

Cocktails at the Abbey

The concept of cocktails before dinner and in lieu of a formal dinner was introduced to the Edwardians by Americans. By 1910, cocktails had invaded upscale English restaurants and homes across London. However the cocktail party didn't travel well to the country house, since one couldn't expect the butler to be a master mixologist. The cocktail party finally makes it to *Downton* in Season 5.

Gathering friends for cocktails is a great way to socialize any time of year, perhaps timed with a viewing of *Downton Abbey*, or other favourite period dramas. You don't need a fully stocked bar to host a terrific cocktail party. Offer one or two signature cocktails, along with beer, wine or Champagne, and provide some non-alcoholic choices. You can never go wrong with also serving Madeira, port, or Pimm's; a great choice for sparkling water is Perrier, first marketed in the late 1890s. Calculate one cocktail per guest per hour, plus beer and wine, offering an assortment of hors d'œuvres.

HORS D'ŒUVRES

- 95 *Salmon Pumpernickel Pinwheels*
- 129 *Canapés à l'Amiral*
- 131 *Goat Cheese and Fig Canapés on Raisin Bread*
- 133 *Gougères*
- 135 *Marbled Tea Eggs*
- 137 *Marbled Tea Deviled Eggs*
- 139 *Roast Beef Yorkshire Pudding Canapés*
- 141 *Asparagus Feuilletés*
- 143 *Truffled Wild Mushroom Tartlets*
- 207 *Oysters à la Russe*

SWEETS

- 105 *Skinny Phyllo Tarts with Berry Cream*
- 115 *Madeira Cake*
- 145 *Coconut Sandwiches*
- 147 *Monogrammed Chocolate-Dipped Oreos*
- Truffles:*
- 151 *Simple Milk Chocolate Truffles*
- 153 *Caramel and Dark Chocolate Truffles*

COCKTAILS

- 156 *Coronation Cocktail*
- 156 *East India Cocktail*
- 157 *Irish Cocktail*
- 157 *London Cocktail*
- 157 *Lord Suffolk Cocktail*
- 159 *Pall Mall Cocktail*
- 159 *Savoy Hotel Rickey*