Whether you’re celebrating or just having friends round, these delicious non-alcoholic drinks are a must-have to treat your designated-driver friends so they’re not left out of the party spirit.
**Berry Breezer**

A jolly cocktail to get the party started!

**INGREDIENTS**
- Half a fresh lime
- 2 teaspoons of brown sugar
- 100 ml of cranberry juice
- 50 ml of pineapple juice
- Tonic water

**METHOD**
Crush the lime and sugar together, add the juices, shake and strain over ice. Top with tonic and garnish with a lime wedge.

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**Elderflower Spritzer**

A refreshing, light cocktail perfect for summer parties, barbeques and balmy evenings.

**INGREDIENTS**
- 50 ml of elderflower cordial
- 3 lemon wedges
- Half a teaspoon of brown sugar
- Soda water
- Mint to garnish

**METHOD**
Crush the sugar and lemon wedges together, add the elderflower cordial, shake, top with soda, stir and add more ice as required. Garnish with a lemon wedge and a sprig of mint.

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**Winter Warm**

A festive alternative to mulled wine.

**INGREDIENTS**
- 75 ml of apple juice
- 75 ml of cranberry juice
- 2.5 teaspoons of honey
- Lemon and clove

**METHOD**
Heat the apple and cranberry juice, stir together for one minute in a microwave, stir in the honey and clove-studded lemon slice. Strain into a handled glass. Garnish with lemon and mint leaves.

**FOR AN EXTRA FLAIR**
Replace the honey with brown sugar syrup. To make the syrup, combine some sugar gomme, a cinnamon stick, cloves and some cranberries in a pot. Allow to infuse for 3-4 hours, then strain and mix with the fresh apple and cranberry juices.
**Citrus Mock-tini**

A delightfully fresh and citrusy cocktail.

**INGREDIENTS**
- 3 fresh kumquats
- 3 teaspoons of lime marmalade
- 25 ml of clementine juice
- Tonic water

**METHOD**
Crush the kumquats with the marmalade, add the clementine juice, shake, pour over ice and top with tonic. Garnish with spent kumquat shells.

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**Piña-Banana**

A smooth and creamy dream.

**INGREDIENTS**
- One banana
- One teaspoon of almond syrup
- Two teaspoons of honey
- 50 ml single cream
- Dash of pineapple juice

**METHOD**
Blend all the ingredients together with some ice until frozen.

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A twist with spiced wine.

**INGREDIENTS**
- Fresh cranberry juice
- A knob of honey and cranberry juice
- A dash of pineapple juice

**METHOD**
Add cranberry juice and honey to a heated mug, stir and allow to infuse for five minutes. Garnish with a chocolate or lemon wheel.

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A-ahts and alternative wine.

**INGREDIENTS**
- Three oranges
- Two handfuls of thyme
- Two handfuls of lemon thyme
- Three edible vanilla pods
- A handful of cardamom
- A handful of cinnamon

**METHOD**
Make this, mix a handful of buckwheat flour, thyme, lemon thyme, edible vanilla pods, cardamom, cinnamon and honey in a heated mug and allow to infuse for three days. Sieve with the heated berry juices.
Every year, drunk drivers are responsible for thousands of deaths and injuries on our roads. Even a small amount of alcohol will affect your ability to drive. The best way to remain safe is to not drink any alcohol if you are driving.

Keep yourself and your friends and family safe by serving those intending to drive with a sensational non-alcoholic cocktail.