



The Cavendish

London

THE “GOLD MEDAL” COCKTAIL AT THE CAVENDISH HOTEL

To celebrate the success of the British athletes at the 2008 Beijing Olympics and the Olympic Victory Parade on 16 October 2008, The Cavendish Hotel on Jermyn Street has created the special “Gold Medal” cocktail.

The cocktail, created by Robert Gaggl, the Head Barman at The Cavendish, will commemorate the fantastic Beijing Games and welcome in the 2012 London Olympics. The Gold Medal will be available from 1 October until 31 October 2008 priced at £9.50.

The luxurious floating cocktail will combine Kahlua, Finlandia Vodka, Espresso and Milk Foam, with Goldschläger cinnamon schnapps adding real flakes of 24 Carat gold leaf to the cocktail to make it extra special.

The four-star deluxe Cavendish Hotel is a modern and contemporary hotel situated on London’s prestigious Jermyn Street, off St James’s. The hotel’s location on this quiet street behind Fortnum & Mason makes it perfect for visiting the shops and boutiques of Bond and Regent Street, as well as being only a short fifteen minute walk from Hyde Park.

The Lobby Bar at The Cavendish features high-backed leather couches and contemporary artwork and is open Monday to Sunday until 12.30am. This is the perfect place to relax and enjoy this new cocktail.

Gold Medal Cocktail

25ml Goldschläger
20ml Finlandia Vodka
10ml Kahlua
Single Cold Espresso
Milk foam

Add the Goldschläger to a Margarita Glass
Shake the Vodka, Kahlua and Espresso in a Boston Mixer with ice
Using the back of a spoon gently float the Vodka, Kahlua
and Espresso mixture on top of the Goldschläger.
Add a thin layer of cold milk foam
Garnish with a cinnamon stick

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