



Beer is *the* perfect accompaniment to food !

No other drink is quite as versatile or offers such a variety of flavours. Different beers are able to complement a whole range of different tastes and food styles. It is particularly good at coping with spicy food.

Here are some of our suggestions for beer with food:

A Good All Rounder

Probably the most versatile of all beers is the Weiss beer, Wheat or White beer. It will compliment virtually any meal but it really comes into it's own with spicy food, chillies, curries etc. Why 'Indian' restaurants serve lager or horror of horrors wine with their meals is beyond comprehension.

Aperitifs	Belgian Fruit Beers (particularly a sweetish Kriek) - Czech or Polish Lager (Herold or Zwienc) - Mild (Tindalls or City of Cambridge Jet Black) - Hoppy Bitter (City of Cambridge Boathouse Bitter)
Barbecue	Lager (VB) - Hoppy Bitter (City of Cambridge Boathouse Bitter)
Beef/ Meat Pies	Full-bodied bitter (AdnamsBroadside, City of Cambridge Darwin's Downfall)
Cheese - Blue	Barley Wine (Nip or Old Tom) -Dark Trappist Ale (Rochefort 10)
Cheese - Mild	Hoppy Bitter (City of Cambridge Boathouse Bitter or Woodfordes Wherry)
Cheese - Strong/Mature	Full-bodied bitter (Adnams Broadside, City of Cambridge Darwin's Downfall, St Peter's Strong)
Chicken	Lager - Light Fruity Beer (Red Erik or Belhaven Fruit)
Chilli	Wheat Beer
Curry	Wheat Beer - Traditional Strong IPA (Samuel Smith or Burton Empire Ale)
Duck	Kriek or Cassis Fruit Beer
Eggs/Omelette/ Quiche	Light or Malty Beers (Erdinger Pikantus, St Peter's Ruby Red)
Fish	Light Beer (City of Cambridge Hobson's Choice or St AustellTribute)

Game/Lamb/ Turkey	Malty Ale (Carolus Amber or Belhaven Burns) - Amber Trappist Ale
Oriental Food	Flavoured Beers (Charles Wells Banana Bread Beer, Nethergate Umbel Ale or Hop Back Taiphoo)
Pate	Mild - Dark Wheat Beer - Dark lager
Pizzas	Malty lager (Double Malt: Peroni Gran Riserva)
Pork	Wheat Beer - Gueuze - Belgian Apple Beer - Blond Belgian Ale
Pudding - Chocolate	Porter - Stout - Kriek
Pudding - Cream	Belgian Triple
Pudding - Other	Wheat Beer
Pudding - Red/Dark Berry	Porter
Salad	Light Floral Beer (Nethergate Umbel) - Lager (Moosehead)
Sausages	Smoked Beer -Full-bodied bitter - Dark Lager - Dark Wheat beer
Shellfish	Porter - Stout
Soup - Creamy	Golden Ale - Lager
Soup - Rich	Malty Ale (Carolus Amber or Belhaven Burns)
Supper (the savoury snack before bedtime, and not the early evening meal which is called dinner !)	Strong-ish Bitter

The above is not set in stone. Feel free to experiment. Beer is also a very good ingredient in food, adding flavour to sauces, gravies and stews.

If you have any suggestions for beer with food please let us know.

This list was originally produced for Beer2go - a specialist beer shop that was located in Bury St Edmunds but is now closed. At the time it offered an ever-changing range of over 250 different beers from around the world.

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