Celebration pineapple and lemon punch

Serves 12 people.

This punch needs a bit of forward planning but is well worth the extra effort!

- 250 ml gin
- 150 ml cherry or orange liqueur
- 1 pineapple or 2 drained tins of slices in natural juice (not syrup)
- 6 cloves
- 30 lemon mint leaves (or more if they are a bit small)
- 1 bottle of chilled champagne or dry sparkling wine (depending on your budget)

To garnish:

- Thin lemon slices and lemon mint sprigs, with flowers if in season

48 hours before your party pour the gin and chosen liqueur into your punch bowl. Peel, core and thinly slice the pineapple, then cut into neat thin triangles. Not too big or they won't fit into the glass! Bruise the mint leaves gently in a pestle and mortar and add these to the punch bowl along with the cloves. Stir and cover the bowl and leave until your guests are arriving.

Remove the cloves and mint leaves, add your champagne, and the lemon and mint garnish. Serve with a ladle into punch glasses or tumblers and wait for the compliments!