



MAKE YOUR OWN COCKTAILS



FANTASTIC UPSELLING OPPORTUNITY WITH GREAT MARGINS!

Recipes available for a range of fabulous alcoholic ice cream and sorbet cocktails – ice cold and delicious!

All you need is a blender and some pretty glassware!

Fully supported with our complimentary Cocktail Menus for you to display. Don't miss out on creating something special to set your hospitality above the competition.



Bellini RASPBERRY SORBET

A summery cocktail straight from Venice
Add 2 scoops of Suncream Premium Raspberry Sorbet with Pink Moscato, Champagne or Prosecco, add a splash of Chambord and finish with a scatter of fresh raspberries.



Mojito LEMON SORBET

Guaranteed to cool you down
Blend two scoops of Suncream Lemon Sorbet with a shot of white rum. Add the juice and zest of a lime. Add a splash of soda water & pour your Mojito into a cocktail glass and garnish with some fresh mint.



Pina Colada COCONUT CREAM

A taste of the Caribbean islands
Blend 2 scoops of Gelato Gold Coconut Cream Ice Cream with 2 shots of rum & pineapple juice. Serve with a pineapple wedge & glace cherry!



Mudslide CAPPUCCINO AMARETTO

Add a bit of sparkle
Swirl chocolate sauce around the inside of a glass. In a blender mix 2 scoops of Gelato Gold Cappuccino Amaretto Ice Cream with a shot of Baileys, a shot of Kahlua and some milk. Pour into a glass, top with cream. Serve with chocolate shavings.

Did you know that Suncream's ice creams and sorbets have been used for years in the milkshake market due to their perfect stabilisation in the end product, in fact did you also know that not all ice creams are created to achieve this?

These great recipes make perfect alcoholic cocktails that are consistently good.

ACHIEVE MARGINS OF BETWEEN 250-300% BASED UPON A COCKTAIL PRICE OF £6.50

For more information on ranges and flavours visit www.suncreamicecream.com or call 01827 282571



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Cherry Kiss CHOCOLATE CHUNK

Pucker up!

Coat the rim of a glass with some melted chocolate and allow to cool. Blend 2 scoops of Gelato Gold Chocolate Chunk Ice Cream with a shot of cherry vodka add some cherry juice and a splash of milk. Pour into a cocktail glass and serve with a sprinkle of chocolate and a glace cherry!!



San Francisco ORANGE SORBET

Zingy and Refreshing

Blend 2 scoops of Suncream Orange Sorbet with a shot of vodka & a shot of banana liquor. Add a generous splash of fresh orange juice. Pour into a tall glass and add a couple dashes of grenadine. Serve with a slice of orange.



Sgroppino LEMON SORBET

A sophisticated Italian treat

Pour the Prosecco and vodka into a tall cocktail glass and give a gentle stir. Add a scoop of Suncream Premium Lemon Sorbet. Serve with some mint and berries. Bellissimo!



Daiquiri STRAWBERRIES & CREAM

A new take on an old favorite

Blend 2 scoops of Gelato Gold Strawberries & Cream Ice Cream with a shot of white rum, a shot of peach schnapps and add a splash of milk. Pour into a cocktail glass and serve with fresh strawberries.

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