

- SESSION DATE/TIMES -

- FRIDAY 24/11 - SATURDAY 25/11 - SUNDAY 26/11 - 12-23.00 12-23.00 12-23.00

FREE ENTRY!

OVER 20 ALES CIDERS AND PERRYS

FREE PROGRAMME • HOT FOOD

WWW.CONCLUBBSE.COM

SOUVENIR PROGRAMME

BEER FESTIVAL GUIDE

Welcome to the Third 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 Winter 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 at our reception desk at the rear of the function room!

Merchandise

We have produced limited edition T-Shirts and Beanie Hats to celebrate this years Festival.

These are on sale at the Reception desk at the rear of the function room.

T-Shirts £10

Beanie Hats £13

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: 26th to 28th April 2024

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

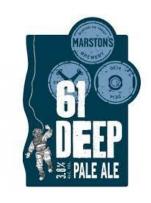
GOLDEN & PALE ALES

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)



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



PHACRE BREY Mosquito IPA 6.0% (Pale)



A solid gold legend. The 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



Clwb Tropica 5.5% (Tropical IPA)



This fruity little number is grown up fruit salad! The most delicious fruity cocktail, but served by the pint! Clwb Tropica is a fruit explosion





HERITAGE ALE 6.0% (IPA)

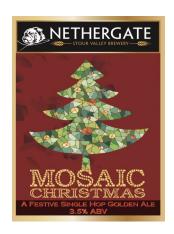
An IPA with a big punch of peach and passionfruit and a backbone of easy going biscuity and fruity aromas





MOSAIC CHRISTMAS 3.5% (Gold)

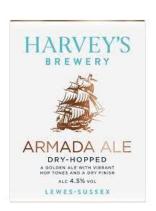
A Single hopped Mosaic golden ale





Armada Ale 4.5% (Golden)

Dry-hopped. A golden ale with a vibrant hop tone and a dry finish. Robust, refreshing and still a port of call in any beer-drinker's voyage



AMBER / RUBY / PALE ALES

Enjoy the more autumnal ales in this selection with chestnut amber and ruby ales.

Hobgoblin Ruby 4.5% (Ruby)



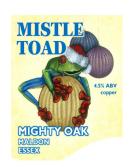
Brewed with smooth and rich Chocolate and Crystal malts & a blend of Fuggles and Styrian Golding hops. Expect a delicious full-bodied toffee flavour and a fruity finish of figs, raisins and dates.





Mistle Toad 4.5 (Copper)

Traditional ale with summit hops giving hints of spice and black pepper





Landlord 4.3% (Pale)

The drinkers' favourite, a classic pale ale with a complex citrus and hoppy aroma. The drinkers' favourite, a classic pale ale with a complex citrus and hoppy aroma. It has won more awards than any other beer, winning both CAMRA Champion Beer of Britain and the Brewing industry Awards





Bombardier 4.1 (Amber)

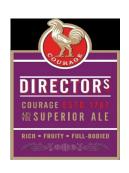
A traditional copper ale with aroma of Biscuit and a slight citrus spice. Sweet on the palate with a mid range bitterness





Directors Bitter 4.6% (Amber)

Starts malt forward and mild like a gently toasted bread, then the middle fades with a hint of nuts and quickly finishes with a mild dry hoppiness





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 three 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!

DARK ALES



Dark Mild 3.2% (Mild)

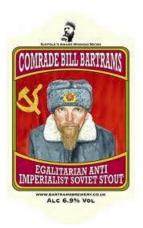
Rich roast malt character with hints of chocolate, coffee and treacle.





Comrade Bill Bartram's Egalitarian Anti-Imperialist Soviet Stout 6.9% (Imperial Stout)

Rich Malt flavours of Chocolate, with robust hops.

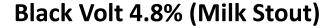




Brazillian Coffee & Vanilla Porter 4.6% (Porter)

Multiple award winning coffee and vanilla porter Goldings and fuggles Hops. Big on flavour







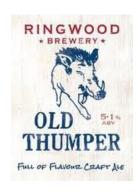
The flavour is nicely balanced, the sweet cream of lactose buffering the malty notes and offsetting the earthy contributions of chocolate malt and roasted grains





Old Thumper 5.1% (Strong Brown Ale)

A spicy, bitter and hoppy strong ale with a warming malty sweet finish





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!





Ian's Milk Stout 5% (Milk Stout)

A classic sweet and strong Milk Stout, named after the Nethergate Head Brewer Ian!





Verboten 4.6% (Porter)

Deep chocolatey porter with caramel notes and a warming spice finish.



CIDERS/PERRYS



Lilley's Mango 4.0%

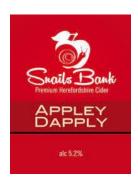
An aromatic sweet cider expertly blended with exotic mango to create a mouth watering tropical flavour





Appley Dappley 4.0%

A sweet lively cider that blends traditional bitter sweet apples with a more contemporary Russet apple to make a light refreshing cider





Banoffee Pie 5.2%

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





Cuckoo Penny 4.0%

Our medium cider is enriched with the subtle tart of fresh rhubarb juice giving it a soft, sweet and refreshing bite at the end





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





Slack Alice 4.6%

A medium dry, well rounded cider with a moreish sharpness. Smooth and mellow with a very slight tart finish





Pornstar Martini 3.4%

Pucker up! This passion fruit punch is packed with all the favourites of the legendary cocktail. The hit of lime smashes through the sweetness of the purple fruit, leaving the light linger of vanilla.





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!



Juice Rocket 4.5% (Gold)

A Juicy hoppy session IPA with Mosaic,





Citra & Sabro 4.5%

New England pale ale; hopped with Citra & Sabro delivering tropical fruit





Live Laugh Lime 4.6%

Sabro & Lime Sour. Fermented with kviek and soured with lactobacilus. Lots of lime zest & Sabro hops delivering lime, tangerine and a hint of coconut.





Simple Stout 5.0%

Roasted oatmeal stout. A complex malt bill delivering chocolate, coffee and dark fruit with a silky smooth finish.





Café Noir 3.7%

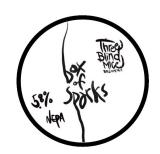
Session Coffee Stout; Despite the low ABV this is a full bodied and silky smooth stout, brewed with Ugandan Coffee from Silver Oak Coffee





Box Of Sparks 5.8%

A New England pale ale hopped with Nelson Sauvin, Citra & coriander seeds. Juice Bomb!





FOOD

We have procured a range of snacks from Edis of Ely in St Johns Street to help soak up some of that delicious ale you will all be enjoying

You can find the snack in the members bar raised area with the following items for sale

PORK PIE £3.00

SCOTCH EGG £3.00

CORNISH PASTY £3.00

SAUSAGE ROLL £2.50



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 Red Santa and Ians Milk Stout!!







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!

