

THE CLUB HOUSE



Festive Drinks Menu

A curated collection crafted to celebrate the Christmas season All Hive spirits available to purchase by the bottle (50cl or 20cl)

Mulled Cider £5.95

Hot Dorset cider gently infused with cinnamon, nutmeg and orange zest for a cosy, winterwarming serve. Warm spice and bright citrus make this cider a natural partner for lighter seafood or anything with a crisp, savoury edge - for example, *Battered Hake & Chips*.

Mulled Wine £7.95

A deep, aromatic red wine warmed with clove, cinnamon, orange and a splash of ruby port for richness. Its deep, aromatic spice works well with richer dishes or creamy elements, adding warmth and contrast - try it alongside something like the *Cornish Mussels*.

Baileys Liqueur Coffee £8.50

Freshly brewed coffee blended with velvety Baileys for a smooth, indulgent pick-me-up. Smooth, creamy and indulgent - a lovely match for comforting or slightly sweet flavours, such as the soft richness of the *Baked Camembert*.

Santa Spritz £10.95

A sparkling almond-cherry spritz lifted with bright citrus and finished with soda for a festive, refreshing pour. Bright, bubbly and citrus-lifted, this spritz pairs well with fresh, vibrant dishes or anything with gentle seafood richness - for example, the *Monkfish Tacos*.

Spiced Apple Cinnamon Sour £10.95

Crisp apple, warming cinnamon and a touch of whiskey, shaken to a silky froth and rimmed with cinnamon sugar. Crisp apple and warming spice cut beautifully through creamy, hearty plates, making this a refreshing companion to plates like the *Baked Crab Mac & Cheese*.

Ferrero Rocher Martini £10.95

A decadent dessert-style martini inspired by the iconic chocolate. Silky vodka, rich cocoa and toasted hazelnut create an indulgent, velvety sip with a warm nutty finish. Chocolatey, nutty and decadent - best enjoyed with dishes that welcome a little sweetness, such as warm, melty cheeses like the *Baked Camembert*.



