

We came, we saw, we gintashed!

So, it's the Monday after the weekend that was, and our heads are a little sore after another record breaking attendance at the colmore business district festival! Doctor Jekyll's liquid picnic was perfectly pitched for Saturday afternoon, as the sun beamed down on a glorious setting and our signature serves were just what the Doctor ordered!

We expanded our offering this year; in an attempt to showcase the creativity of our bar team alongside our standard fair that always wins over the crowds!

We spent weeks in advance infusing our own gin and offered three different varieties, with hibiscus, rhubarb & blueberry infused gin served in our giant kilner jars. We served these as G&T's & twisted Tom Collins' offering you the potential to create your own cocktail depending on your taste! Alongside this, we had the glorious summer gin of Larios rosé & Larios 12, one that basically tastes like strawberry & cream, with the latter offering a refreshing citrus kick to really take the edge off those hot vibes. Finally, it wouldn't be CBD festival without Doctor Jekyll & his punch bowl, what went into it we can't remember (we had to try everyone one to make sure it was palatable – hence the sore heads....) but we can guarantee it was packed full of Gin!

Finishing the day with James & myself taking to the stage to walk you through a brief history of gin, followed by a couple of our most popular gin cocktails, we showcased the Fifty Shades & Doctor Jekyll's potion (with the help of Phil, who hosted the event wonderfully as always!), both of which proved popular when the tasters were handed out (we ran out of glasses...).

A key point for us this year was to reduce waste (we're trying to save the planet here, one gin at a time!). Instead of using fresh lemon juice & leaving the potential for it to go off, we took to citric acid to offer that refreshing zing needed for the classic Tom Collins. We also used freeze dried & dehydrated fruit throughout, once again trying to ensure that as little as possible went in the bin. This, alongside our disposable paper straws led to this year's Jekyll team being the greenest yet!

Want to infuse your own gin? It's super easy & really adds a great touch to any house party. There are plenty of recipes on the World Wide Web, but we've offered one of ours so you don't have to explore, & have also left the recipe for the most popular drink from us over the weekend, our 'Strawberry & Cream Collins'!

Hope you got to visit us, & if you did, hope you enjoyed your gin! Don't forget, if you've still got your gintash – tag yourself with it using the hashtag #gintash with a potential to win £100 bar tab here at the Jekyll! Just think how much gin that is!

Gin gin!

Matt

Hibiscus infused gin.

70cl Gin (we used Larios 12)

10g dried hibiscus

Leave to steep in lidded kilner jar for 3 days & decant.

Strawberrys & Cream

50ml Larios Rosé gin

25ml vanilla & citric acid mix*

Top with soda

*citric acid mix recipe:

100g sugar syrup (equal quantities sugar & water, brought to boil until sugar dissolves)

8g citric acid

1 x vanilla pod

Leave to infuse for 2 days & remove vanilla pod.