

The Food Cellar

CHEESE SELECTION



COASTAL CHEDDAR

Made from milk supplied by local farms in Dorset, showing mature flavour and a sweet character.

Country of origin: England

Ingredients: Cheddar cheese (cow's **milk**).

For allergens see ingredients in **bold**.

Store & Serve: Keep refrigerated below 5°C

MONTGOMERY'S CHEDDAR

A traditional, cloth-wrapped, unpasteurised Cheddar cheese, made in Somerset by Jamie Montgomery.

* Typically made with raw milk but may occasionally be made with pasteurised milk

Country of Origin: British Isles/Milk variety: Cows/Style of Cheese: Hard/Vegetarian: No/Organic: No/ Suitable for pregnant women: No

Ingredients: **Unpasteurised cows' milk**, Salt, Rennet, Starter Bacteria, Lard (covering cloth)

Allergen Advice: For allergens see ingredients in bold.

Store & Serve: Keep refrigerated below 8°. Please eat within 10 days of receipt.



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SPARKENHOE RED LEICESTER

Creamy & mellow, this is England's only unpasteurised Red Leicester cheese. The addition of natural annatto gives the cheese its deep orange-red colour.

Country of Origin: British Isles/ Milk variety: Cows/Style of cheese: Hard/ Vegetarian: No/Organic: No/Suitable for pregnant women: Yes

Ingredients: **Raw cow's milk (95.00%)**, Salt, Rennet, Starter culture, Annatto

Allergen Advice: For allergens see ingredients in bold.

Store & serve: Keep refrigerated below 8°. Please eat within 10 days of receipt.

GORWYDD CAERPHILLY

A traditional unpasteurised cows' milk Caerphilly, made by the Trethowan family.

Country of origin: British Isles/Milk variety: Cows
Style of cheese: Hard/Vegetarian: No/Organic: No
Suitable for pregnant women: Yes

Ingredients: **Cows' Milk**, Sea Salt, Starter Culture, Animal Rennet

Allergen Advice: For allergens see ingredients in bold.

Store & serve: Keep refrigerated below 8°. Please eat within 10 days of receipt.



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CORNISH YARG

A nettle-wrapped cheese with a fresh, clean taste. Loosely based on a Caerphilly recipe.

Country of origin: British Isles/Milk variety: Cows/Style of cheese: Hard/Vegetarian: Yes/Organic: No/Suitable for pregnant women: Yes

Ingredients: **Cows' milk**, salt, nettle leaves, DVI starter culture, vegetarian rennet, calcium chloride, penicillium candidum

Allergen advice: For allergens see ingredients in bold.

Store & serve: Keep refrigerated below 8°. Please eat within 10 days of receipt.

COMTE 12 MONTHS

An unpasteurised French cheese from the Jura mountain region: smooth, mellow, nutty, and with a long finish. From Affineur Marcel Petite.

Country of origin: France/Milk variety: Cows
Style of Cheese: Hard/Vegetarian: No/Organic: No
Suitable for pregnant women: Yes

Ingredients: **Cows' Milk (99%)**, Salt, Starter Culture, Animal Rennet

Allergen advice: For allergens see ingredients in **bold**.

Store & serve: Keep refrigerated below 8°. Please eat within 14 days of receipt.



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PARMIGIANO REGGIANO

Unpasteurised Parmigiano Reggiano, matured until it is 30 months old for an extra flavour dimension.

Country of origin: Italy/Milk variety: Cow's/Style of Cheese: Hard/ Vegetarian: No/Organic: No/Suitable for pregnant women: Yes

Ingredients: **Cow's Milk**, Rennet, Salt.

Allergen advice: For allergens see ingredients in **bold**.

Store & Serve: Keep refrigerated below 8°. Please eat within 14 days of receipt.

DELICE DE BOURGOGNE

A soft cheese enriched with cream made with pasteurised cow's milk.

Country of origin: France

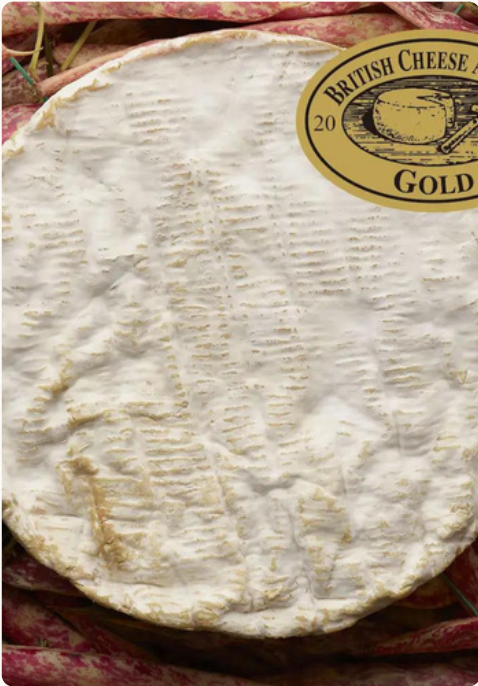
Ingredients: **Milk, cream**, salt, lactic starters (**Milk**), ripening ferments, animal rennet.

Allergen advice: For allergens see ingredients in bold.



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BARON BIGOD

A fabulously full-flavoured Brie-style cheese, hand-made in Suffolk by Jonny Crickmore from the milk of his own herd of Montbeliarde cows.

Country of Origin: British Isles

Milk variety: Cows

Style of cheese: soft

Vegetarian: No

Organic: No

Suitable for pregnant women: No

Ingredients: **Cows' Milk (97.00%)**, Salt, Starter Culture, Geotrichum yeast cultures, Penicillium mould cultures

Allergen Advice: For allergens see ingredients in **bold**.

Store & serve: Keep refrigerated below 8°. For pieces that are 500g or larger, please eat within 14 days of receipt. For pieces smaller than 500g, please eat within 10 days of receipt.

TRUFFLE BARON BIGOD

A fabulously full-flavoured Brie-style cheese, with a truffle cream centre. Hand-made in Suffolk by Jonny Crickmore from the milk of his own herd of Montbeliarde cows.

Country of origin: British Isles/Milk variety: Cows

Style of Cheese: Soft/Vegetarian: No/Organic: No

Suitable for pregnant women: No

Ingredients: **Milk** Geotrichum yeast cultures, Penicillium mould cultures, Animal rennet, Cooking Salt, **Mascarpone**, Summer truffle (*Tuber aestivum* Vitt) 78%, summer truffle juice (*Tuber aestivum* Vitt.) 18%, salt, flavour.

Allergen advice: For allergens see ingredients in **bold**.

Store & Serve: Keep refrigerated below 8°. For pieces that are 500g or larger, please eat within 14 days of receipt. For pieces smaller than 500g, please eat within 10 days of receipt.



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PETIT CAMEMBERT

The little sibling of the classic Camembert de Normandie. It is just as delicious but less rich and intense. A golden, buttery interior with a delicate aroma of hazelnuts.

Country of origin: France/Milk variety: Cows, Style of Cheese: Soft/Vegetarian:No/Organic:No/Suitable for pregnant women:No

Ingredients: **Raw cow's milk** 98.00%, Salt, Starter and ripening cultures, Animal Rennet.

Allergen advice: For allergens see ingredients in **bold**.

Store & Serve: Keep refrigerated below 8°. Eat within 7 days of receipt or the date shown on the cheese. Once you have cut into the cheese eat within 5 days.

BURRATA DI BUFALA 125G

A ball of the finest, buffalo milk mozzarella, filled with cream. Tear it apart and let the cream spill on to your plate. Rich, luscious and supremely delicious.

Country of origin: Italy/Milk variety: Buffalo
Style of cheese: Soft/Vegetarian: No/Organic: No
Suitable for pregnant women: No

Ingredients: Whole Buffalo **Milk**, Buffalo **Cream Milk**, Salt, Rennet

Allergen Advice: For allergens see ingredients in **bold**.

Store & Serve: Keep refrigerated below 8°. Once open, eat in full. This is a very fresh product and may have a very short shelf life of as little as 4 days.



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COLSTON BASSETT STILTON

Winner of "Gold" at World Cheese Awards 2018

An intensely rich and creamy Stilton, with a deep, lingering, complex flavour.

Country of origin: British Isles/Milk variety: Cows
Style of cheese: Blue/Vegetarian: Yes/Organic: No
Suitable for pregnant women: No

Ingredients: **Pasteurised whole cows' milk** (97.75%), Salt, Cheese culture, Penicillium roqueforti, Vegetarian Rennet

Allergen advice: For allergens see ingredients in **bold**.

Store & Serve: Keep refrigerated below 8°. For pieces that are 500g or larger, please eat within 14 days of receipt. For pieces smaller than 500g, please eat within 10 days of receipt.

CASHEL BLUE

Ireland's most famous blue cheese.

A creamy-textured Irish blue cheese, with a full flavour.

Country of origin: Ireland/Milk variety: Cows
Style of cheese: Blue/Vegetarian: Yes/Organic: No
Suitable for pregnant women: No

Ingredients: Whole **Cow's Milk (97.7%)**, Salt, Microbial Rennet, Starter Culture

Allergen advice: For allergens see ingredients in **bold**.



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DORSTONE

An English goats' milk cheese coated in ash, with an ice-cream texture, and creamy and mellow flavour.

Country of origin: British Isles/Milk variety: Goats

Style of cheese: Soft/Vegetarian: No/Organic: No

Suitable for pregnant women: No

Ingredients: **Goats' milk**, Sea salt, Charcoal, Starter culture, Animal Rennet

Allergen advice: For allergens see ingredients in **bold**.

Store & serve: Keep refrigerated below 8°. Eat within 7 days of receipt or the date shown on cheese. Once you have cut into the cheese, eat within 5 days.

CERRON 24 MONTH AGED

Cerrón 24+ is a hard, aged, **goat's milk** cheese with a crystalline texture from the long ageing process. As it melts on the palate, it becomes creamy and has a rich fermented fruit flavour with a lasting earthiness, **goat's milk** character and hint of burnt caramel.

Allergen advice: For allergens see ingredients in **bold**.

Store & Serve: Keep refrigerated below 8°. Please eat within 14 days of receipt.



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PECORINO AL TARTUFO

tan Italian, raw, sheep's milk cheese encrusted with small specks of white and black truffles from the area between Volterra and San Miniato. It is aged for thirty days and pairs well with boar cold meats and a good red wine.

Country of origin: Italy

Ingredients: Pasteurised sheep's **milk**, Bianchetto truffle, summer truffle, Volterra salt, rennet, lactic ferments

Allergens Advice: For allergens see ingredients in **bold**.

ALP BLOSSOM

Alp Blossom's simply stunning appearance ensures this cheese will be the belle of the ball on any cheese platter. The rind is coated in a mix of scented flowers and herbs.

Country of origin: Germany/Milk variety: Cows
Style of cheese: Hard/Vegetarian: No/Organic: No
Suitable for pregnant women: Yes

Ingredients: Thermised Cow's **Milk**, Salt, Cornflower, Marigold, Rose, Lavender, Parsley, Rosemary, Garlic, Savory, Sea Salt, Onion, Oregano, Paprika, Rennet, Cultures

Allergen Advice: For allergens see ingredients in **bold**.

Store & Serve: Keep refrigerated below 8°. Please eat within 14 days of receipt.



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MARANTONA CAVE AGED MANCHEGO

Produced in the La Mancha region of Spain on the Iberian Peninsula. Made with raw unpasteurised sheep's milk, it is one of the most popular cheeses from Spain and gained its PDO status (Protected Designation of Origin) in 1984

Ingredients: Cheese; **Milk (Cow, Goat, Buffalo or Ewe's Milk)**, and may contain; Salt, Starter Culture, Truffle, Bacteria, Rennet, Annatto. Decoration may contain Fruit, **Nuts** and Foliage.

Allergen advice: For allergens see ingredients in **bold**. Not suitable for nut allergy sufferers.

RACLETTE CHEESE

The must-have cheese for winter (and British summer!) melting.

Traditionally Raclette cheese was a part of a very simple Alpine cheesemakers' diet that used to keep them warm during harsh long winters in the Alps. Even today because it's such a fantastic melter people just adore having it with hot potatoes, gherkins and some crusty rustic bread.

Ingredients: **Cow's Milk**, Salt, Starter Culture, Rennet

Allergen advice: For allergens see ingredients in **bold**.

Store & serve: Keep refrigerated below 8°. Please eat within 14 days of receipt.



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OUR GUIDE TO BUYING CHEESE

HOW MUCH CHEESE SHOULD I BUY

Our recommended portion sizes range between 70-120g per person depending on when you are eating the cheese. .

SERVING CHEESE AFTER A MEAL OR AS PART OF A BUFFET

70g is ample if you are serving the cheese immediately after a large meal or as part of a buffet.

SERVING CHEESE AS THE MAIN PART OF A MEAL

If the cheese is the main part of the meal you will need to allow at least 100g per person and you may prefer to go to 120g if you think your guests will be particularly hungry (or just very fond of cheese!).

SERVING CHEESE AS PART OF A SMALL PARTY

However, if you are only a small party, you may find that the pieces look a little small. In this case, choose fewer pieces, or even just one cheese, so that you can present your guests with something that looks more substantial. If you want to provide a wider choice of cheeses, just go for slightly larger pieces and enjoy the leftovers yourself the next day