

SOUVENIR PROGRAMME

BEER FESTIVAL GUIDE

Welcome to the Second Annual Bury St Edmunds Winter Beer Festival, organised by Neil Rayson of the Constitutional Club and Martin Bate of the West Suffolk branch of CAMRA

Our festival features the pick of East Anglian Breweries with an emphasis on spring ales. The Festival is sponsored by several breweries and helped by a team of volunteers from CAMRA and Constitutional Club committee and club members.

Below is a brief guide to the beer festival to get you up and running and enjoying our selection of ales as quickly and easily as possible!

We hope you enjoy our selection and that you have a great time!

Paying for beer

We are running a token system of £5 and £10 cards which you can purchase behind our main bar. You may purchase ale in 1/2 pint or pint measures.

Ales are sold at the cost of between £4.20 and £5 a pint so you will want to consider how many drinks you are planning to buy when purchasing. We do not give refunds on cards purchased but we do have a returns point at the programme and plastics point where you can donate any left over cards.

The money left over will go to the Constitutional Clubs chosen cause.

Glasses and Programmes

We are supplying plastic glasses for this years festival. You are welcome to bring your own tankard to use if you wish.

Programmes are free on entry behind the bar

ABOUT THE CONSTITUTIONAL CLUB

The Constitutional Club was opened on April 6th 1888 and has undergone many changes in its lifetime.

Currently the club is under the tenure of a New Committee formed in May 2023 and aims to provide a space not only for our members but also a multi purpose event space for Bury St Edmunds.

CLUB MEMBERSHIP

You can join our club for £15 a year. Our membership year runs from February to February so if you join currently you will get the added bonus of getting 3 months free! You can find our membership forms at the reception desk which you can fill in an become a member!

FUNCTION ROOM HIRE

If you like the hall and would like to book it for a private event please go to our website at www.conclubbse.com and head to the contact page to email us and see the booking form terms and conditions!

We can cater for a wide variety of events and offer consultations for all bookings!

DATE FOR NEXT FESTIVAL: 22tnd to 24th November 2024

PLEASE SEE THE BACK PAGE OF THE PROGRAMME FOR THE VENUE MAP

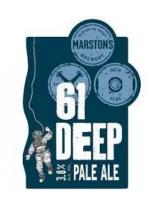
GOLDEN & PALE ALES

Experience the hoppier, fresher, more citrusy side of our festival with these golden ales. These zesty light golden ales will refresh and stimulate the taste buds leaving you refreshed and ready to try the next one!



61 DEEP 3.8% (PALE)

MARSTON'S Five American and Australian Hops give this zesty ale its fresh aroma. Coupled with its tropical fruit and citrus notes make it extremely drinkable.





GREEN DEVIL IPA 6.0% (PALE)

This contemporary IPA explodes with amazing hop harvest aromas, packing in big tropical and citrus hop flavours before a crisp, refreshing finish. Double hopped with 100% USA sourced Citra hops.





HOBGOBLIN GOLD 4.2% (PALE)

A combination of four hop varieties infused with malted barley and a touch of wheat give this easy drinking golden beer tropical aromas of citrus and passion fruit. A biscuit-like malt base gives way to heaps of fresh lemon and lime zest. A hop kick riot of rascally refreshment.





OLD EMPIRE IPA 6.0% (IPA)

Aroma is of caramel, sweet malts, herbal, fruity, malty and hoppy. Taste is similar malty, biscuity, caramelly, fruity, herbally, nutty and florally. Quite warming and a soft and foamy mouthfeel with good amounts of carbonation





NECTARON 4.2% (GOLD)

Nectaron is the latest big release from New Zealand. This clean, soft, pale ale has a full mouthfeel, which complements the tropical notes of pineapple, passionfruit, peach and grapefruit.





PANAMA GOLD 4.4% (GOLD)

Bright golden ale brewed with heaps of New Zealand hops. Zesty aromas, citrus flavours and fruity finish.



AMBER, COPPER & RUBY ALES

Enjoy the more malty and mellow side of ales with these picks



CWTCH 4.5% (RED)

The beer inside is equally swirling and wonderful, with six malts melding to form a smooth caramelly note and three bold hops delivering a big citrussy punch. The star of the show is Citra, which delivers that signature marmalade-like orange note to the brew.





COPPER HEAD 4.0% (Copper)

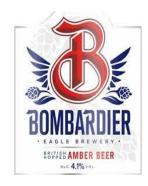
A copper coloured session beer with a malty base. lightly hopped with a dry floral fruity taste





BOMBARDIER 4.1 (Amber)

A traditional copper ale with aroma of Biscuit and a slight citrus spice. Sweet on the palate with a mid range bitterness





FREAK SHOW 3.8 % (COPPER)

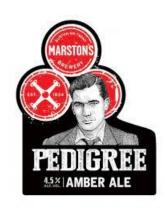
This pale copper ale is flavoured with English hops Goldings, Epic and First Gold. The first beer brewed in Colchester's Freak Show range.





PEDIGREE 4.5% (AMBER)

a fascinating palate of biscuit malt, spicy hops and light fruitiness. Fermented in our unique Burton Union set of 24 oak barrels to give Pedigree its one-of-a-kind taste.





FINALLY AN EPA 5.6% (ENGLISH PALE ALE)

A contemporary take on an Extra Special Bitter. A classic malt bill, mix of fruit forward English hops and a 'juicy' English yeast strain. These all come together to produce a full bodied, fruit forward ESB.





SIGN OF SPRING 4.6% GREEN ALE!

A light coloured and beautiful translucent green premium ale, traditionally Brewed using only the finest quality Stonehenge Spring Water, barley and wheat malts, whole hops and the brewery's own topfermenting yeast and a drop of green magic. This beer is incredibly smooth and rich in both malt and hop aroma, the finish is delightfully fruity and pleasantly bitter



DARK ALES



RED AND BERRIED 5.2 (PORTER)

The new signature brew from Woodfordes packs a punch of Raspberry blended with the traditional smoothness of a porter!

One to try!





LANDLORD DARK 4.3% (Smooth Dark)

This perfectly balanced mellow dark beer has body and depth. It has a fruity, toasted aroma with hints of chocolate, citrus and roasted malts on the tongue. A darker shade of pale!





MELFORD MILD 3.7% (MILD)

A traditional dark Mild with a fresh bitterness which carefully selected hops add complex layers of flavour to the beer





MORTAR BOARD 4.2% (MILD)

A smooth, dark mild using Kentish Goldings hops giving notes of honey and spice





We could not run our festival without the help of our fantastic volunteers.

Martin and Angela Bate from the West Suffolk branch of CAMRA have organised a team of volunteers to keep you topped up and enthused about our great selection of ale and cider.

The Constitutional Club have also galvanised some of our members to help to run the event.

Please treat all volunteers with the respect and friendliness they deserve for giving their time to make this community event happen!





Our main two ale sponsors are Carlsberg Marston and G&G Gallos.

We have received unwavering support for the last four years from these two companies.

You can find all Marstons ales on our cask hand pumps at the main bar!

G&G Gallos are a family run distributor in Braintree, Essex who provide a wonderful range of products for Pubs and Clubs!

CIDERS/PERRYS



MEDIUM 6.0%

This medium cider is well-rounded and easy to drink. Made on the family farm in Bishops Frome, the cider is made from a blend of bittersweet and sharp cider apples





FRUIT BAT 4.0%

Crisp apple cider blended with Strawberry, Raspberry and Blackcurrant. Perfect over ice on a freshly mowed lawn





BANOFFEE PIE 4.0%

Apple cider rippled through with luscious toffee, sweet banana and vanilla





MANGO & LIME 4.0%

This zingy number is a smooth blend of mango and lime. Fresh and fruity, the zing of the lime meets the tropical sweetness of the mango to create this taste explosion.





TUTTI FRUTTI 3.4%

A tropical twist of pineapple and cherry gives a moreish flavour, sweet and tart of pineapple partner with the richness of cherry





OLD ROSIE 6.8%

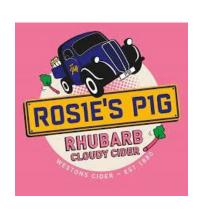
A classic straw coloured hazy cider with scents of bittersweet apples, haybarns and honey





ROSIES PIG RHUBARB CIDER 4.0%

A hazy light pink coloured cider with aromas of Rhubarb with slight astringency and a tart citrus finish





THREE BLIND MICE BAR

For our key keg bar this year, we welcome back Three Blind Mice Brewery. We feel that they are one of the friendliest and most innovative brewers in the region and we hope you enjoy the six key key craft beers they have chosen to represent their range that they produce in Downham Market!

All Three Blind Mice products are Vegan!



JUICE ROCKET 4.5%

A Juicy hoppy session IPA with Mosaic, Citra and Columbus Hops





PIRATES IN THE COURTYARD 4.7%

New England Pale hopped with Citra, Vic Secret & Hop Revolution Blend





PULL UP YOUR BIG BOY PANTS 6.0%

West Coast IPA, a bigger version of our 'Pull Your Pants Up', this pale is big on Pine & Orange with a crisp clean bitterness





PUKKA UP

RASPBERRY AND BLACKBERRY SOUR 5.5%

A juicy and sour creation, perfect for Springtime!



MILK WORM 5.3%

A smooth, dark mild using Kentish Goldings hops giving notes of honey and spice





LONELY SNAKE 3.5%

Full bodied hazy session pale hopped with Mosaic & Simcoe delivering lots of citrus, tropical fruit and a hint of pine



FOOD



Oh boy do we have a treat for you!!

We have teamed up with our friends at Wrights who can be found at the end of the road at the top of Guildhall Street to bring you quite simply the best sandwiches in town!



If you head into Bury St Edmunds town centre, you will find a hive of beer activity at the Nethergate Shop at no 11, The Traverse.

We highly recommend trying the number of ales and drinks on offer as well as plenty of spirits, wines and beer to buy and takeaway.

The Brewery itself in Long Melford produces a range of well established local favourites including Old Growler!

Head to the cask stillage in the Function Room to try Copper Head and Melford Mild!







Community Workshop are our fantastic printers who also double up as a creative environment for supported adults. We would like to thank Andrew Akehurst for his continued support!

