



Selection of Cheese available for Christmas & New Year

Price stated per 100g and may vary according to supplier.

Please write the amount, in grams, required next to the cheese of choice.

Name:

Phone no:

Date for collection:

Scottish Cheeses			
Name	Description	Cost	Quantity
Blue Murder	Cow's milk cheese. Steely, yet sweet flavour with a creamy texture.	£3.00/100g	g
Gruth Dhu	Traditional Highland Cheese covered in oatmeal and crushed peppercorns.	£2.40/100g	g
Isle of Mull Cheddar	Hand made with a full farmhouse flavour with some blue veining.	£3.00/100g	g
Apple Smoke Cheddar	Wonderfully creamy naturally smoked cheddar from Kintyre smokehouse.	£2.80/100g	g

English Cheeses			
Name	Description	Cost	Quantity
Blue Stilton	Hand made by Colston Bassett. Mellow and very creamy.	£2.80/100g	g
Wookey cave Aged Cheddar	Matured in caves for 12 months. Great flavour.	£2.60/100g	g
Coastal Cheddar	Aged for 15 months with a distinctive salty crunch.	£2.40/100g	g
Dorset Red	Cold smoked over oak chips.	£2.70/100g	g

Welsh Cheeses			
Name	Description	Cost	Quantity
Black Bomber	Extra mature cheddar. Very creamy with a black wax rind.	£3.20/100g	g
Bouncing Berry	Extra mature cheddar with cranberries. Very creamy and festive with bright red wax rind.	£3.20/100g	g
Red Storm	Vintage red with a sweet flavour and crystalline texture.	£3.20/100g	g

Continental Cheeses			
Name	Description	Cost	Quantity
Smoked Petit Brie	A naturally Smoked very soft French Brie.	£2.40/100g	g
Gjetost	Brown coloured whey cheese from Norway with a sweet, caramel flavour.	£4.00/100g	g
Old Amsterdam	Black waxed, 18 month old Gouda. Sweet and creamy with a hard texture.	£3.60/100g	g
Comte	French cheese with a nutty flavour and meaty texture.	£3.60/100g	g
Morbier	Soft but firm, in two layers with charcoal streak.	£3.00/100g	g
Brie de Meaux	King of all bries. Connoisseur quality matured for 5-6 weeks.	£3.20/100g	g
Manchego	Mature ewes milk cheese, matured for a minimum of 12 months.	£3.60/100g	g
Taleggio	Creamy style Italian cheese with a springy consistency and a natural rind.	£2.40/100g	g
Raclette	Classic French semi-soft cheese perfect for melting.	£2.50/100g	g
Goats Cheese Log	Mild to medium flavour. Creamy centre with white bloomy rind.	£2.50/100g	g
Montagnolo	Creamy German blue. Crowd pleaser, loved by all.	£3.00/100g	g
Roquefort	Strong and slightly salty. Perfect for Christmas.	£3.20/100g	g
Gorgonzola	King of Italian cheese. Extra creamy, full flavour with bright blue/green veining.	£2.80/100g	g
Bleu des Causes	Unpasteurised. Creamy rich AOC blue considered a mild variant of Roquefort.	£3.00/100g	g
Munster	French washed rind cheese with a fruit finish.	£3.20/100g	g
Bleu D'Auvergne	Creamy blue with a grassy, peppery and string taste.	£2.80/100g	g
Emmental	Nutty mild cheese. Essential for fondue.	£2.80/100g	g
Cambazola	Triple cream, brie style blue.	£3.00/100g	g

We also have a large selection of chutneys, relishes, oatcakes and biscuits available in store!

Contact us to order a Christmas cheese gift bag or pop in to purchase a gift voucher so your loved one can choose their own favourite selection.