



RINGTONS
BEVERAGES FOR BUSINESS

Camomile, honey, whisky

Sweet and soothing
Serves one

What you need:

- 150ml water
- 2tsp Ringtons Camomile loose leaf infusion
- 1tsp honey
- 25ml elderflower liqueur - for a none alcoholic version use elderflower presse or syrup
- 25ml whisky
- Lemon juice
- Ice
- Soda water

Method

Firstly, brew your tea.

To get the finest of flavour out of your tea use freshly drawn water when filling up your kettle. Boil and pour 150ml over two heaped teaspoons of loose leaf. Allow to brew for three to five minutes, strain, stir in the honey and cool.

Get mixing.

In a glass, combine the elderflower liqueur and whisky with a squeeze of lemon juice. Add a handful of ice and the tea.

Add the finishing touch...

Top the glass with soda water and garnish.





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Rose, strawberry, vodka

Rosie and sparkling
Serves one

What you need:

- 150ml water
- 2tsp Ringtons Strawberry and Cream loose leaf infusion
- 1/2 tsp rose water
- 25ml vodka
- Ice
- Sparkling wine, cava or prosecco.

Method

Firstly, brew your tea.

To get the finest of flavour out of your tea use freshly drawn water when filling up your kettle. Boil and pour 150ml over two heaped teaspoons of loose leaf tea. Allow to brew for three to five minutes, strain and cool.

Get mixing.

In a glass, combine the vodka with rose water to taste. Be careful, rose water is very powerful! Add a handful of ice to your glass and the tea.

Add the finishing touch...

Top with your sparkling beverage of choice and garnish as you wish.





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Elderflower, berry, gin

Floral and fruity
Serves one

What you need:

- 150ml water
- 2 Ringtons Berry and Elderflower tea bags
- 25ml elderflower liqueur - for a none alcoholic version use elderflower presse or syrup
- 25ml gin
- Ice
- Sparkling water
- Mix of berries

Method

Firstly, brew your tea.

To get the finest of flavour out of your tea use freshly drawn water when filling up your kettle. Boil and pour 150ml over the two tea bags. Allow to brew for three to five minutes, strain and cool.

Get mixing.

In a glass combine the elderflower liqueur and gin. Add a handful of ice to your glass and the tea.

Add the finishing touch...

Top the glass with sparkling water and garnish with berries.

