

CHRISTMAS Dining

With Beer & Cider



NEW

The essential
guide to
alternative
festive drinks



Friends of Glass



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Welcome to this handy guide to choosing something different to drink with your Christmas dinner this year. It's been created for you by leading drinks educator and writer Jane Peyton and Friends of Glass, the community that supports the view that food and drink in glass packaging benefits health, taste and the environment.

With the huge range of brilliant bottled beers and ciders now available, there's never been a better time to try a different taste sensation this festive season.

We hope you enjoy.





THE SEASON FOR FEASTING

Christmas is a time for eating a wide range of delicious treats. These are often rich and heavy and need a liquid lift, which is why anything carbonated performs such a miracle in lightening the richness. So this coming Christmas dinner, why not take a holiday from wine and turn instead to beer and cider?

These essential tips explain how to perfectly match the right beer and cider with some popular Christmas meals, together with advice on which glassware to choose to enjoy this new taste experience to the full.

The Right Glassware


Choosing the right glassware is crucial not only for the drinking experience and because the shape will affect how the beer and cider tastes – but also for elegance on the dining table.

Big ugly pint glasses begone!

Beer & Cider – the Facts

With beer use the Three Cs as a guide:

Cut Complement Contrast.

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- **Cut** – this means choosing a beer that slices through the texture or flavour of food
 - **Complement** – choose a beer with flavours that complement the food
 - **Contrast** – the beer and food enhance the other's flavour by contrasting.

Beer contains water, malted barley, hops, tannins (compounds that contribute body, astringency, bitterness, complexity), yeast and carbonation. Even if you do not see bubbles the carbon dioxide is still there - dissolved in the beer. Hops, tannins, and carbonation are excellent at cutting through food texture so those stodgy elements of Christmas Dinner have a foil in beer!

When we choose a wine to match food we do not consider what tastes good with grapes and it is the same with cider. Forget apples and consider instead the acidity, body and tannins of cider. And just as with beer, that all important carbonation is a factor and even if bubbles do not break out, it is still there, dissolved, in the cider.

CHRISTMAS DINNER

Food Matching with Beer & Cider

APERITIF

BEER: Serve an India Pale Ale (IPA) as a pre-dinner drink because bitterness kick-starts the digestive system. **IPA by Brewster's Brewing Company 6% ABV** is the perfect balance of sweet malt and bitter hops.

● **Tasting Notes:** *Orange marmalade and tropical fruit hops with a toffee malt character and a bitter finish*

● **Glassware:** Champagne flute

CIDER: Choose a dry cider, serve it in a flute and it could be a sparkling wine! **Grand Cru by Cidrerie Stassen 8.2% ABV** is a crisp elegant cider with rose and cherry flavours. This one comes in a 75cl Champagne bottle.

● **Glassware:** Champagne flute

STARTER

Smoked Salmon

Oily fish needs a drink with good acidity to cut through the texture and to balance the richness.

BEER: Calypso by Siren Craft Brewing 4% ABV. This is a sour style called Berliner Weissbier.

● **Tasting Notes:** *Invigorating tangy citrus tartness and tropical fruit flavours*

● **Glassware:** Loire wine glass

CIDER: Kingston Black by Sheppy's 7.2% ABV. This sharp dry cider is named after the apple it is made from.

● **Tasting Notes:** *Sour green apples with firm acidity and tannins*

● **Glassware:** Loire wine glass

Alcohol Units

Something else to think about is the level of alcohol and alcohol units. Wine tends to be 11-13 % ABV whereas beer and cider usually range from 4% to 9%. A person's weekly units are reached swiftly with wine, often without even realising it. Christmas dinner is a lengthy meal so beer and cider units will go much further than those of wine.



MAIN COURSE

Goose

Goose is a flavoursome gamey, rather fatty meat so it needs something bold and dry to match.

BEER: Double Stout by Shepherd Neame 5.2% ABV. A big flavoured dark beer with bitterness and tannins to stand up to the meat.

- **Tasting Notes:** Treacle, coffee, dried fruit and a dry finish
- **Glassware:** Tulip

CIDER: Old Rosie Scrumpy by Weston's 7.3% ABV. With its acidity, tannins and astringency on the palate, this cider handles the flavour and texture of goose.

- **Tasting Notes:** Tart apple, stone fruits, and a hint of oak
- **Glassware:** Burgundy/ Pinot Noir glass



Turkey

Turkey is a dry textured lightly flavoured meat, so the drinks choice should not overwhelm the meat.

BEER: Ghost Ship by Adnams 4.5% ABV. This golden ale has a juicy character that contrasts with the dry texture of the turkey.

- **Tasting Notes:** Tropical fruit, citrus and malted biscuits with a bitter finish
- **Glassware:** Tumbler

CIDER: Cornish Gold by Cornish Orchards 5% ABV.

A medium dry cider with soft fruit character to add a sweet juiciness to the meat's texture and acidity to refresh the palate.

- **Tasting Notes:** Red and green apples, vanilla, pear and a hint of oak
- **Glassware:** Pinot Grigio wine glass

Nut Roast

It is true that nut roast and cardboard are often spoken of in the same sentence! The texture can be dense so that is why the drinks need to compensate by adding acidity, savoury flavour and body into the experience.

BEER: Brown Ale by Barrell and Sellers 5% ABV.

Brown ale is a savoury combination of bitter and sweet.

- **Tasting Notes:** *Dried fruit, caramel, nutty, roasted burned finish*

- **Glassware:** Snifter

CIDER: Vintage Oak Aged Cider by Thatcher's 7.4% ABV.

This medium dry cider has firm tannins with fruity acidity to balance.

- **Tasting Notes:** *Apples, spice, vanilla, with a dry finish*

- **Glassware:** Rhone wine glass



Ham

Contrast the saltiness of this meat with something fruity or sweetish to drink.

BEER: ESB by Fuller's 5.9% This beer is called Extra Special Bitter, hence the initials. It is malty and complex with a balance of bitterness and sweetness to contrast the salty ham.

- **Tasting Notes:** *Big bold dried fruit, bitter orange marmalade with a sweet edge to contrast with the salty ham*

- **Glassware:** Chalice/goblet

CIDER: Perronelle's Blush by Apsall's 4% ABV. This is a rosé cider with a sweet fruitiness, and balanced acidity to contrast the salty ham.

- **Tasting Notes:** *Blackberry, tangy apple*

- **Glassware:** Zinfandel/Chianti wine glass

DESSERT

Christmas Cake/ Mince Pies

Fruit and more fruit can be dense and cloying in texture – it needs bitterness or tannins to balance it.

Beer: Jacobite Ale by Traquair House 8% ABV. This full-bodied bittersweet beer is the equivalent of Christmas cake in a bottle and so it complements the fruity fayre of the dessert course.

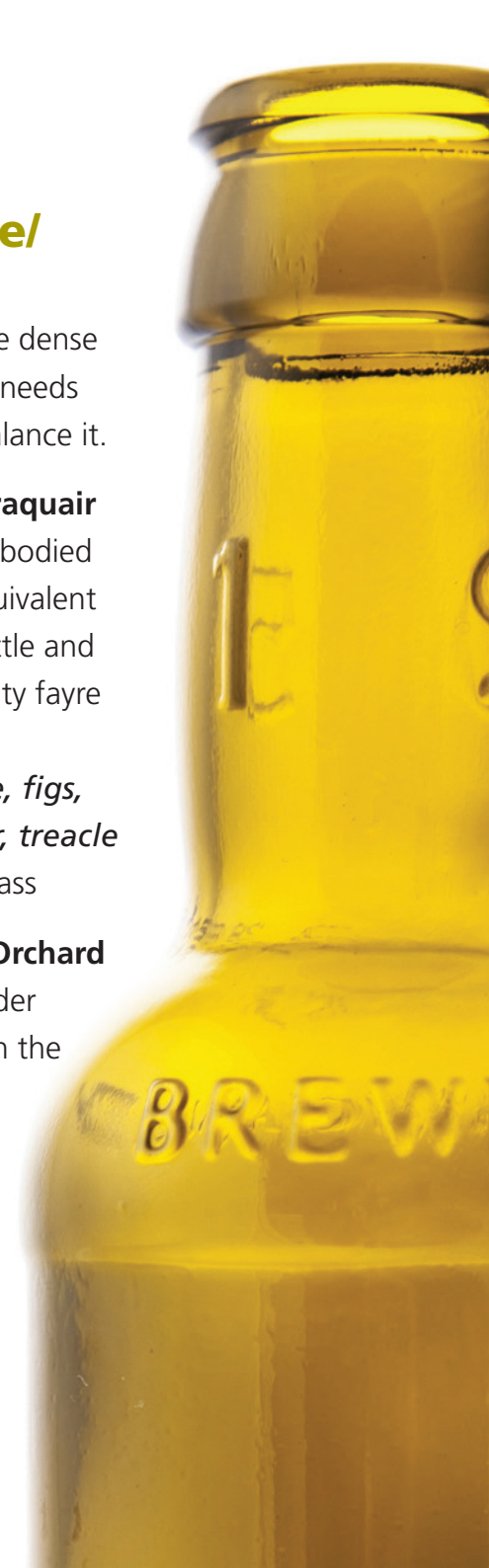
- **Tasting Notes:** *Spice, figs, dried fruit, brown sugar, treacle*

- **Glassware:** Thistle glass

Cider: Navel Gazer by Orchard Pig 6% ABV. A dry still cider with firm tannins to match the density of these desserts.

- **Tasting Notes:** *Tropical fruit, ripe apples, a hint of Sherry*

- **Glassware:** Bordeaux wine glass



Stilton Cheese

Blue cheese is salty, earthy and highly flavoured. Choose sweet or big bold drinks to contrast. Rather than cider, go for Perry. This is an ancient beverage made from high tannin perry pears. It is not pear cider – that is a modern drink made with eating pears.

BEER: Ola Dubh by Harviestoun 8% ABV. The name of this beer means 'black oil' in Scots gaelic. It is an Imperial Stout aged in whisky barrels and is a flavour fiesta that brings out the best in Stilton cheese.

● **Tasting Notes:** *Rich chocolate, liquorice, coffee, vanilla*

● **Glassware:** Snifter

PERRY: Classic Perry by Oliver 6% ABV. Some perries have a hint of blue cheese on the nose, maybe that is why pear is so often served with Stilton. This perry has firm tannins for cutting through the cheese texture and a sweetness that contrasts with the salt.

● **Tasting Notes:** *Juicy pear, hedgerow fruit, woody tannins*

● **Glassware:** Bordeaux wine glass

The Big Smoke Winter 'Cockt-Ale'

Soothing, warming and oh so moreish! Can be served warm/mulled or cold.

Serves 3-4.

- * 1 x 500 ml bottle of porter (a dark beer brewed by several breweries such as Fuller's)
- * 1 x 500 ml of medium dry cider (such as Cornish Orchards Gold)
- * Add a sprinkle of smoked paprika
- * If serving mulled, gently warm the drink on the hob
- * Serve in a tulip or snifter glass
- * Garnish with a cinnamon stick as a stirrer
- * Accompany with a couple of slices of crisp smoked apple to nibble on (sprinkle the apple with smoked paprika too if desired).

AFTER DINNER COCKTAIL



CHOOSING THE RIGHT GLASSWARE



Bordeaux Wine Glass

This glass is tall with a full-sized bowl tapering at the rim. The shape pours the cider to the mid-palate for a balance of fruit, acidity and tannin.



Burgundy/Pinot Noir Glass

This has a wide bowl that tapers towards the rim. Acidic cider with moderate tannins is enhanced with this shape because the cider is directed to the tip of the tongue where the fruit is highlighted and acidity balanced.



Chalice/Goblet

These are wide mouthed, large bowl glasses on a stem. The shape permits the drinker to experience the full complexity of the beer.



Champagne Flute

Tall and slim with a narrow mouth. This glass shape that promotes tiny sips. The elegance of the design engenders a sense of occasion and anticipation of what is to come.



Loire Wine Glass

This is a tall slim glass with a medium sized bowl and a narrow rim that enhances the freshness of the aromas and balances the fruit and acidity of the flavours in the beer and cider.



Pinot Grigio Wine Glass

This shaped glass has a small bowl with a tapering neck designed to enhance acidity.



Rhone Wine Glass

This has a large bowl and a wide mouth that enhances aroma and makes the cider taste smooth by mitigating tannins.



Snifter

Also called a balloon due to its bulbous bowl shape. It tapers at the top and the narrow mouth promotes sipping so the beer hits the tip of the tongue where sweetness is registered and then slowly covers the palate so the umami and bitter tastes are revealed.



Thistle Glass

Similar to a tulip glass but taller and slimmer. It has a narrow rim and large bowl. The bowl promotes swirling to release aromas while the narrowness of the mouth enhances the beer's head.



Tulip

This glass has a large bowl that tapers into a narrow mouth. This traps the aroma, maintains the head and presents the beer so it looks beautiful.



Tumbler

The large mouth of the glass permits a large sip so the beer covers all parts of the palate. The sweet biscuit malt registers at the tip of the tongue, acidity at the side and bitterness at the back.



Zinfandel/Chianti Wine Glass

This shape has a small bowl with a tapered rim that directs the cider to the mid-palate for a balance of fruit and acidity.

Why Bottled is Best

There are three good reasons why glass bottles have always been the best way to buy beer and cider: glass is simply the best at preserving taste, protecting your health (unlike cans, no chemical layer is required to keep the contents fresh) and for taking care of the environment as glass is made of naturally occurring raw materials and is 100% recyclable. We say three cheers to that!

Friends of Glass & Jane Peyton



Friends of Glass is an influential community that supports and promotes the right of consumers everywhere to choose food and drink products in glass packaging.

It unites all those who believe glass is the clear choice for taste preservation, personal health and the environment. Friends of Glass was initiated in 2009 in response to research that showed 74%* of European consumers prefer glass packaging for their food and drinks. Today, this figure has increased to 87%. Friends of Glass is managed in the UK by British Glass.

Jane Peyton is a drinks writer, author of several books including 'Beer o' Clock' and 'Drink: A Tippler's Miscellany', and founder of the School of Booze. She is Drinks Educator of the Year 2016-17 (awarded by Imbibe Magazine). Jane is an ambassador for the Friends of Glass and has worked on a number of projects with the organization.

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