

Food & drink

A day to lift your spirits

Bring out your inner mixologist to create something special this Father's Day

VINTAGE IMAGES: ALAMY, MICHEL CAROSSIO; PASCAL BOUCLIER



Parental guidance: a cocktail or two can oil the wheels on Father's Day

If you're entertaining – or being entertained – today, there are plenty of alternatives to a glass of chilled champagne.

Kick off proceedings with a bloody Mary – a great brunch-time pick-me-up – or try swapping the vodka for tequila to make a bloody Maria.

Aperitifs such as the negroni and boulevardier are in vogue now, while classic sundowner the old fashioned will cater to more traditional tastes.

So, raise a glass with one of these mixed drinks; chances are you've got the ingredients in your liquor cabinet already. Cin cin!

Neil Ridley & Joel Harrison

Cocktails

Old fashioned

Said to be the original cocktail first ordered at the Pendennis Club in Kentucky where the bartender was asked for a drink "in the old-fashioned style".

Place a sugar cube in a tumbler. Add a dash of Angostura bitters and a teaspoon of water. Add ice and 50ml bourbon whiskey. Garnish with a cocktail cherry and a slice of orange.



Bloody Mary & bloody Maria

Possibly the most widely enjoyed brunch cocktail, the bloody Mary traditionally uses vodka, but becomes a Maria by using blanco tequila.

Pour a generous measure of vodka over ice and top up with tomato juice.

The spice element is a balance of Tabasco, Worcestershire sauce, celery salt and ground black pepper. Garnish with a celery stick.



Negroni & boulevardier

First ordered in Florence by Count Negroni in 1919, this fashionable concoction is simple to make. It's also called "the airport cocktail", as all three ingredients are often found in airport lounges.

Mix equal measures of gin, Martini Rosso and Campari in a tumbler with ice. Garnish with an orange slice. To turn this into a boulevardier, switch the gin for a light scotch whisky.



Drinks to impress your father

Patrón Reposado

This is a wonderfully rich tequila, packed with sweet agave notes, with a herbaceous, dry finish. £44.85, thewhiskey-exchange.com



standout spirits of 2016. This IWSC medal-winning XO from Tarquet is no exception. A real after-dinner treat. £27, wine.telegraph.co.uk

Metaxa 12 stars

This quintessential

Old Hobart Overeem Sherry Cask Matured

Tasmanian whisky is having a moment. This single malt has the spice and complexity of a traditional Speyside scotch alongside its own distinct personality. £125, masterofmalt.com



Greek spirit, made with aged grape brandy and sweetened with fine muscat wine from the Aegean Islands, is enjoying a renaissance and tastes great over ice with a slice of orange. £32.70, thedrinkshop.com

Tarquet XO

Once in the shadow of cognac, armagnac has emerged as one of the



Beefeater Burroughs Reserve

A muscular, complex gin, which is rested in oak casks previously filled with Lillet vermouth. Try this neat or in a very luxurious martini. £66.67, amazon.co.uk