

New



The only gin bore we're putting up with this Christmas party season is the wild boar salami with sloe gin by The Real Boar Co. This punchy new version of the multi-award winning salami has been created specially for Christmas.
www.therealboar.co.uk



food news

Bramley and Gage's Six O'Clock Gin has been named Best Speciality from the South West at the Great Taste Awards, having already been awarded three Great Taste gold stars. Bramley and Gage's Michael Kain (pictured above, centre) accepted the award on behalf of the company at the recent awards ceremony. It's been a fantastic year for the Thornbury-based business, which was also awarded a silver at the International Wine and Spirit Competition and a gold award from Taste of the West. Visit www.bramleyandgage.co.uk to find out more.

Absolutely Cakes in Westbury-on-Trym also won three gold stars for its St Clements cake. Order your Christmas cake at www.absolutelycakes.co.uk

The Olive Tree Restaurant in Bath's... having been awarded



Make your own multi-roast

This December Berwick Lodge in Bristol is holding a Christmas Bird in Bird Pye course on how to create a traditional festive multi-roast - a turkey, stuffed with a chicken, stuffed with a pork tenderloin, to produce a stunning centrepiece.
www.berwicklodge.co.uk

BAG A BANGER

British Sausage Week starts on November 1, so look out for special events and offers at independent butchers and supermarkets. For good local sausages check out Lye Cross Farm's Gloucester old spot, country pork, old English, and venison and cranberry sausages, amongst others.
www.lyecrossfarm.co.uk



Bristol, Bath & Somerset's favourite food magazine

www.food-mag.co.uk

food

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Cosy up for winter

Slow cooked COMFORT FOOD

Make a gourmet Christmas pud

Win!
a luxury break and dinner for two

Other lovely stuff: things to do this November • toffee apples • growing garlic • eating at Combe House Hotel and Zen