

# Chutney's

**ALE (G)** - a simple apple chutney with lots of 'Long Man Brewery- American Pale Ale' poured in

**BEETROOT (G)** - If you like Beetroot this is for you, lots of Beetroot and spices to compliment the flavour.

**CHEESEBOARD** - Perfect with Cheese, a hint of ginger and spice this is Delicious!

**CHILLI** - The perfect balance of chilli and spices to make this no too hot but with a nice zing!

**FARMHOUSE (G)** - A traditional chutney perfect with almost everything.

**HOT ONION (G)** - Onion Chutney with Heat....just the right amount of chilli hits the right spots

**ONION (G)** - Onions, Vinegar and Sugar....and a little spice makes this perfect on a burger or with cheese

**PLUM** - Taste the fruitiness from the plums in this tasty chutney

**RED ONION (C)** - Not Caramelised but a perfect accompaniment to any deli style sandwich or hot food

**SPICED APPLE (G,M)** - Great with Pork or just to heat up your sandwiches, very tasty!

**SPICY AUBERGINE (G)** - The Perfect Pickle, tasty, delicious and a lovely hit of heat!

**SPICY MANGO (G)** - Cooling Mango, followed by a hit of Chilli, Garlic & Ginger.

**TOMATO** - Italian inspired flavours make this a lovely relish style chutney

# Preserves

**BLACKBERRY & APPLE** - A great taste of Autumn!

**BLACKCURRANT** - A delicious mix of tart currants and sugar!

**MORELLO CHERRY** - Sour Cherries with a hint of Almond!

**CHUCKLEBERRY** - A hybrid fruit, think Blackcurrant crossed with Gooseberry, Delish!

**GOOSEBERRY** - Tart berries with a unique taste!

**JUMBLEBERRY** - A jumble of Berries, eton mess in a jar!

**PLUM** - A true summer jam, try as part of your Cream Tea!

**RASPBERRY** - A must for any Victoria Sponge!

**RHUBARB & GINGER** - Classic flavour combination, ground ginger & stem ginger for that extra hit!

**STRAWBERRY** - The Classic, Soft Set!

# Marmalades

**LIME** - The refreshing hit of lime is perfect for breakfast!

**LEMON & LIME** - The right balance of Lemons & Limes, give both tastes in each mouthful!

**SEVILLE ORANGE** - Classic Flavour!

**ST CLEMENTS** - Oranges & Lemons say the bells of St Clements!

**ORANGE & GINGER** - Stem Ginger, Ground Ginger & Seville Oranges...perfect!

**THREE FRUIT** - Seville Oranges, Grapefruits & Lemons....what more can we say!

**WHISKY (G)** - Seville Oranges and half a litre of Whisky.....smooth!

# Mustard's 100g Jars

**BEER MUSTARD (M)** - Made using Beer from 'The Long Man Brewery'

**HERB MUSTARD (M)** - A great mix of herbs makes this perfect for Welsh Rarebit or Beef Weelington!

**OLDE COUNTRY MUSTARD (M)**- Classic English Mustard!

**FIERY MUSTARD (M)**- Hot Mustard but HOTTER...be warned!

# Condiments 100g Jars

**BRAMLEY APPLE SAUCE** - The perfect companion to pork!

**CRANBERRY SAUCE WITH PORT** - Not just for Turkey at Christmas....try with chicken, bacon or cheese!

**HOT HORSERADISH (G)** - A Horseradish paste, mix with mayo or creme fraiche to make you own Sauce

**MINT SAUCE (G)** - Perfect with Lamb!

# Seasonings up to 50g Jars

**BBQ SEASONING** - The perfect mix of herbs & spices for your BBQ or even Chilli con Carne

**BEEF SEASONING (M)** - Beef is delicious, use our seasoning for a little extra flavour!

**CHICKEN SEASONING** - This is perfect for Chicken, or try using on Roast Potatoes or even in a pasta!

**LAMB SEASONING** - blended to compliment the flavour of lamb.

**JERK SEASONING** - Jamaican flavours blended in Sussex....great with lamb or chicken!

**PORK SEASONING** - add a little spice to your pork dishes.

# Seasonal Flavours

## CHRISTMAS CHUTNEY \*\*

An apple based chutney with Christmas Spices and whole cranberries make this perfect with cold turkey.

## MERRY MARMALADE \*\*

Seville Orange Marmalade with lots of Brandy added at the end of cooking adds a real depth of flavour.

## CRANBERRY SAUCE WITH PORT

Not just for Turkey at Christmas....try with chicken, bacon or cheese!

## FIG CHUTNEY\*

Figs with the perfect blend of spices make this chutney a perfect companion to cheese & meat

## FIG PRESERVE WITH MULLED WINE \*

Figs soaked in mulled wine overnight and then cooked as a jam, this is great on toast or even with cheese!

## MULLED WINE CHUTNEY \*

Plums are soaked in Mulled Wine overnight and are the base of this delicious fruity chutney, perfect with anything.

\*Fig Chutney, Fig Preserve & Mulled Wine Chutney are only available in 100g jars in gift tubes

\*\* Christmas Chutney & Merry Marmalade are available in 300g approx jars and also in 100g jars, the 100g jars are only available in gift tubes