



## STANDARD JAR RANGE

### JAMS (340g)

All our jams are made with the whole fruit and have an exceptionally high fruit content. The majority of our jams are made with fruit and sugar only, a few of our jams have a little added pectin, but nothing else!



#### **Apricot Extra Jam**

57g/100g fruit. A beautifully deep orange colour with a beautifully rich apricot flavour.

#### **Blackberry & Apple Jam**

53g/100g fruit. Made with home-grown Lochness blackberries and Bramley apples. These hybrid blackberries are a much larger fruit than their wild counterparts and therefore give a less 'seedy' jam.



#### **Blackcurrant Extra Jam**

42g/100g fruit. With three gold awards, our blackcurrant jam is made with a secret recipe we have developed for produce a full flavour with whole blackcurrants running through it.

#### **Boysenberry Jam**

62g/100g fruit. Boysenberry is a cross between the raspberry, blackberry, dewberry and loganberry. A rich tasting jam.

#### **Cherry Extra Jam**

62g/100g fruit. Soft set with lots of whole soft dark cherries.

#### **Damson Jam**

60g/100g fruit. Made with damsons grown in Somerset, rich in flavour but sharper in taste than other plum jams.

#### **Fig Conserve**

68g/100g fruit. With pieces of fig, this is a must for fig lovers. Delicious with cheese as well as on toast.

### **Pear and Honey Jam**

77g/100g fruit. A jam for honey lovers, the delicate flavour of pear is complimented with a subtle hint of the best West Country honey.



### **Raspberry Extra Jam**

66g/100g fruit. Made with home-grown raspberries to a special, secret recipe using five varieties. The flavour of the raspberries is intense.

### **Rhubarb & Ginger Jam**

67g/100g fruit. Made only with red rhubarb, the beautiful colour of the jam sells it before tasting. The ginger is not half-hearted as we use both root and crystallised.



### **Strawberry Extra Jam**

65g/100g fruit. Double gold award winner, our strawberry jam has the most amazing flavour. A very traditional choice for cream teas!

### **Strawberry & Rhubarb with Elderflower**

66g/100g fruit. Our own recipe, Strawberry and Rhubarb with Elderflower. The rhubarb adds a sharpness to compliment the sweet strawberry and with a hint of elderflower, there is that something extra in the flavour which makes this jam quite special.



### **Tayberry Extra Jam - Due to new plants this will not be available again until 2018.**

69g/100g fruit. Made with our own tayberries, this hard to find fruit makes an exclusive jam which people would walk over coals for!



### **Victoria Plum Jam**

68g/100g fruit. Made with English Victoria plums grown in Somerset, this jam is not only delicious but has the wonderful pink tinge of the plums, pieces of plum can be found in the jam.

### **Waterhouse Harvest**

69g/100g fruit. Made with homegrown fruit, using three different berries; tayberries, tummelberries and raspberries. Similar to our Raspberry Extra Jam, but richer and sharper with layers of flavour.



### **Whortleberry Jam**

64g/100g fruit. Whortleberry is the West Country name for wild blueberries found growing on Dartmoor and Exmoor. In the Midlands they are called Bilberries. This tiny fruit produces a delicate flavoured jam.



## CURDS (300g)

All our curds are made with free range eggs from Devon and West Country unsalted butter. Due to the nature of the fresh ingredients we can only offer a five month shelf life.



### Lemon Curd

Made with free range eggs, the best lemons and West Country unsalted butter. Our Lemon Curd has that lovely rich lemon tang that when you taste it, takes you back to your childhood.

### Passion Fruit Curd

As with our Lemon Curd it is made with free range eggs and West Country unsalted butter but with Passion Fruit puree it has a slightly sweeter and exotic flavor.



### Vanilla Curd

As with our Lemon Curd it is made with free range eggs and West Country unsalted butter but with Passion Fruit puree it has a slightly sweeter and exotic flavor

## CHUTNEYS (290g-320g)

Our chutneys are made with the maximum amount of fruit and vegetables. With only spices, the best Devon farmhouse cider vinegar and some sugar they are gluten free. Our Green Bean Chutney and Piccalilli are our only chutneys to have a sparing amount of maize starch.



### Devon Apple Chutney

42% Apple. Made with Bramley apples and local farmhouse cider, this sweet and versatile chutney is delicious with sausages, gammon steak and other hot meats as well as a tasty cheddar cheese.



### Devilishly Devon Chutney

40% Marrow. Not to be found in any recipe book! This is a light refreshing chutney with hint of chilli which not even the faint hearted would object to. Delicious with your ploughman's lunch or salads.



### Devon Ale Chutney

Made with apple and onions together with lashings of real ale from the Red Rock Brewery based near Teignmouth in Devon.

### Exmoor Pond Weed Chutney – new June 2017

An old fashioned chutney with a modern twist, made with homegrown green tomatoes, apples, onion with just a touch of fresh garlic and ginger and more than a touch of green chillies. Delicious and hot!

### **Fig, Tomato & Onion Relish**

95% Fruit/Veg. made with dried figs and caramelised onions our sweet relish makes a good accompaniment to sausages, gammon steak and other hot meats.



### **Flaming Tomato Chutney**

72% Tomato. Full of tomatoes this is fresh, clean tasting chutney with a little kick on the taste-buds from the cayenne.



### **Green Bean Chutney (soon to be renamed Runner Bean Chutney)**

33% Beans. Another fourth generation recipe. A traditional West Country chutney.



### **Haymakers Pickle**

70% Fruit. An apple and onion chutney with subtle curry spices. Quite delicious!



### **Lime Pickle**

72% Lime. New for the Summer of 2013. This is a seriously hot pickle, it has lots of delicious Indian spices for a fantastic flavour, but not for the fainthearted!

### **Mango Chutney**

70% Mango. Chunks of ripe mango, fresh garlic and ginger, wonderful with curry or cheese.

### **Pear & Walnut Chutney**

55% Fruit. Delicious pear chutney with crunchy pieces of roasted walnut, wonderful served with cheese.

### **Piccalilli**

69% Vegetables. This classic pickle is absolutely packed with vegetables. Our Piccalilli is neither overly sweet nor acidic.

### **Pineapple Chutney**

35% Pineapple. New for the Summer of 2013, a really tangy, chunky chutney.

### **Red Hot Mango Chutney**

70% Mango. Not for the faint hearted!



### **Red Onion Marmalade**

83% Red Onion. A sweet chutney, lovely with cheese, or add a teaspoon to your gravy for that really special flavour.

### **Roasted Beetroot Chutney**

38% Beetroot. The natural sweetness of the beetroot is enhanced by roasting with olive oil. We add only a gentle amount of spices so not to overpower the sweet beetroot taste.



### **Slow Roasted Garlic Chutney**

16% Garlic, roasted for 4 hours and then cooked for a further 4 hours with red onions, spices and red wine vinegar. Sweet and mellow.



### **Whortleberry Chutney**

35% Whortleberry (Wild Blueberries). This is a light and fruit chutney. This chutney is especially good with paté and blue cheese.

### **Somerset Cider & Apple Chutney – new June 2017**

42% Apple. Made with Bramley apples and Rich's Farmhouse Cider from Somerset. This sweet and versatile chutney is delicious with sausages, gammon steak and other hot meats as well as a tasty cheddar cheese.

## MARMALADES (340g)

Our marmalades are made by hand using very traditional methods, starting with whole, fresh fruit.



### **Seville Marmalade (Medium Cut)**

46g/100g fruit. A traditional Seville marmalade with a superior flavour and colour.

### **Three Fruit Marmalade (Medium Cut)**

42g/100g fruit. Made with orange, grapefruit and lemon. Slightly sweeter than Seville marmalade, but full of flavour with a rich colour.

### **Lemon & Ginger Marmalade (Medium Cut)**

60g/100g fruit. A fresh tasting marmalade with a kick of fresh root ginger, a wonderfully stimulating taste for the mornings.

### **Rich Marmalade (Thick Cut)**

46g/100g fruit. A dark rich marmalade with a tangy flavour, popular with the marmalade connoisseur.

### **'No Bits' Marmalade (Shredless)**

77g/100g fruit. Made with mountains of Sevilles to give all the flavour of the traditional marmalade without the shred.

### **Ruby Grapefruit Marmalade (Medium Cut)**

49g/100g fruit. A tasty, fruity marmalade, with fresh rosemary is a wonderful slightly sweeter to the taste than the other marmalades.

### **Whisky Marmalade**

Our medium cut Seville Marmalade with the best blended whisky.



### **Gin & Orange Marmalade**

Our latest creation, a sweet orange marmalade with 4% gin. This is a fresh tasting marmalade with an underlying note of gin.

## **JELLIES, SAUCES & BUTTERS (200g-227g)**

All our jellies are made in the traditional way with whole fruits cooked gently and left to drip through muslin overnight.

### **Chilli Jam**

48g/100g fruit. Made with apple, red pepper and onions together with chilli this savoury jam is both sweet and hot.

### **Cranberry Jelly**

71g/100g fruit. The traditional Christmas jelly, it has a high concentration of fruit for that sharp, tangy, flavour.

### **Cranberry Sauce with Orange & Port**

Cranberry, Port (3%). A luxurious alternative to apple sauce. Excellent with turkey, roast pork and all game.

### **Mint Jelly**

71g/100g fruit, 5% Mint. Finely chopped fresh mint in Bramley Apple jelly, made with our own Bramley Apples.

### **Quince Butter**

54g/100g fruit. Made with quinces grown in Somerset this is fabulous spread on your cracker with any cheese you like.

### **Quince Jelly**

54g/100g fruit. A light and fragrant jelly made with Somerset quinces. This jelly is lovely with meats, but especially cheese.

### **Redcurrant Jelly**

85g/100g fruit. Made with buckets full of our own redcurrants, the depth of colour reflects the depth of flavour created by starting with the whole fruit.

## **MIDI JAR RANGE (120g-130g)**

Ideal for small hampers or single people. These are now available in a wider range of our products;

Apricot Jam (new 2017)  
Pear & Honey Jam (new 2017)  
Strawberry Jam  
Whortleberry Jam

Lemon & Ginger Marmalade (new 2017)  
Gin & Orange Marmalade (new 2017)  
Seville Marmalade  
Whisky Marmalade (new 2017)



Beetroot & Thyme Curd (new 2017)  
Lemon Curd (new 2017)  
Raspberry & Mint Curd (new 2017)  
Vanilla Curd (new 2017)

Devon Apple Chutney  
Devon Ale Chutney  
Flaming Tomato Chutney (new 2017)  
Red Onion Marmalade (new 2017)  
Slow Roasted Garlic Chutney  
Whortleberry Chutney

## **MINI JAR RANGE (45-40g)**

Ideal for self-service restaurants, cream teas, hotel breakfasts and take-away packed meals.

### **45g**

Strawberry Jam  
Blackcurrant Jam  
Raspberry Jam  
Seville Marmalade

### **40g**

Devon Apple Chutney

## GIFT BOXES



### **Christmas Gift Box**

Christmas Jam, Boxing Day Chutney and Whisky Marmalade in a transparent presentation box. (3 x 200g Jars)

### **Chutney Gift Box (Devon)**

Slow Roasted Garlic Chutney, Whortleberry Chutney, Devon Apple Chutney and Devon Ale Chutney in a transparent presentation box. (4 x 120g Jars)

### **Chutney Gift Box New 2017**

Slow Roasted Garlic Chutney, Whortleberry Chutney Flaming Tomato Chutney and Red Onion Marmalade in a transparent presentation box. (4 x 120g Jars)

### **Jam Gift Box New 2017**

Apricot Jam, Pear & Honey Jam, Strawberry Jam and Whortleberry Jam in a transparent presentation box. (4 x 130g Jars)

### **Curd Gift Box New 2017**

Beetroot & Thyme Curd, Lemon Curd, Raspberry & Mint Curd and Vanilla Curd in a transparent presentation box. (4 x 120g Jars)

### **Marmalade Gift Box New 2017**

Lemon & Ginger Marmalade, Gin Marmalade, Seville Marmalade and Whisky Marmalade in a transparent presentation box. (4 x 130g Jars)

## TASTER BOXES

### **Breakfast Selection**

Strawberry Jam, Raspberry Jam, Blackcurrant Jam and Seville Marmalade in 45g jars presented in our green Breakfast Selection presentation box.

### **Cheeseboard Choice**

Apple Chutney, Flaming Tomato Chutney, Haymakers Pickle and Devilishly Devon Chutney in 40g jars presented in our yellow Cheeseboard Choice presentation box.



## **CHRISTMAS PRESERVES**

### **Christmas Jam (340g)**

75g/100g fruit. Made with home-grown raspberries, wild blackberries, apples and elderberries, this jam has incredible depth of flavour. A fabulous alternative jam for a cream tea in mid-winter!

### **Boxing Day Chutney (300g)**

Made with cranberries, red wine and port, this fresh tasting chutney is delicious with your cold turkey but equally lovely on your cheeseboard.

### **Whisky Marmalade (340g)**

Our medium cut Seville Marmalade with the best blended whisky.

### **Cranberry Sauce with Orange & Port (200g)**

Cranberry, 4% Port. A luxurious alternative to apple sauce. Excellent with turkey, roast pork and all game.

### **Extraordinary Mincemeat - (425g)**

Packed with the best fruits and nuts, cooked in cider and then liberally doused in brandy.

**Our mincemeat is gluten free and has no added fat**

## CATERING TUBS

Catering tubs are 3 litres in volume. The weight of the jams and marmalade tubs are 3.4kg, the chutneys vary but are between 2.9kg & 3.2kg.

The following preserves are stocked items in Catering Tub, if you have a requirement for one of our other preserves in the catering tub please contact us.

### JAMS & MARMALADES – 3.4kg

Strawberry Jam  
Raspberry Jam  
Blackcurrant Jam  
Whortleberry Jam  
Seville Marmalade (Medium Cut)

### CHUTNEYS 2.9kg – 3.2kg

Devon Apple  
Devon Ale  
Red Onion Marmalade  
Flaming Tomato  
Haymakers Pickle

### ACCOMPANIMENTS & SEASONAL 3kg

Chilli Jam  
Cranberry Sauce (September – December only)

## CONTACT

Ann Stallard  
Waterhouse Fayre Limited  
Higher Elms  
Burlescombe  
Tiverton  
Devon  
EX16 7LE

Tel: 01884 842640  
Mobile: 07527 008046  
Email: [info@waterhousefayre.co.uk](mailto:info@waterhousefayre.co.uk)

