

The Food Cellar

CHEESE SELECTION

COW'S MILK - HARD CHEESE



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.

APPLEBY CHESHIRE

Appleby's Cheshire cheese is a unique, complex Cheshire, with a crumbly texture and a zesty, full-bodied and tangy flavour.

Country of Origin: British Isles/ Milk Variety:Cows'/Style of Cheese: Hard/Vegetarian:No/Organic: No/ Suitable For Pregnant Women: No

Ingredients: Raw cows' **milk**, salt, animal rennet and annatto.

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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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

COMTE 24+ MONTHS

Dense, crystalline texture. Intense 'beefy' and nutty flavour. A special maturation of limited quantity, reserved for us by Xavier Fromager Affineur. Matured for nearly three years in the mountainside Fort St. Antoine, it begins to look like a pockmarked stone itself. This is Comté at its most concentrated and complex.

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

Ingredients: **MILK**, salt, lactic starters (MILK), animal rennet,

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

Store and Serve: Keep refrigerated below 8°. Eat within 14 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.

MIMOLETTE EXTRA VIELLE

First made in 17th century France, when war saw the banning of all Dutch products including Gouda. Cheese mites, usually the bane of a cheesemonger's life, are encouraged here so as to create the cheese's pockmarked surface.

Country of Origin: France/Milk Variety: Cows'/Style of Cheese: Hard/Vegetarian: No/Organic? No/Suitable For Pregnant Women? Yes

Ingredients: Milk, Salt, Rennet, Cultures, Annatto

Allergen Advice: For allergens see ingredients in bold.

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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COW'S MILK - HARD CHEESE



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.

OLD WINCHESTER

A cross between Gouda, Parmesan and Cheddar. It is aged for 20-months to give it a sweet, tangy, crystallised depth. It is also known as Old Smales.

As well as a great 'table cheese' Old Winchester works incredibly well as a vegetarian Parmesan replacement, as it is made without animal rennet, you will often find chefs using it for vegetarian dishes.

Country of origin: British Isles/Milk variety: Cow's/Style of Cheese: Hard/ Vegetarian: Yes/Suitable for pregnant women: Yes

Ingredients: **Cow's Milk**, salt, cheese cultures (**egg** in Lysosome) and 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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COW'S MILK - HARD CHEESE



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.

REYPENEAR VSOP GOUDA

A very firm Gouda covered in black wax, with a beautiful dark orange paste to offer an even better colour contrast with the white calcium lactea crystals.

It is caramelly, biscuity with a hint of dark chocolate. Each cheese is carefully made in a small scale cheese room and then aged for 2 years with the greatest attention to quality in Woerden (Holland).

Country of Origin: Netherlands/ Milk Variety: Cows'/Style of Cheese: Hard/Vegetarian: No/ Organic?:No

Ingredients: **MILK**, salt, lactic acid, rennet, preservative: sodium nitrate, colour: Annatto norbixine.

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

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



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COW'S MILK - HARD CHEESE



SPARKENHOE RED LEICESTER

Nutty and mellow in flavour, and flaky in texture. Bound in cloth, and ripened for six months on beechwood shelves, this is the only hand-made raw milk Red Leicester. (The traditional orange-red colour is annatto, derived from the seeds of the achiote tree.)

* This is a hand-made, artisan cheese, which may contain naturally occurring blue veins. These are normal and intrinsic to the nature of this type of cheese and add to its character. We think they taste good too!

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

Allergen Advice

For allergens see ingredients in bold.

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

TEMPLEGALL

Supreme Champion winner at The Artisan Cheese Awards. A truly special cheese, made only in the summer months, and, even then, only when the milk is just right. The Hegarty's French cheesemaker has brought more than a hint of the Franche-Comté to the Cork countryside.

Country of Origin: Ireland/Milk Variety:Cows'/Style of Cheese:Hard/Vegetarian:Yes/Organic?:No/Suitable For Pregnant Women?:Yes

Ingredients: Raw cows' **MILK**, Cheese cultures, Vegetarian rennet, EGG white extract, Salt

Allergen Advice

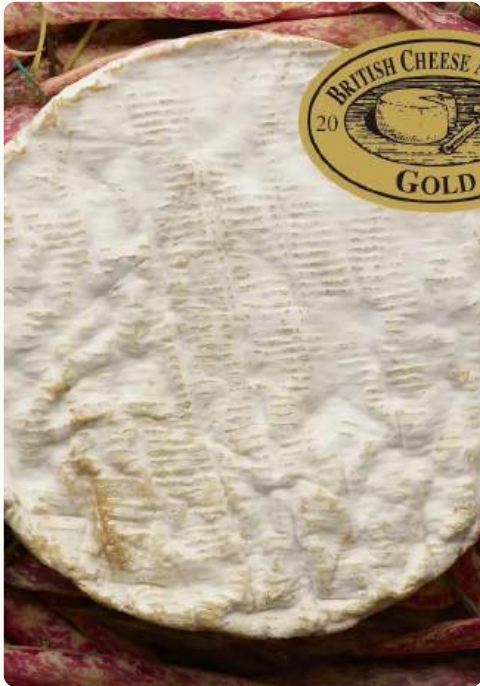
For allergens see ingredients in bold.

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



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COW'S MILK - SOFT CHEESE



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: CowsStyle 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.

BARON BIGOD TRUFFLED

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.



The Food Cellar

COW'S MILK - SOFT CHEESE



DELICE DE BOURGOGNE

Rich and full-flavoured with a smooth, velvety, melt-in-the-mouth texture, made by adding crème fraîche to full fat cows milk. It has a white, bloomy rind which has a mushroomy smell that contrasts nicely with the buttery and tangy notes of the cheese.

Country Of Origin:France/Milk Type:Cows/Organic:No
Pasteurisation:Pasteurised/Region:Burgundy/
Vegetarian:No

Ingredients: Cow's **milk, cream**, lactic starters, 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.

The Food Cellar

COW'S MILK - BLUE CHEESE



CABRALES

Indulge in the robust flavours of our artisan Cabrales, a celebrated blue cheese from Asturias that promises a memorable culinary experience. Crafted in small batches from raw cow's, ewe's and goat's milk, sourced from herds and flocks grazing in the mountainous regions, Cabrales entices with its spicy intensity and dense, creamy texture.

Country of origin: Spain/Milk variety: Cows
Style of cheese: Blue/Vegetarian: No/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.

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.



The Food Cellar

COW'S MILK - BLUE CHEESE



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.

The Food Cellar

GOAT'S CHEESE



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.

The Food Cellar

SHEEP MILK CHEESE



PECORINO AL TARTUFO

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**.

PECORINO RISERVA 12MTH

Intensely sweet and fruity. Crystalline and fudgy texture. A cheese dedicated to the founder of the caseificio, Duilio Fiorini, and matured for one year in the family's caves. Duilio's daughter, Angela, considers this the company's cheese per eccellenza.

Country of Origin: Italy/ Milk Variety: Sheep's/Style of Cheese: Hard/ Vegetarian: No/ Organic: No /Suitable for pregnant women: Yes

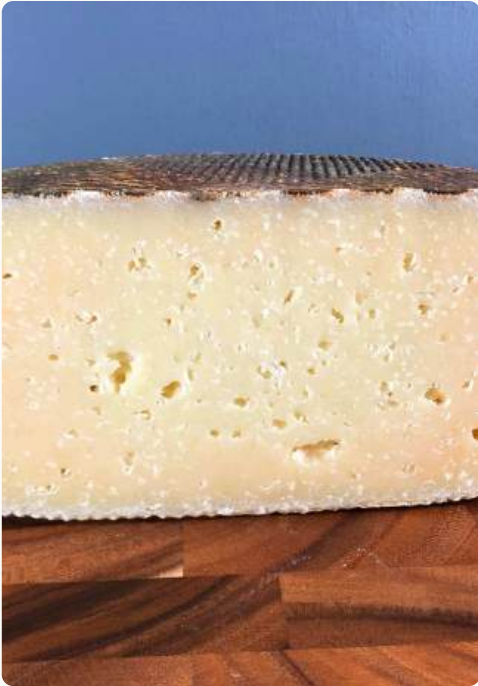
Ingredients: **Ewes Milk** (%not specified), Salt, Rennet, Lactic Cultures

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



The Food Cellar

CHEESE SELECTION



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.

The Food Cellar

RACLETTE CHEESE



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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The Food Cellar

OUR GUIDE TO BUYING CHEESE

HOW MUCH CHEESE SHOULD I BUY

Our recommended portion sizes range between 75-150g per person depending on when you are eating the cheese. .

SERVING CHEESE AFTER A MEAL OR AS PART OF A BUFFET

75g 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 150g 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