per person is required to secure the date for you.

OTHER CLASSES: Tequila & Rum Tasting sessions. Our generous back bar contains over 40 distinct brands of each spirit and our highly trained bar tenders are always eager to disseminate their (spiritual) knowledge and love.

OPTIONAL EXTRAS: Why not consider dining after your masterclass or choose to have a selection of delicious canapés to be served during the session?

To find out more information or to speak to our events team please call **0131 556 7060** or email events@thevoodoorooms.com



THE RESTAURANT SET MENU

2 courses for £16, 3 courses for £20

• STARTERS •

* **SOUP OF THE DAY (V)**
granary bread

* **GRIDDLED COURGETTES WITH SERRANO HAM (GF)**
pine nuts, parmesan shavings, sweet & sour dressing

* **CAPRESE SALAD (V/GF)**
plum tomatoes, buffalo mozzarella & fresh basil served with a Verdita shot

• MAINS •

* **GOURMET BEEF BURGER**
brioche bun, Mull of Kintyre Cheddar, tomato relish, gherkins, skinny fries & side salad

* **GRILLED HARISSA CHICKEN**
chickpea, tomato & coriander salad, crème fraiche dip

* **BAKED LEMON SOLE FILLET (GF)**
green butter sauce, prawns, Parmentier potatoes

* **MOROCCAN TAGINE (V)**
sweet potato, couscous, olives, almonds & pitta bread

• DESSERT •

* **HOME-MADE STICKY TOFFEE PUDDING (V)**
vanilla ice cream

* **CHEESEBOARD**
Brie, blue, smoked Cheddar, crackers, pickles, gherkins & chilli jam

Please Note:

For parties of 10 or more we require a pre order at least 10 days in advance.

10% mandatory service cover on tables of 5 or more.

Please inform us of any dietary requirements when ordering.

All dishes are made in a kitchen environment that works with nuts.

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CANAPÉS MENU

Our canapés are professionally hand crafted using only the finest ingredients. These are a selection of the most popular, if you would like anything specific please ask.

• GOURMET CANAPÉS •

Choose 3 @ £4.95 per head / 5 @ £7.95 per head
(Chef makes on average between 1.5 and 2 of each selection)

- * Mini Voodoo cheeseburgers
- * Goats cheese & caramelised red onion mini bruschetta
 - * Mini pizzas with selection of toppings
 - * Chicken satay skewers with spicy peanut dip
 - * Mini tartlets with sun-blush tomato and feta
- * Mini baked potatoes with fine ratatouille & parmesan

• DESSERT CANAPÉS •

3 @ £4.95 per head
(Chef makes on average between 1.5 and 2 of each selection)

- * Mini sticky toffee pudding with caramel sauce
- * Chilli chocolate bonbons with ginger, coconut and lime crumb
 - * Mini strawberry tartlets

Please Note:

A minimum order of £100 for either the savory or dessert canapes is required.
Some dishes may contain traces of nuts.