

Valentine's Day Cocktail – The Recipe for Love?

☒ Treat your loved one to a Valentine cocktail created by The Rutland's Andy Thompson, winner of the SLTN Awards 'Mixologist of the Year' 2011. Cupid's Arrow is a romantic combination of Absolut raspberry vodka shaken with fresh citrus and laced with a light and floral crimson poppy liqueur.

Andy will be creating a regular 'Cocktail of the Month' as part of further developing his mixologist skills and to offer a consistently exciting choice for cocktail-lovers. Priced at £5.50, Cupid's Arrow is available in The Rutland bar until Wednesday 29 February.

Andy says: "I love to experiment with new flavour combinations and methods and it's vital that each cocktail looks as amazing as it tastes. And who knows, Cupid's Arrow really could strike at The Rutland!"

If you can't make it to The Rutland, use the recipe below to make your own Cupid's Arrows...

Cupid's Arrow Recipe

Ingredients

37.5ml Absolut raspberry vodka

25ml Lemon juice

12.5ml Gomme (sugar syrup)

12.5 ml Couquolet (poppy liqueur)

Method

- Shake first three ingredients together then strain over crushed ice
- Drizzle Couquolet over the top
- Top with raspberry and lemon peel

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