

#SpringboardChristmasCocktail

*Delight your guests with a festive tippie
and support The Springboard Charity
this Christmas!*



Springboard
CHARITY

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Support Springboard

Springboard has been helping unemployed people of all ages, abilities and backgrounds to improve their career potential in hospitality and tourism for over 30 years; futureproofing the talent pipeline for hospitality. The charity supports unemployed people, especially those who experience barriers to employment and young people.

We help our employer partners attract, develop and retain talent, futureproofing the talent pipeline for hospitality and tourism. We promote hospitality, tourism and allied industries as great places to work, through strategic partnerships with employers, ambassador and alumni networks, the government, employment referral agencies, educational establishments, industry bodies and other key influencers.

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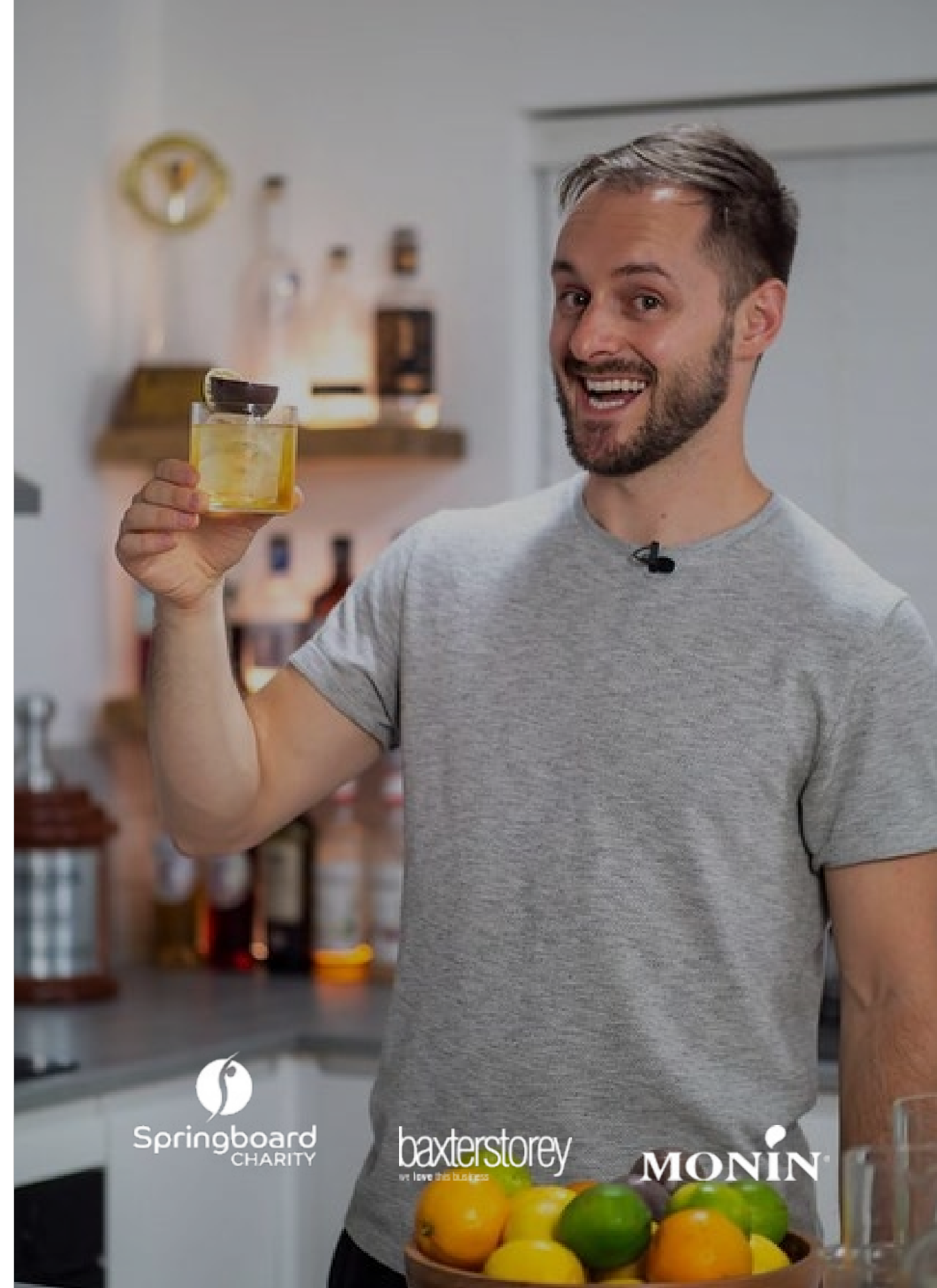


Hospitality charity Springboard are looking for venues that will be happy to add a cocktail to their festive drinks list or party menus this year, which includes a donation to charity (recommended £1).

The Charity cocktail can be one designed by your own mixologist, it can be one that you already have on your list or you can choose to add the **'Fairytale of New York Sour'**, created by **Dan Fellows** exclusively for Springboard!

Dan Fellows

Dan Fellows is a Double World Champion in Coffee Cocktails and previous UK Barista Champion. He is a BaxterStorey Beverage Partner and Brand Ambassador / Consultant for leading brands in the coffee and cocktail industries. His recently launched YouTube channel shares all things coffee + cocktail.



The Fairytale of New York Sour

Dan's twist on the classic New York Sour. The 'Fairytale of New York Sour' consists of: *Whisky, lemon juice and winter spiced sugar syrup shaken over ice, strained into a rocks glass with cubed ice, and topped with red wine. Garnish with lemon slice and grated nutmeg.*

Standard

50ml Irish whiskey
25ml Lemon juice
15ml Monin Winter Spice syrup
25g Egg white or aqua faba (optional)
15ml Red Wine

METHOD

1. Add whisky, lemon juice and winter spice syrup and egg white / aqua faba (if using) to Boston shaker.
2. Shake hard over ice.
3. Strain out ice and stick blend / dry shake (optional, recommended if using egg white or aqua faba)
4. Fine strain into frozen rocks glass filled with cubed ice.
5. Allow to settle and slowly pour a thin layer (~15ml) of red wine over spoon to float on top of cocktail. Use a pour spout to slow flow further if required.

GARNISH

Orange zest expressed over drink and grating of nutmeg

Complex

(Pre-batched recipe makes 6-7 serves)

300ml Irish whiskey
150ml Lemon juice
100ml Monin Winter Spice syrup
5.5g Saline solution (1 part salt : 5 parts water)
150ml Whole milk
15ml Red wine per serve

METHOD

1. Combine whisky, lemon juice, winter spice syrup and saline solution in mixing glass.
2. In separate large glass, add whole milk.
3. Pour cocktail mix into milk to curdle.
4. Pour curdled mix through paper filter twice in fridge.
5. Refrigerate until ready to serve.
6. To serve, pour 90ml cocktail over clear ice block in frozen rocks / stemless wine glass.
7. Slowly pour a thin layer (~15ml) of red wine over spoon to float on top of cocktail. Use a pour spout to slow flow further if required.

GARNISH





Dehydrated orange and grating of nutmeg



Get Involved!

We'd love to know if you're participating and supporting Springboard! Let us know through our [online form](#) or scan the QR code below - we'll be in touch with assets that you can use and info to share with your customers

Tag us in your social media when the campaign is live, so that we can share your posts:

-  @springboard_uk
-  @SpringboardUKCharity
-  @springboard_uk
-  @springboard_UK



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A Recent Springboard Candidate Testimonial

We support young, unemployed and disadvantaged people in the UK and Ireland to access free employability and industry skills training, as well as wellbeing support, mentoring and careers advice, getting them skilled and ready for work in hospitality. With your support we are futureproofing the talent pipeline for hospitality.

Devonte

"The first thing Springboard gave me was a routine and a reason to get up in the morning. I felt productive for the first time. They taught us how to lay out our CV, what to expect in an interview, and how to prepare and structure our answers. I learned to always be early and the importance of body language and tone. I learned that the customer is always right, and how to take criticism and improve from mistakes rather than be defeated by them. That course was the best thing that ever happened to me. I have a new job working between the bar, the kitchen and front of house at the O2 Arena. My manager told me my customer service has improved a lot and that I'm an enthusiastic, hard worker."




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