



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:

Continental Cheeses			
Name	Description	Cost	Quantity
Bresse Bleu	A really great blue brie – crowd pleaser!	£2.40/100g	g
Gjetost	Brown coloured whey cheese from Norway with a sweet, caramel flavour.	£2.50/100g	g
Old Amsterdam	Black waxed, 18 month old Gouda. Sweet and creamy with a hard texture.	£2.60/100g	g
Comte	French cheese with a nutty flavour and meaty texture.	£2.70/100g	g
Morbier	Soft but firm, in two layers with charcoal streak.	£2.20/100g	g
Brie de Meaux	King of all bries. Connoisseur quality matured for 5-6 weeks.	£2.20/100g	g
Manchego	Mature ewes milk cheese, matured for a minimum of 6 months.	£2.60/100g	g
Taleggio	Creamy style Italian cheese with a springy consistency and a natural rind.	£2.20/100g	g
Delice de Bourgogne	Full double cream flavour with a tangy, lemony finish	£2.60/100g	g
Goats Cheese Log	Mild to medium flavour. Creamy centre with white bloomy rind.	£1.70/100g	g
Montagnolo	Creamy German blue. Crowd pleaser, loved by all.	£2.20/100g	g
Roquefort	Strong and slightly salty. Perfect for Christmas	£2.60/100g	g
Vacherin Mont d'OR	Famously runny cheese with a washed crust & piney flavour. Available as a boxed individual cheese 500g @ £12.00	£2.30/100g £12.00/cheese	g cheese(s)
Gorgonzola	King of Italian cheese. Extra creamy, full flavour with bright blue/green veining.	£2.20/100g	g
Bleu des Causes	Unpasteurised . Creamy rich AOC blue considered a mild variant of Roquefort	£2.20/100g	g

English Cheeses			
Name	Description	Cost	Quantity
Blue Stilton	Hand made by Colston Bassett. Mellow and very creamy	£2.20/100g	g
Dorset Red	Naturally smoked hard cheese, handmade and matured on the Dorset coast.	£2.00/100g	g
Wookey cave Aged Cheddar	Matured in caves for 12 months. Great flavour.	£1.90/100g	g
Nettle Yarg	Mild, firm yet creamy cheese wrapped in nettle leaves.	£2.40/100g	g
Oakwood Smoked Cheddar	Naturally smoked. Creamy, rich with a robust aroma	£1.80/100g	g

Scottish Cheeses			
Name	Description	Cost	Quantity
Blue Monday	Cow's milk cheese. Steely, yet sweet flavour with a creamy texture	£2.50/100g	g
Clava Organic Brie	Creamy and milder in flavour than the classic French cheese.	£2.40/100g	g
Gruth Dhu	Traditional Highland Cheese covered in oatmeal and crushed peppercorns.	£1.80/100g	g
Hebridean Blue	Unpasteurised, tangy, firm blue from the Isle of Mull Cheese Co.	£2.80/100g	g
Isle of Mull Cheddar	Hand made with a full farmhouse flavour with some blue veining.	£2.30/100g	g

Welsh Cheeses			
Name	Description	Cost	Quantity
Black Bomber	Extra mature cheddar. Very creamy with a black wax rind.	£2.40/100g	g
Bouncing Berry	Extra mature cheddar with cranberries. Very creamy and festive with bright red wax rind.	£2.40/100g	g