



'T WAS THE NIGHT BEFORE CHRISTMAS.....

..... and while the fire did roar, **The Craft Drink Co.** was preparing festive drinks galore!

We begin our festive culinary journey on Christmas Eve. After putting the excited children to bed – mince pies duly laid out on the mantelpiece for Santa – you treat yourself to a celebratory award-winning G&T with **Chase Distillery's GB Gin**. Its wild botanical infusions of cinnamon, nutmeg, ginger, almond, cardamom, cloves and liquorice give a distinctively festive feature. A proper mood setter!

The morning arrives, and the breakfast table is laid. Whilst the kids can be treated to a delicious freshly pressed and natural **orange juice** from **Bradley's Juices**, you can treat yourselves to an excellent sparkling wine such as the **Signature Cuvée** from **Sixteen Ridges Vineyard** in Herefordshire. This vivacious sparkling white wine has a baked apple and honeysuckle character with an elegant long and clean finish. Treat yourself – it's only Christmas day once a year, after all!

The day rolls on seamlessly from one meal to the next as only Christmas Day can. Far too much is eaten and drunk,

and there is still the small matter of the Christmas Pudding left to tackle. Adding a touch of decadent class to the proceedings, you light the pudding with the aid of the delicious and contemporary **Hogan's Apple Brandy**. Maturation in oak casks for three years gives a rich apple spirit with notes of vanilla, pepper and cinnamon, and perfectly complements the rich spiced flavours of the pudding.

If sweet puddings aren't your thing, **Once upon a Tree's Blenheim Superb** table cider serves as a gorgeous accompaniment to a cheese board laden with Stilton. The English equivalent of a French Sauternes dessert wine, and with spiced apple, orange, apricot and honey on the nose and palate, this luxurious libation will revolutionise all you ever thought about cider.

As a perfectly indulgent hip flask treat, a tot of sticky **Sipsmiths Sloe Gin** excellently complements a brisk Christmas day dog walk, burning off the worst of the lunchtime indulgences. Alternatively, why not add a glug of **Sipsmiths Sloe Gin** to a

warmed apple juice infused with mulling spices for a decadently warming cocktail. A cinnamon stick, star anise, cloves and some cardamom pods do the trick perfectly!

The day is nearly over, and after lighting a fire to accompany the evening's televisual entertainment, you can put your feet up with a silky-smooth **Cotswolds Cream Liqueur** from **The Cotswolds Distillery** over ice. With delicious toffee and vanilla notes, this works especially well even in your coffee for a cheeky evening pick-me-up. A 'merry' Christmas to one and all!



* The Craft Drink Co. is a speciality craft drinks distributor, supplying independent businesses with exceptional craft drinks sourced from makers across the Cotswolds and Central England region. For more information, please visit: craftdrink.co.uk