Spirit of Summer
Bombay Garden

#RadioSpiritofSummer
#RadioBombayGarden

@radiorooftoplondon
Cocktails
All £16

Summery & Light
Bombay Sapphire – cucumber & watermelon tonic
Cucumber twist

Spiced & Delicate
Star of Bombay – spices & oakwood tonic
Star anise – orange peel

Fruity with a Boost
Bombay Dry – cranberry & ginger tonic
Orange – rose petal

Dolce Peccato
Bombay Sapphire – limoncello – Campari
Passion liqueur – simple syrup – grapefruit juice
Passion fruit

L’été Indien
Bombay Sapphire – St Germain
Lime juice – elderflower cordial
Sassy pear cider – mint leaves

#RadioSpiritofSummer
#BombaySapphire
@radioRooftopLondon
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Bombay Garden

Bombay Garden Experience
£75 per guest for a minimum of 6 guests
Exclusive use of the Bombay Garden space for 2 hours
A bottle of Bombay English Estate
Selection of Double Dutch mixers
Selection of garnishes & botanicals
3 food sharing boards

The perfect Gin & Tonic experience

Bombay Sapphire Anglo-Indian Tapas board
£27
Gin & Blackberry cured salmon
Sourdough toast - horseradish cream
Grilled chicken tandoori - mango chutney
Crispy cauliflower Manchurian
Coriander seed yogurt with cucumber
Bombay potato Scotch egg
Poppadum - tomato, onion & cucumber raita

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#BombaySapphire
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AFTERNOON TEA
£28 per guest with a choice of teas
£40 per guest with a choice of teas and a cocktail or a glass of Taittinger brut NV
12 noon to 5pm daily

SAVOURY
Jelly of tomato consommé
Coronation egg sandwich - watercress - spicy mango chutney
Cucumber and dill cream - caraway bread
Pollen and gin cured salmon - English cod roe tartlet
Roasted ham and Cheddar sandwich - honey mustard butter

SWEETS
Lemon - earl grey & gin tartlet
Cardamom crème brûlée
Orange and tequila shortbread
Chocolate sablé tartlet with orange chocolate ganache
Lime and tequila infused strawberries and cream

SCONES
Raisin scones
Plain scones
Clotted cream and strawberry jam

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#BombaySapphire
AFTERNOON TEA

£28 per guest with a choice of teas
£40 per guest with a choice of teas and a cocktail or a glass of Taittinger brut NV

12 noon to 5pm daily

Savoury

JELLY OF TOMATO CONSOMMÉ

Coronation egg sandwich - watercress - spicy mango chutney

Cucumber and dill cream - caraway bread

Pollen and gin cured salmon - English cod roe tartlet

Roasted ham and Cheddar sandwich - honey mustard butter

Sweets

Lemon - earl grey & gin tartlet

Cardamom crème brûlée

Orange and tequila shortbread

Chocolate sablé tartlet with orange chocolate ganache

Lime and tequila infused strawberries and cream

Scones

Raisin scones

Plain scones

Clotted cream and strawberry jam

#RadioSpiritOfSummer

#patróntequila
Patrón Hacienda Experience

£75 per guest for a minimum of 8 guests

Exclusive use of the Patrón Hacienda space for 2 hours

4 Food sharing boards

6 Jugs of Fresh Fruit Margarita to choose from:

- Watermelon
- Melon
- Strawberry
- Raspberry
- Lemon
- Lime
- Mango
- Pineapple

Experience perfectly crafted margaritas with a twist

Patrón Mexican Tapas Board

£27

- Chicken drumettes - mole sauce
- Chorizo quesadilla - corn - red pepper
- Padron peppers
- Black bean con queso
- Nachos
- Guacamole - tomato salsa

#RadioSpiritOfSummer
#patrón tequila
@radiorooftoplondon
COCKTAILS
ALL £16

SUMMERY & LIGHT
Patrón Silver – cucumber & watermelon tonic
Cucumber twist – lemon grass

SPICED & DELICATE
Patrón Anejo – spices & oakwood tonic
Orange peel

FRUITY WITH A BOOST
Patrón Reposado – pomegranate & basil tonic
Pomegranate seeds – orange wedge

Pine for ME
Patrón Silver – Cointreau – pineapple juice lime juice – honey – black pepper

Media Luna
Patrón Reposado – Citrónge Orange clementine juice – agave grenadine – orange blossom water

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#PatrónTequila
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Spirit of Summer
Patrón Hacienda

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