



TASTING NOTES

ST CLEMENTS

The perfect brunch drink - a non-alcoholic Bucks Fizz. Great with smoked salmon and scrambled egg, frittata or omelette, or a bagel with smoked salmon and cream cheese. Also try with pork chops, gammon steaks, and fresh, crunchy carrot or brown rice salad.

STRAWBERRY LEMONADE

Redolent of afternoon teas and English teatime treats. Try with cream tea with scones, clotted cream and jam, a plain Victoria sandwich, shortbread, meringues and cupcakes. Equally at home on a picnic; delicious with summery outdoor food like chicken, ham salad or a simple snack of Brie and crackers.

RASPBERRY LEMONADE

A good substitute for a fruity rosé. The raspberry flavour chimes with game terrine, smoked duck breast, smoked chicken or smoked venison, cheeses such as Brie and salads that include berries. Enjoy with American-style cheesecake, particularly if topped with fresh berries, and the Scottish dessert cranachan with raspberries.

LIME CRUSH

Really limey, like a non-alcoholic Margarita so a natural for Mexican food, especially tortilla chips with fresh tomato salsa and guacamole, tacos and quesadillas. Also good with simply grilled fish and chicken, prawns, spicy fishcakes and any other seafood that has been given a spicy coriander and chilli twist. Goats cheese is also a perfect match.

WILD BLUEBERRY CRUSH

Dry, delicate like a light red wine. Great with charcuterie and cold meats such as smoked or air-dried ham, smoked chicken, smoked duck, chicken liver paté or a chicken terrine, and any of these ingredients in a salad with blueberries. Mild Brie and Camembert and goats cheeses also work.

SICILIAN LEMONADE

A delicious, sharp fresh lemony flavour that goes with savoury or sweet dishes. Pair with Mediterranean flavours such as roasted tomatoes, olives, tapenade, pasta with roast tomatoes, grilled courgettes with mint, salad niçoise and grilled chicken with garlic and herbs. And by total contrast it's lovely with lavender shortbread.

ORGANIC APPLE JUICE

A very pure apple juice. Use in place of white wine with Caerphilly, goats cheese, cold ham and chicken, salads, quiche, simply grilled sweet fish like grilled plaice, green leafy salads with herbs and flowers.

ORGANIC DEVON APPLE JUICE

Drier, with more body and tannin and can take on a range of pork and chicken dishes: pork pasties, Scotch eggs, pork chops with apple sauce, chicken or sausage casserole as well as medium-bodied Cheddar or Cheshire, leek quiche, leek and potato soup, creamy onion soup, baked onions with cream or a butternut squash risotto.

APPLE AND PEAR

Richer, thicker and slightly sweeter. Accompanies roast chicken with a creamy gravy or chicken in creamy sauce and just as good at tea-time with a slice of apple or almond cake or with a flapjack or muesli bar. Try it with carrot cake, cinnamon buns, warm rice pudding and cold apple crumble.

APPLE AND APRICOT

This drink has a lovely rich apricotty flavour that goes particularly well with pork and also with grilled lamb with herbs. Try it with a mild lamb tagine or with biryanis and middle-eastern style rice dishes, mild tandoori chicken, simply roasted duck or a smoked duck salad. It's also a match for middle eastern, syrup-drenched pastries and Danish pastries. Mild white cheeses like Wensleydale or a white Stilton with apricots are a great match.

APPLE JUICE WITH ELDERFLOWER

Intense and aromatic - more elderflower than apple. Lovely with slightly spicy south-east Asian salads and mild chicken or vegetable stir fries. For something different, drink with delicately smoked fish like smoked eel or trout. Or, on the sweet side, enjoy a French-style apple or apricot tart. It also makes an interesting base for a fruit salad.

APPLE AND GINGER

Quite spicy - serve warm with gingerbread, warm apple cake or crumbly homemade oat biscuits. Equally, drink with a mild stir-fry or creamy korma-style curries, with couscous or with baked sweet potatoes.

ORGANIC DEVON CIDER

A classic strong dry cider - great with chicken and pork casseroles or sausages cooked with cider, a fidget (chicken, bacon and cider) pie, roast pork and apple sauce, roast pork belly and black pudding. Breton style pancakes with ham or spinach and cheese are also a winner. So is Camembert. Big doorstep-thick cheese sandwiches. A ploughmans, Cheddar, cheese and onion quiche or pie. Cauliflower cheese.

ELDERFLOWER BUBBY

Pure heady elderflower – offer on any occasion when you might think of drinking Champagne. A delight with party nibbles like smoked salmon canapés, mini quiches, warm cheesy puffs (gougères) to creamy strawberry gateaux and cupcakes.

COOL GINGER BEER

Mild ginger beer - quite sweet. Serve with slabs of moist crumbly fruit cake or dark chocolate biscuits. Good with crab or prawn sandwiches. Also works well with light stir fries based on chicken or prawns - particularly with a dash of sesame oil.

HOT GINGER BEER

Drier, slightly limey. Perfect for a barbecue: barbecued chicken or pork anything with a sweet glaze or marinade. Or spicy Caribbean-style grilled fish - served with tropical fruit like mango. Matches with Chinese food, especially sweet and sour dishes and stir-fried crab.

CARROT AND ORANGE JUICE

A healthy-tasting juice that makes any diet bearable. Very dry, invigorating and fresh-tasting. Lovely with bright tasty dairy-free salads with grains, nuts (especially hazelnuts) and sprouted seeds, beetroot salads, leafy green salads with spinach and watercress. Try also with healthy wholemeal quiches with spinach and cheese, veggie burgers, nut roasts, chickpeas and hummus.