Concorde was a luxury experience. A big part of this was definitely the drinks served on board. There was a wide selection of fine wine and beer lists, spirits and cocktails available.

Here is a drinks menu for the Ottawa to London route.

Have a go at mixing some of the classics that were available on board or create your own Concorde inspired drink and share with us @aerospacebristol @BristolAero

You could even schedule a time to meet your friends online and host a Concorde themed cocktail party.

Whichever you choose, raise a glass with us and show us your creations using #concordecocktails

### Aperitifs & Cocktails
- **Old Fashioned**
  - 60ml whisky (scotch or bourbon)
  - 2 tsp sugar (granulated or syrup)
  - 1-2 dashes of Angostura bitters
  - Splash of water
  - Orange slice

- **Manhattan**
  - 75ml Whisky (ideally bourbon)
  - 30ml sweet vermouth
  - 2 dashes of Angostura bitters
  - 1-2 maraschino cherries to garnish
  - Ice (to chill)

- **Gin Fizz**
  - 50ml gin
  - 25ml lemon juice
  - 2 tsp sugar syrup
  - Sparkling water
  - Ice (to chill)
  - Lemon slice

- **Whisky Sour**
  - 50ml whisky (ideally bourbon)
  - 35ml lemon juice
  - 12.5 ml simple sugar syrup
  - 1/2 egg white
  - Ice (to chill)
  - 1 piece lemon zest

### Spirits
- Whisky - Scotch, Bourbon, Rye, Gin, Vodka

### Beers
- Ale, Lager

### Selection of Soft Drinks

### Wines
- Champagne
- Dom Pérignon 1990
- Bordeaux
- Château Brane Cantenac 1970
- Burgundy
- Chablis-Laroche et fils 1975