

# Serving drinks

PizzaExpress has some guidance for you on how to serve their drinks. Read these instructions carefully and then go get that 5\* rating!



Drink	Glass	Ice Cubes?	Garnish?
Spirit and Orange Juice	High Ball	3	No
Vodka/Campari/Whisky / other mixer combinations	High Ball	3	Lemon slice*
Brandy and Coke	High Ball	3	No
Spritzer - 125ml wine (Pinot Grigio*/ Pinot Blush*/ Montepulciano), 75ml PET soda/bottle of lemonade	Wine Glass	6	Lemon slice*
Small Peroni / Gluten-Free Peroni / Peroni Nastro Azzurro 0.0% Peroni / Gran Riserva / Peroni Capri	Small Peroni Glass	No	No
Large Peroni	Large Peroni Glass	No	No
Cornish Orchards Cider	High Ball	Offer 3	No
Pizza Pale	Water Glass	No	No
Honeydew Golden Ale	High Ball	No	No
Wine (125ml, 175ml, 250ml)	Wine Glass	No	No
Coke Classic / Diet Coke / Coke Zero Sugar / Sprite Zero Sugar	Coca-Cola Glass	3	Lemon slice*
Fanta	Coca-Cola Glass	3	No
Appletiser	High Ball	3	No
Milk	High Ball	No	No
San Pellegrino Limonata / Apple juice (200ml) / Ginger Kombucha	High Ball	3	No
Sicilian Still Lemonade	High Ball	6	No
Bottled Water	Clear Water Glass	Offer 3	Lemon slice*

\*Remember, waxed fruits are not suitable for vegans. See allergen folder for information on which drinks are vegan.



## Opening and pouring beer

- 1) Check beer is cold.
- 2) Hold bottle firmly on bar and remove cap.
- 3) Place on a tray with the appropriate glass.
- 4) Place glass in front of customer.
- 5) Pour 1/3 of glass and leave the bottle in front with label facing them.



## Serving tap water

- 1) Scoop ice into the jug so that it fills around 1/3 of the jug.
- 2) Using tongs, add two slices of lemon.
- 3) Fill the jug with water from the tap until the water is two inches from the top of the jug.
- 4) Place glasses on tray.

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## Serving wine:

- Only use clean and unchipped glasses. No one wants to see lipstick or water marks!
- **Serve wine at the right temperature:** White wines and rosé should be chilled. Red wines shouldn't be too warm. Remember this for dine out too!
- Open and serve bottles at the table, this really elevates the experience.
- Use pumps and stoppers on still wines. Wine preserves on sparkling.
- Check if Prosecco is fizzy – look out for bubbles!



## Opening wine at the servery

- 1) Remove foil using the knife on bottle opener.
- 2) Insert the corkscrew into middle of cork and twist it in until there's only one coil still showing.
- 3) Rest lever on the lip of bottle.
- 4) Holding the lever firmly on the lip, pull the bottle opener up.
- 5) Ease the cork out of the bottle.



## Opening wine at the table

- 1) Show the label to customer and open the bottle using the same steps on the left.
- 2) Ask customer if they would like to taste the wine.
- 3) Pour 2cm into glass for tasting.
- 4) Pour 3cm of wine into each customer's glass, finishing with the person who ordered the wine.
- 5) Leave the bottle on table.



## Opening prosecco and champagne

- 1) Gently remove the bottle from the fridge. Allow it to stand for a few minutes and carry to the table. **Never shake the bottle!**
- 2) Remove foil from the bottle.
- 3) Unscrew metal and remove.
- 4) Hold cork and the neck of the bottle firmly. Twist until it feels loose, keeping hand over the top.
- 5) Always serve with an ice bucket.