

## Garnish selection:

Garnish is used as a decoration but the idea is that it adds to the taste or flavour of your gin. The garnish needs to enhance or complement the signature botanicals in your gin. But generally garnish makes your [Gin & Tonic look amazing](#)

- Orange or Lemon Peel.
  - Lime or Lemon.
- Grapefruit, Lime or Thyme.
  - Orange or Lemon.
  - Lime Peel or Blackberries.
- Pink Grapefruit, Lemon or Star Anise.



- Rosemary and cucumber
- Blueberries and orange slices
  - Lavender.
- Lemon/Lime/ Naarties or Oranges/ Grapefruit
- Strawberries/Blueberries/Gooseberries/Raspberries
- Pomegranate seeds/ Juniper Berries/ Passion Fruit Pulp
- Rosemary/ Cinnamon sticks/ Peppercorns/ Star anise/ Lemon thyme/ Vanilla pods.

## Bonkers but beautiful signature garnishes:

- Black Pepper
- 2. Cinnamon
- 3. Fresh Chilli
- 4. Coriander
- 5. Lemongrass
- Mango & Peach
- Edible Flowers
  - Basil
- Cherry Tomatoes
- Pomegranate

