

# ALSTON BAR & BEEF

## GIN MASTERCLASS



From William of Orange, to Churchill to Snoop Dogg, gin has a very colourful history. It has survived numerous wars, US prohibition, soggy lemon slices and substandard tonic, for almost 400 years.

With over 60 unique gins behind our bar, we've learned a thing or two about this most interesting of spirits and we can't wait to pass it on.

We'll explain the origins of the many nicknames our favourite tippie has picked up over the years; from "Dutch Courage" and the less attractive "Mother's Ruin" to the legend of the Old Tom Cat.

It's not just about the history, we'll talk you through the distillation processes, the common and not so common botanicals used in both classic and modern gins and the reason we think a garnish is so important.

Our Gin Masterclass is relaxed but informative and lasts around one hour.

You will be greeted with a gin cocktail of your choice on arrival and will taste six gins over the course of the hour.

We aim to show you the full spectrum of what gin has to offer and let you walk out of Alston Bar and Beef, a little bit of a gin expert too.

The Masterclass has a minimum booking of six people and a maximum of twelve.

The Masterclass itself is £30 per person, for only £20 extra we can provide a 3 course meal for your party, to complete your experience with us at Alston Bar and Beef.



Gift vouchers are available and we will be running a monthly masterclass starting in the New Year, keep an eye on our Facebook and Twitter for more info.

If you'd like to book one of our masterclasses or have any queries about what's on offer, do not hesitate to give us a call on 0141 221 7627 or email us at [info@alstonglasgow.co.uk](mailto:info@alstonglasgow.co.uk).