

# The Cheese Man

Wholesalers of fine Cheeses, Charcuterie  
and Gourmet products

## Product List

January 2017

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The Cheese Man

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**THE CHEESE MAN**

Unit 20/21  
Hove Enterprise Centre  
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Portslade  
East Sussex  
BN41 1UY  
Tel: 01273 412444

[www.thecheeseman.co.uk](http://www.thecheeseman.co.uk)  
[enquiries@thecheeseman.co.uk](mailto:enquiries@thecheeseman.co.uk)

We at The Cheese Man are passionate about cheese and fine foods, we have over 50 years experience in the fine food industry, with a wealth of knowledge to share with our customers.

We carry an extensive range of cheeses and gourmet products from around the world and as a local family run company are proud to promote Sussex cheeses and local gourmet products.

We are ever mindful of how important food miles and environmental issues are to our customers, and working closely with local cheese makers we hope to develop local awareness of quality cheeses from the surrounding areas.

In sharing our knowledge and expertise we hope this list will highlight what we already know here at The Cheese Man, that some of the finest ranges of cheeses are on our very doorstep ready to be delivered by the only Cheese Specialist Van Sales Company in Sussex....

In our fleet of temperature controlled vehicles.



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## The Cheese Man

<u>Local</u>	<u>Size</u>	<u>Type</u>	<u>Code</u>	<u>Provenance</u>
<b>Mayfield Swiss</b> This firm, golden cheese has oval shaped holes throughout and has a soft, sweet, fruity flavour. A wonderful cheese for melting.	2.6kg	Cows, Past, Veg	LO106	Alsop & Walker, East Sussex
<b>Mayfield Swiss Pre-Pack</b>	300g		LO113	
<b>Sussex Blue</b> A sharp, aggressive and creamy cheese with small blue veins. Once heated the full aroma can be appreciated. It can be sliced, grated or melted.	2.5kg	Cows, Past, Veg	LO101	Alsop & Walker, East Sussex
<b>Sussex Blue Pre-Pack</b>	300g		LO102	
<b>Sussex Brie</b> This cheese is a combination of lactic and stabilised Brie. A sweet, supple and full flavoured cheese. If matured for 60 days, upon cutting, the inside cheese will be soft and bulging.	900g	Cows, Past, Veg	LO104	Alsop & Walker, East Sussex
<b>Sussex Camembert</b> A traditional Camembert made locally in Sussex. Starts off with the acid core and will mature in 2/3 weeks.	900g	Cows, Past, Veg	LO103	Alsop & Walker, East Sussex
<b>Sussex Brie Pre-Pack</b>	130g		LO109	
<b>Sussex Camembert Pre-Pack</b>	130g		LO110	
<b>Sussex Crumble</b> Natural rind cheese with light yellow colour. Has a short, crumbly texture. Lemon piquant taste. An old traditional cheese recipe now brought back with a slight twist.	2.5kg	Cows, Past, Veg	LO108	Alsop & Walker, East Sussex
<b>Sussex Crumble Pre-Pack</b>	300g		LO114	
<b>Sussex Farmhouse</b> A very rare Dutch type cheese, only made by a few cheese makers in Holland and now in the UK. A semi hard cheese with a nutty flavour. Excellent for grilling and melting. The cheese can be matured from 6 weeks up to 3 years and is excellent on a cheese board.	2.6kg	Cows, Past, Veg	LO111	Alsop & Walker, East Sussex
<b>Lord London</b> This unique bell shaped cows' cheese is a semi-soft, clean citrus tasting cheese with a natural creaminess. It has an edible skin with a light dusting. Eat this one straight from the fridge.	600g	Cows, Past, Veg	LO112	Alsop & Walker, East Sussex
<b>Brighton Blue</b> This cheese has a slightly open, semi-soft texture, a mellow blue flavour and a slightly salty finish. The distinctive blue green veins in the cheese deepen as the cheese matures, and the taste of the blue becomes stronger.	1.9kg	Cows, Past, Veg	LO239	High Weald, West Sussex
<b>Brighton Blue Pre-Pack</b>	130g		LO240	
<b>Duddleswell</b> A hard pressed cheddar-like cheese with a natural rind, a smooth creamy texture with a delicious nutty taste. Produced using local sheep milk.	2kg	Sheep, Past, Veg	LO202	High Weald, West Sussex
<b>Duddleswell Pre-Pack</b>	130g		LO203	
<b>Duddleswell Smoked</b> A hard pressed cheddar-like cheese with a natural rind, a smooth creamy texture with a delicious nutty taste. Traditionally smoked over oak shavings.	2kg	Sheep, Past, Veg	LO204	High Weald, West Sussex
<b>Duddleswell Smoked Pre-Pack</b>	130g		LO205	
<b>Medita Block</b> Another Sussex version of a famous Mediterranean cheese made in the traditional way with sheep milk and matured in brine for 3 months. It is a soft crumbly cheese with a distinct, sharp, fresh flavour.	1kg	Cows, Past, Veg	LO201	High Weald, West Sussex
<b>Medita Pre-Pack</b>	130g		LO208	
<b>Ricotta Pre-Pack</b>	130G		LO214	
<b>Ricotta Block</b> A fresh, low fat soft cheese. It is a versatile cheese and works well in both sweet and savoury dishes from cheesecakes to baked pasta dishes.	1KG	Sheep, Past, Veg	LO238	High Weald, West Sussex
<b>Forresters Smoked</b> Traditionally smoked over oak shavings.	2Kg		LO211	

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<u>Local Cont...</u>	<u>Size</u>	<u>Type</u>	<u>Code</u>		<u>Provenance</u>
<b>Forresters</b> A full fat semi-hard Un-pressed cheese with a creamy slightly squidgy texture not dissimilar to Gouda. Made by hand with an attractive basket weave rind from pasteurised organic cow milk. It's matured on the farm for over 3 months to produce a natural coloured rind, a creamy flavour and a delicious bite.	2Kg	Cows, Past, Org, Veg	LO209		High Weald, West Sussex
<b>Forresters Pre-Pack</b>	130G		LO210		
<b>Brother Michael</b> A washed rind cheese, which is carried out by washing a 6 week matured Saint Giles cheese in brine and special cheese cultures several times a week for four weeks. This process creates the lovely orange - pink colour on the sticky cheese surface and the distinctive sticky pungent aroma.	1.6KG	Cows, Past, Veg	LO207		High Weald, West Sussex
<b>Brother Michael Pre-Packs</b>	130G		LO206		
<b>Sussex Marble</b> A continental style, semi soft creamy cheese derived from Saint Giles, infused with Garlic and Herbs.	2KG	Cows, Past, Veg	LO229		High Weald, West Sussex
<b>Sussex Chilli Marble</b> A continental style, semi soft creamy cheese derived from Saint Giles, infused with hot & spicy chilli.	2KG	Cows, Past, Veg	LO227		High Weald, West Sussex
<b>Sussex marble Pre-Pack</b>	130G		LO230		
<b>Sussex Chilli marble Pre-Pack</b>	130G		LO228		
<b>Slipcote Button Plain</b>	100G	Sheep, Past, Veg, Org	LO217		High Weald, West Sussex
<b>Slipcote Button Garlic &amp; Herb</b>	100G	Sheep, Past, Veg, Org	LO217		High Weald, West Sussex
<b>Slipcote Button Pepper</b>	100G	Sheep, Past, Veg, Org	LO217		High Weald, West Sussex
<b>Slipcote Button Basil</b>	100G	Sheep, Past, Veg, Org	LO217		High Weald, West Sussex
<b>Slipcote Log ( Garlic or Plain )</b> A soft cheese with a light, creamy and fluffy texture and a slightly sharp refreshing flavour. The name 'Slipcote' is an old English word meaning little (slip) piece of cottage (cote). The cheese is made plain or with the addition of Peppercorns or Herbs and Garlic.	1KG	Sheep, Past, Veg, Org	LO218		High Weald, West Sussex
<b>Tremains Cheddar</b> This organic Cheddar is made using cows' milk from the farm. Matured for up to 5 months, it is golden yellow in colour, medium in strength and has a firm but crumbly texture.	1.5KG	Cows, Past, Veg, Org	LO222		High Weald, West Sussex
<b>Tremains Cheddar Pre-Pack</b>	130G	Cows, Past, Veg, Org	LO221		High Weald, West Sussex
<b>Saint Giles Pre-Pack</b>	130g		LO220		
<b>Saint Giles</b> Saint Giles, made with Organic Cows' milk from the cows on the farm, is a semi soft creamy cheese. It has a rich, buttery texture, a creamy mild flavour and a stunning edible orange rind. The cheese is an English equivalent to the continental style Saint Paulin or Port Salut style of cheese found in France.	1.6kg	Cows, Past, Veg, Org	LO219		High Weald, West Sussex
<b>Sister Sarah</b> A mild semi soft cheese made in the dairy with Goat milk. The goat milk is supplied to us by small herd of goats, from a farm in Kent. Although not organic, the goats are free to graze the pastures during the summer, and fed a diet of hay in the winter, when they remain in the buildings out of the weather. "Sister Sarah" is matured for just 4 - 6 weeks. The cheese is very white as goats digest all the carotene in the grass, unlike cows, where it remains undigested in the milk, hence it making a more yellow cheese.	1.6kg	Goats, Past, Veg	LO215		High Weald, West Sussex
<b>Sister Sarah Pre-pack</b>	130g		LO216		
<b>Sussex Halloumi Pre-Pack</b>	130g		LO213		

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<u>Local Cont...</u>	<u>Size</u>	<u>Type</u>	<u>Code</u>		<u>Provenance</u>
<b>Little Sussex</b> A small cheese about 80g, with a bloomy white coat. Based on a fresh Plain Sussex Slipcote, It's matured for 10 days before packing. It has a delicious, mild delicate flavour and fluffy texture when young, but becomes stronger and more flavoursome as it ages.	100g	Sheep, Past, Veg	LO237		High Weald, West Sussex
<b>Flower Marie</b>	200g		LO302		
<b>Flower Marie</b> This soft white sheep milk cheese has a mushroom tint rind, and melts in the mouth like ice cream and it ripens in five to six weeks.	600g	Sheep, Veg, UnPast	LO303		Golden Cross, East Sussex
<b>Golden Cross</b> A soft log shape cheese made from goat's milk. The recipe of the cheese is based on French Sainte-Maure. When young, the cheese is firm and slightly grainy, but with age it softens and the texture becomes very soft, like ice cream. The cheese ripens in four to six weeks.	225g	Goat, Veg, UnPast	LO304		Golden Cross, East Sussex
<b>Chabis</b> A small fresh goats cheese, made from milk from the 300 goats on the farm	90g	Goat, Veg, UnPast	LO301		Golden Cross, East Sussex
<b>Burwash Rose</b>	500g		LO413		
<b>Burwash Rose</b> A semi soft cheese, washed in rose water, in the first few weeks of its maturation process. A lovely creamy flavour with floral notes, with a bouncy texture. Great for a cheeseboard	1.2Kg	Cows, Veg, UnPast	LO414		Traditional Cheese, East Sussex
<b>Broadoak</b> A traditionally made cheddar in a cloth bound truckle. Full flavour that comes back at you. Matured for a minimum 9 months.	3.2Kg	Cows, Veg, UnPast	LO402		Traditional Cheese, East Sussex
<b>Broadoak Pre-Pack</b>	300g		LO403		
<b>Goodweald Smoked</b> A rind less Olde Sussex, matured for 3 months, and then smoked over oak chippings for 4 days to create a rich, deep smoked flavour throughout the cheese. After smoking, the cheese is put back in to the maturing room for a further two months.	2Kg	Cows, Veg, UnPast	LO405		Traditional Cheese, East Sussex
<b>Goodweald Smoked Pre-Pack</b>	300g		LO406		
<b>Lord of the Hundreds</b> This unique sheep's milk cheese is made to a closely guarded secret recipe. A fairly open textured cheese with a slightly sweet, nutty flavour. Matured for 4 months.	2Kg	Sheep, Veg, UnPast	LO411		Traditional Cheese, East Sussex
<b>Lord of the Hundreds Pre-Pack</b>	300g		LO412		
<b>Olde Sussex</b> A Farmhouse 'cheddar-type' made from cow's milk to a traditional recipe. The texture is more open than cheddar with a full body and plenty of flavour. Matured for 6-8 months.	4Kg	Cows, Veg, UnPast	LO407		Traditional Cheese, East Sussex
<b>Olde Sussex Pre-Pack</b>	300g		LO408		
<b>Sussex Scruppy</b> A tongue-tingling blend of garlic, cider and herbs are added to the Olde Sussex curd while it is still in the vat to give this cheese a unique flavour. Not to be compared with cheaper blended cheeses. Matured for 3-4 months.	2Kg	Cows, Veg, UnPast	LO409		Traditional Cheese, East Sussex
<b>Sussex Scruppy Pre-Pack</b>	300g		LO410		
<b>Stonegate</b> Stonegate is a very versatile soft, fresh cheese, delicate and creamy and slightly zesty, with only a hint of fresh goats milk.	200g	Cows, Veg, UnPast	LO401		Traditional Cheese, East Sussex
<b>Charlton</b> Charlton is a creamy, firm textured farmhouse cheese with long, rich flavours and a tangy finish	2kg	Cows, Org	LO701		Goodwood
<b>Molecomb Blue</b> Molecomb Blue is a blue veined soft cheese with a dark smoky grey crust. It is an exciting addition to the Goodwood Home Farm range and combines the best combination of blue cheese piquancy with a creamy texture and exciting appearance. It is named after Molecomb House, current residence of the Duke of Richmond.	250g	Cows, Veg, Org, Past	LO703		Goodwood Farm, West Sussex

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<u>Local Cont...</u>	<u>Size</u>	<u>Type</u>	<u>Code</u>		<u>Provenance</u>
<b>Levin Down</b> A creamy mould ripened cheese. Each round cheese consists of a soft white mould outer surrounding a creamy and buttery interior. Delicious served as part of a cheeseboard or on its own with fresh bread, Levin Down can also be baked in the oven. Levin Down is named after the natural escarpment within the Sussex Downs in which Goodwood is located.	250g	Cows, Veg, Org, Past	LO702		Goodwood Farm, West Sussex
<b>Twineham</b> This Italian style parmesan cheese is matured for 18 months. The texture is thick and crumbly and both the taste and fragrance are sharp and scented.	700g	Cows, Veg, Past	LO501		Bookham Harrison, West Sussex
<b>Twineham Pre-Pack</b> This Italian style parmesan cheese is matured for 18 months. The texture is thick and crumbly and both the taste and fragrance are sharp and scented Pre-cut and packed in 150g triangle wedges	150g		LO502		
<b>Twineham Grated</b> Too order only	500g		LO509		
<b>Sussex Charmer</b> Sussex Charmer has a creamy mature cheddar taste followed by the zing of parmesan. It is great with apples and pears; its long taste profile works well with pickles and is great for whenever you're cooking. It adds a sublimely creamy taste when grated over pasta. Endowed with superb meltability, Charmer on toast is simply divine!	1Kg	Cows, Veg, Past	LO505		Bookham Harrison, West Sussex
<b>Sussex Charmer</b> As above but in a 200g cube	200g		LO503		Bookham Harrison, West Sussex
<b>Sussex Charmer</b> 500g oblong	500g		LO504		
<b>Sussex Charmer Grated</b> Too order only	2Kg		LO506		
<b>St George Camembert</b> A creamy goat's milk camembert, a full fat mould ripened cheese that will develop a full flavour when allowed to reach room temperature.	1Kg	Goat, Veg, Past	LO602		Nut Knowle Farm, East Sussex
<b>St George Camembert</b> A creamy goat's milk camembert, a full fat mould ripened cheese that will develop a full flavour when allowed to reach room temperature.	250g		LO601		
<b>Wealdway Coated Assorted</b> Small goat log in a variety of coatings, Chilli, Black pepper, Lemon Pepper, Chive and Garlic & Herb	150g	Goat, Veg	LO603		
<b>Wealdway Mature Ash</b> A versatile small goat log, coated in herbs, seeds or ash. Ideal for cheeseboards but mainly used in cooking as can be grilled or baked.	250g	Goat, Veg	LO604		
<b>Sussex Yeoman</b> A hard pressed goat's cheese, with a moist, but crumbly texture, and distinctly nutty flavour.	2Kg	Goat, Veg, Past	LO607		Nut Knowle Farm, East Sussex
<b>Wealden</b> A small very mature cheese with a heavy crust, rustic and powerful.	60g	Goat, Veg	LO608		
<b>Ash Pyramid</b> A matured and ash coated pyramid. Quite strong and delicious. Adds a great finish to a wedding cheese tower.	250g	Goat, Veg	LO605		
<b>Gunhill ( Smoked )</b> Starting out as a Sussex Yeoman this is a lovely goat's cheese gently smoked over Scott's Pine.	1Kg	Goat, Veg	LO611		
<b>Goat Curd ( Unpressed )</b> A full fat soft goat's cheese. Ideal for cooking or spreading.	1Kg	Goat, Veg, Past	LO610		Nut Knowle Farm, East Sussex
<b>Norbury Blue</b>	2kg	Cows, Veg, Past	EN083		Norbury park

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<u>Local Cont...</u>	<u>Size</u>	<u>Type</u>	<u>Code</u>	<u>Provenance</u>
<b>Dirty Vicar</b> A semi soft unpasteurised cow's milk cheese, with a moulded rind.	2.5Kg	Cows, Veg, Past	EN084	Norbury Park farm, Surrey
<b>Willow`s Soft</b> A soft goats cheese with a white bloomy rind, softens on ripening. (Bronze winner World Cheese Awards 2013)	200g	Goats, Veg, Past	LO955	Chillies Farm, Crowborough, East Sussex
<b>Soft Goats Cheese</b> A fresh goats cheese log. Available either plain, Black pepper or Wild garlic.	190g	Goats, Veg, Past	LO956 LO957 LO958	
<b>Sussex White</b> A Hard cheddar style goats cheese with a natural edible rind. Mild and creamy taste with a crumbly texture.	2kg	Goats, Veg, Past	LO959	
<b>Farmhouse Blue</b> A traditional blue cheese, aged around 4-5 months	3kg	Cows, Veg, Past	LO952	
<b>Wealdon Ore</b> Made from Jersey cows milk, it is an open textured, semi soft cheese which is curd washed to give a mild flavour and soft paste.	1.5kg	Cows, Veg, Past	LO954	
<b><u>English</u></b>				
<b>Appledore</b> Originally made in Ormskirk, West Lancashire, this blend of creamy Lancashire cheese and apple flakes rolled in cinnamon is surprisingly moreish.	1.2kg	Cow`s, Veg, Past	EN002	Ormskirk, West Lancashire
<b>Bath Soft</b> This square cheese is soft and yielding with a white bloomy rind, once cut into it reveals an ivory coloured interior. The flavour is mushroomy and creamy with a hint of lemons. It comes wrapped in parchment paper with a red wax seal.	225g	Cows, Org, Veg,	EN004	Bath soft cheese company
<b>Barkham Blue</b> Made in a 1kg ammonite shaped round, it is covered in an attractive natural mould ripened rustic rind. The deep yellow moist interior is spread with dark blue – green veins. It has a rich blue taste, smooth buttery texture with a melt in the mouth flavour, without the harshness associated with some blue cheese.	900g	Cows, Veg	EN001	Two hoots cheese, Reading
<b>Barkham Blue Baby</b>	300g		EN174	
<b>Blue Monday</b> Named after the New Order hit, Blue Monday is made by Shepherd's Purse, under licence from Alex James, formerly Blur's bassist. It is a complex creamy cheese with bold cracks & streaks of blue. Spicy, steely & sweet.	700g	Cows, Veg	EN014	Yorkshire
<b>Cropwell Bishop Stilton</b> Our Blue Stilton has a rich tangy flavour, and a velvety-soft texture that makes it melt in the mouth.	2/4/8 kg	Cows, Veg	EN005	Nottingham
<b>Cropwell Stilton Baby</b>	2.25k		EN012	
<b>Best Blue Stilton</b> Selected Blue stilton	2/4/8 kg	Cows, Veg	EN007	Nottingham
<b>Colston Basset</b> The perfect Stilton from Colston Bassett should be a rich cream colour with blue veining spread throughout. The texture of the cheese is smooth and creamy with a mellow flavour and no sharp acidic taste from the blue.	2/4/8 kg	Cows, Veg	EN003	Nottingham
<b>Blue Stilton Pre-pack</b>	150g		EN013	
<b>Beauvale</b> Beauvale is perfect for both Stilton fans, and those of you that prefer a milder blue flavour. It's perfect on a cheeseboard served with crackers, bread or fruit. Or tastes just as wonderful melted in pasta or on grilled meat. And it makes a great addition to a salad or dressing too - the list is endless!	700g/ 1.7kg	Cows	EN160	Nottingham
<b>Blacksticks Blue</b> A Soft blue veined cheese with a distinct amber hue	2.5k	Cows, Veg	EN016	Lancashire

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<u>English Cont...</u>	<u>Size</u>	<u>Type</u>	<u>Code</u>	<u>Provenance</u>
<b>Burwood Bole</b> Burwood Bole is an unpasteurized cow's milk cheese made in a log shape. It is made at Chalke Valley Cheese by myself and matured in my washed rind room in Child Okeford.	300g	Unpast, Veg	EN169	Chalke valley cheese, Dorset
<b>Barbers 1833 Cheddar</b> A deliciously creamy cheese with both savoury and naturally sweet notes	1.2kg	Cows, Veg	EN019	Barbers, Somerset
<b>Coloured Cheddar</b>	5kg	Cows, Veg	EN021	Somerset
<b>Barbers mature Cheddar</b> A good quality block cheddar from Somerset made by Barbers	5kg	Cows, Veg	EN022	Somerset
<b>Haystack Mature Cheddar</b>	5kg	Cows, Veg	EN024	Somerset
<b>Cheddar Mature unbranded</b>	5kg	Cows, Veg	EN023	Varies
<b>Cheddar Mild unbranded</b>	5kg	Cows, Veg	EN025	Varies
<b>Barbers Mellow Cheddar</b> A good quality mild cheddar made by Barbers	5kg	Cows, Veg	EN026	Somerset
<b>Maryland Farmhouse Truckle</b> Maryland farmhouse cheddar in a 2 kg round, ideal for cheese towers.	2kg	Cows, Veg	EN027	Somerset
<b>Haystack Tasty Cheddar</b>	5kg	Cows, Veg	EN029	Somerset
<b>Barbers Vintage Cheddar</b>	5kg	Cows, Veg	EN030	Somerset
<b>Cathedral City Cheddar</b> Matured over many months to produce its distinctive smooth, rounded, mellow flavour.	5kg	Cows, Veg	EN020	Davidstow, Cornwall
<b>XXX Strongman Cheddar</b>	5kg	Cows, Veg	EN031	Yeovil
<b>Black wax Maryland Cheddar Truckle</b> Maryland Mature cheddar in a black wax	900g	Cows, Veg	EN100	Somerset
<b>Godminster Cheddar</b> A round deliciously creamy vintage organic cheddar in Godminster's distinctive burgundy wax. Available in different sizes. Won Silver at the International Cheese Awards 2014	2kg	Cows, Org, Veg	EN907	Bruton, Somerset
<b>Godminster Cheddar</b>	400g		EN908	
<b>Godminster Cheddar</b>	200g		EN911	
<b>Godminster Cheddar Heart</b> A Heart shaped deliciously creamy vintage organic cheddar in Godminster distinctive burgundy wax.	400g		EN909	
<b>Godminster Cheddar Heart</b>	200g		EN910	
<b>Godminster Traditional Organic Brie</b> Godminster Traditional Organic Brie has a fresh flavour and creamy texture. Available in 3 sizes	1kg	Cows, Org, Veg	EN064	Bruton, Somerset
<b>Godminster Traditional Organic Brie</b>	200g		EN065	
<b>Godminster Traditional Organic Brie Heart shaped</b> Organic brie in a Heart shape with a white bloomy rind	150g		EN912	
<b>Westcombe farmhouse Cheddar</b> Westcombe Cheddar has a deep complex flavour with a mellow lactic tang and long notes of citrus, hazelnut and caramel. The texture is structured and firm, with a smooth breakdown that keeps the flavours lingering on your palate. This cheese is often called a 'five mile Cheddar', as you're still tasting it five miles down the road!	3kg	Cows, Unpast	EN156	Evercreech, Somerset
<b>Keens Farmhouse Cheddar</b> Traditionally handmade cheddar with a super crumbly texture	3kg	Cows, Veg, Unpast	EN035	Wincanton, Somerset
<b>Quickes Farmhouse Mature</b> A complex, creamy cheddar that offers outstanding depth of flavour. As with all our range, Quicke's Mature is handcrafted and cloth-bound by our team of nine expert cheesemakers, then slowly aged to perfection for 12 to 15 months.	3kg	Cows, Veg	EN038	Exeter, Devon
<b>Quickes Farmhouse Extra Mature</b> Matured to perfection for 18-21 months	3kg	Cows	EN039	Exeter, Devon



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<b>English Cont...</b>	<u>Size</u>	<u>Type</u>	<u>Code</u>		<u>Provenance</u>
<b>Greens farmhouse Cheddar</b> A medal winner made by the Green family at the foot of the Glastonbury Tor. Rich, full-bodied with a lingering finish	3kg	Cows, Org, Unpast	EN034		Glastonbury, Somerset
<b>Wookey Hole Cave Aged Farmhouse Cheddar</b> Wookey Hole Cave Aged Cheddar is a traditional PDO cheddar made on the Ashley Chase Estate in the heart of West Dorset. The Cheddars are then taken to the Somerset Caves to mature naturally in an environment which ensures they remain mouthwateringly moist and packed full of the distinctive, earthy and nutty flavours of the Caves.	3kg	Cows, Veg	EN144		West Dorset
<b>Wookey Hole Cave Aged Farmhouse Cheddar</b>	800g		EN142		
<b>Wookey Hole Cave Aged Farmhouse Cheddar</b> Pre packed for Retail purposes	200g		EN143		
<b>Celtic Promise</b> Celtic Promise is an award-winning, Caerphilly type washed-rind cheese the cheese is ripened in cider to get the slightly moist, sticky orange-red rind and fruity smell. As this cheese ripens in about eight weeks, the soft buttery texture develops a pungent aroma and a delicate, mild flavour	400g	Cows, Veg, Unpast	EN043		Ceredigion, Wales
<b>Applebys Farmhouse Cheshire</b> A moist and crumbly cheese witch is clean and zesty on the tongue followed by a rich mouth-watering finish, which you can enjoy in your mouth long after you have tasted the cheese	2 kg	Cows, Unpast	EN045		Shrewsbury, Shropshire
<b>College White with Truffles</b> College White is a brie type white mould cheese made in the UK to the specifications and exclusively for the Oxford Cheese Company Ltd. When the cheese is ripe, it develops a very strong flavour and develops a creamy consistency reminiscent of Chaouce	250g	Cows	EN145		Oxford Cheese Company
<b>Cornish Yarg</b> The nettle wrapped Cornish Yarg made from pasteurised cows' milk, is a young, fresh lemony cheese, creamy under its natural rind and slightly crumbly in the core	3kg	Cows, Veg, Past	EN051		Truro, West Cornwall
<b>Wild Garlic Yarg</b> Our Wild Garlic Yarg is wrapped in the pungent Ramson leaves that arrive in our woodlands each spring. They impart a gentle garlicky flavour and their moisture gives the cheese a slightly firm texture. Painting the leaves onto the truckle gives an appearance reminiscent of a parcel wrapped with green silk ribbons	1.5kg	Cows, Veg, Past	EN050		
<b>Cornish Blue</b> Cornish blue is dry salted by hand before being left to mature for between 12 and 14 weeks	1.5kg	Cows, Veg, Past	EN049		Bodmin moor, Cornwall
<b>Cumberland Smoked</b> This cloth-bound cheese, naturally smoked over Cumbrian oak with a smooth texture and no hint of dryness	2kg	Cows, Veg, Unpast	EN147		Thornby Moor Dairy, Carlisle
<b>Curworthy</b> Curworthy is a full fat hard cheese with a creamy light buttery taste when young and developing into a full flavoured mellowness when aged	1.5kg	Cows, Past	EN046		Okehampton, Devon
<b>Fowlers Derby Sage</b> A mellow flavoured Derby cheese layered with sage and topped with a further sprinkling of sage. Creamy traditional cheese with subtle sage taste	1.5kg	Cows, Veg	EN053		Buxton, Derbyshire
<b>Devon Blue</b> An excellent blue cheese with a moist, slightly crumbly texture	1.5kg	Cows, Veg,Unpast	EN055		Totnes, Devon
<b>Dorset Red Smoked</b> Dorset Red has an enticing amber coloured body and is encased in a rich red rind which gradually develops as it smokes over natural oak chippings at our local smokery. The texture of Dorset Red is smooth and velvety, subtly infused with tones of smoked oak	1.2kg	Cows, Veg	EN171		West Dorset
<b>Dorset Blue Vinney</b> This delightful, slightly crumbly blue cheese has a pleasantly soft taste. Made from semi-skimmed milk, it's also low in fat.	3kg	Cows, Veg	EN057		Sturminster Newton, Dorset
<b>Double Gloucester Traditional</b> Traditionally made cloth bound double Gloucester	1.2kg	Cows, Past	EN059		

## The Cheese Man

<b>English Cont...</b>	<u>Size</u>	<u>Type</u>	<u>Code</u>		<u>Provenance</u>
<b>Elmhirst</b> Elmhirst is an unpasteurized triple cream, mould ripened cheese, similar to Vignotte. It has a surprisingly light and silky texture with a white and bloomy rind		Cows, Veg, Unpast	EN060		Totnes, South Devon
<b>Finn</b> A triple-cream cheese, a classic of the French Parisian style. Extra cream is added to the milk before making the Finn cheese, ensuring it has a rich, delectable flavour and smooth texture	250g	Cows, Unpast	EN061		Herefordshire
<b>Francis</b> Francis is a washed rind cheese, washed in a traditional French culture. The young fresh cheeses are matured for 8-10 weeks in my specialised temperature and humidity controlled maturing rooms in Child Okeford. It has a wonderfully pungent aroma, its texture is supple with a softness around the rind.	800g	Cows, veg	EN170		New Forest
<b>Harrogate Blue</b> Harrogate Blue is a soft, luxuriously creamy, blue-veined cheese, delivering a mellow blue flavour with a hint of pepper to finish	750g	Cows, Veg	EN178		North Yorkshire
<b>Hereford Hop</b> Full fat hard cheese made with pasteurised cows' milk and natural rennet. Encrusted with toasted hops which give a pleasing edge to the flavour	1.2kg	Cows, Veg	EN063		Dymock
<b>Isle of Avalon</b> Gloriously sticky and pungent, Isle Of Avalon is one of those cheeses you just have to dig into. This soft cheese has a strong, meaty flavour that has been likened to smoked bacon. Each wheel of Isle of Avalon begins with a Port Salut, which is then lovingly washed in wine at James Aldridge's dairy in Godstone until it matures into a lovely creamy goinness	2kg	Cows, Veg	EN068		Godstone, Surrey
<b>Isle of Wight Blue</b> Made by hand by the immensely talented Rich Hodgson on The Isle of Wight, this naturally rinded soft blue cheese is made with pasteurised Guernsey cows' milk from the herd grazing around the Queen Bower Dairy, capturing the flavour of the Arreton Valley. It is blue veined and sold at 4-5 weeks	210g	Cows, Past	EN066		Isle of Wight
<b>Isle of Wight Soft</b> This outstanding cheese melts in your mouth... It is a soft rinded cow's milk cheese from the Isle of Wight Cheese. Leave out of the fridge for a couple of hours to really enjoy this at its best	160g	Cows, Past	EN067		Isle of Wight
<b>Jersey Exmoor Blue</b> Exmoor Blue is a full-fat, medium soft, creamy blue cheese, It has a natural creamy-yellow colouring from the rich Jersey milk and a natural rind, while the buttery flavour is overlaid by a tangy blue, a combination which lingers deliciously in the mouth	1.5kg	Cows, Veg, Unpast	EN069		Taunton, Somerset
<b>Lancashire Bomb</b> The famous Lancashire Bomb is a real culinary treat and must be tasted to be believed. The bombs are so popular due to the very creamy and full flavoured taste which leaves you wanting more	460g	Cows, Veg	EN079		Newhouse Farm, Goosnargh
<b>Lancashire Bomb</b> As well as the original Lancashire Bomb we now make a selection of flavoured bombs ranging from the delicate and delicious Strawberry & Champagne to the very popular Red Onion and the best seller Luxury Spiced Apple and Port	230g		EN181		Newhouse Farm, Goosnargh
<b>Grandma Singletons</b> An intensely strong dark flavour from the first taste with a smooth, buttery texture. This cheese is matured for up to a year, Lancashire cheese doesn't come any stronger than this!	2.5kg	Cows, Veg	EN071		Preston, Lancashire
<b>Lancashire Mrs Kirkham`s</b> A Traditional Raw cow's milk Lancashire, using only the milk from our own herd. Our cheese is what we believe to be a true old fashioned traditional Lancashire so rather than the white crumbly commercial Lancashire's ours is creamy yellowy in colour and has a rich creamy 'Buttery crumble' texture	4k	Cows, Veg, Unpast	EN072		Preston, Lancashire
<b>Traditional Red Leicester</b> Traditionally made cloth bound Red Leicester	1.2kg	Cows, Veg	EN179		
<b>Red Leicester Block</b> Classic Cheese with natural colouring	2.5kg /5kg	Cows, Veg	EN075		Barbers, Somerset

## The Cheese Man

<b>English Cont...</b>	<u>Size</u>	<u>Type</u>	<u>Code</u>		<u>Provenance</u>
<b>Red Leicester Sparkenhoe</b> A traditional Red Leicester cheese, a true revival of a fabulous cheese, nutty, sweet with a citrus finish. Cloth bound and matured for 6 months on beech shelves	2kg	Cows, Unpast	EN152		Leicestershire
<b>Lincolnshire Poacher</b> Usually matured for about 14 to 16 months and has quite a lot upfront with a rich full flavour	2kg	Cows, Unpast	EN077		Alford, Lincolnshire
<b>Old Harry</b> Named after the Old Harry Rocks on the Dorset coast, this farmhouse cheddar-style cheese is matured in small 2 kilo truckles, just long enough to develop a wonderfully complex flavour and smooth texture within the natural rind, which can be trimmed prior to eating	2kg	Cows, Unpast	EN168		Chalke Valley, Dorset
<b>Oxford Blue</b> Oxford Blue cheese is a full-fat semi-soft Stilton-type blue cheese with a creamy texture and sharp clean flavour. It has won gold medals at the British cheese awards in 2001 and 2003	2.7kg	Cows, Veg	EN086		Oxford Cheese Company
<b>Oxford Isis</b> Washed in honey mead & matured for a month, this cheese is full flavoured & pungent with a spicy tang	250g	Cows, Veg	EN087		Oxford
<b>Partridge Blue</b> Partridge's Blue is a full fat, soft blue cheese, which is made in a small drum form weighing approximately 1.1 kg. It is matured in 6-8 weeks and is more mellow than Exmoor Blue	1kg	Cows, Veg	EN088		Taunton, Somerset
<b>Quickes Oak Smoked Cheddar</b> An exquisitely smokey cheese, blended from the most balanced of Quickes's mature cheddars, handcrafted and cloth-bound by our expert cheesemakers	1.2kg	Cows, Veg	EN172		Devon
<b>Rosethorn Blue</b> Rosethorn Blue is a lovely soft textured creamy blue cheese made with Friesian cow's milk. It is gentle on the palate but becomes stronger and softer with age. Mould ripened with an attractive blue grey rind	1kg	Cows, Veg	EN151		Reading
<b>Sharpham Brie</b> 'Sharpham' is an unpasteurized Coulommiers type Cheese which has been handmade in the Creamery to our own recipe since 1980. Salt, starter cultures and vegetarian rennet are the only additions to fresh Jersey cow milk	1kg	Cows, Veg, Unpast	EN107		Totnes, South Devon
<b>Sharpham Rustic</b> The Plain Rustic is a semi-hard, unpasteurized cheese made with Jersey cow milk. It has a fresh, lemony, creamy flavour when young, developing a lovely nutty taste when mature	1.5kg	Cows, Veg, Unpast	EN108		Totnes, South Devon
<b>Sharpham Rustic Garlic &amp; Chive</b> The Chive & Garlic Rustic is a semi-hard, unpasteurized cheese made with Jersey cow milk. It has a real savoury depth of flavour due to the fresh pureed garlic, complementing the creamy character of the cheese	1.5kg	Cows, Veg, Unpast	EN109		Totnes, South Devon
<b>Blue Shropshire</b> Blue Shropshire cheese has an exquisite, nutty flavour, shot through with spicy notes. Its delightful taste and creamy texture are matched by its beautiful appearance, as blue veins radiate through its deep-orange body	8kg	Cows, Veg	EN110		Nottingham
<b>Somerset Brie</b> Somerset Brie is creamy with a mild, fresh flavour and a soft edible white rind. The curd is the colour of straw, and as it ripens from the outside in, it becomes softer, richer and with a fuller flavour	2.5kg	Cows, Veg	EN118		Cricket St Thomas, Somerset
<b>Somerset Brie</b>	1kg		EN119		
<b>Somerset Camembert</b> Somerset Camembert is rich and creamy with a soft edible white rind. As the cheese matures the curd softens, becoming a uniform butter or straw colour and developing a fuller flavour	250g	Cows, Veg	EN121		Cricket St Thomas, Somerset
<b>Smoked Wedmore</b> Smoked over Cherrywood for 12 hours	2kg	Cows, Veg	EN115		Somerset

## The Cheese Man

<b>English Cont...</b>	<u>Size</u>	<u>Type</u>	<u>Code</u>		<u>Provenance</u>
<b>Stinking Bishop</b> Full fat pasteurised cows' milk soft cheese made with vegetarian rennet. The rind is washed in perry which gives it its characteristic flavour, brown/pink rind and pungent smell. The cheese is supported with a beechwood lath and is wrapped in waxed paper	2kg	Cows, Veg, Unpast	EN123		Dymock, Glouc
<b>Stinking Bishop Baby</b>	500g		EN124		
<b>St Endillion</b> St Endillion is a delicious luxury Cornish Brie hand-made using Cornish double cream to create a rich and creamy soft cheese	1kg	Cows, Veg	EN125		Newquay, Cornwall
<b>Stichelton</b> Stichelton is a natural-rinded 8 kg cylinder. While it is a blue cheese, the flavour of the paste is not dominated by blue. Instead, it displays a balance of the broken down milky white paste, the washed rind flavours provided by the rind and enough blue to taste without dominating the other aspects of the cheese. The texture is soft and creamy without being weak; the cheese still needs chewing	2/4/8 kg	Cows, Unpast	EN149		Nottingham
<b>Tilly Whim</b> This colourful little cheese has a natural rind encasing a wonderfully smooth textured semi-soft cheese. Throughout its ripening period of around 6-10 weeks, the wonderful range of natural flavours from the rind develop into the cheese underneath	1kg	Cows, Unpast	EN167		Chalke valley, Dorset
<b>Tornegus</b> Tornegus is made from Caerphilly cheese washed in wine and marinated in mint and verbeena until it turns creamy, semi soft and absolutely delicious	2kg	Cows, Veg	EN146		Eastside cheese, Surrey
<b>Tunworth</b> Tunworth has a long lasting sweet , nutty flavour and a creamy texture with a thin wrinkled rind. Described as the Best Camembert you will taste.	250g	Cows, Past	EN138		Hampshire Cheese
<b>Waterloo</b> This is a mild, soft Guernsey milk cheese with a buttery flavour , made using a wash curd method which dilutes the acidity to achieve a soft, gentle flavour	800g	Cows, Unpast	EN128		Village Maid, Berkshire
<b>Waterloo Baby</b>	400g		EN129		
<b>Wensleydale ( Hawes )</b> Yorkshire Wensleydale is creamy, crumbly and full of flavour. Yorkshire Wensleydale cheese is lovingly handcrafted to a time-honoured recipe, using Wensleydale milk from local family farms	4kg	Cows, Veg	EN132		Wensleydale, North Yorkshire
<b>Wensleydale Mature ( Green Wax )</b> This Wensleydale is matured for up to 9 months but the cheese retains its crumbly, moist nature which is typical of the younger variety	2.5kg	Cows, Veg	EN131		Wensleydale
<b>Wensleydale Blue</b> From Yorkshire cheesemaker Wensleydale Dairy reviving an old recipe this pasteurised cow's milk cheese, formerly known as Jervaulx Blue, is delicately flavoured blue veined, creamy and mellow with texture similar to Stilton	1.5kg	Cows, Veg	EN130		Wensleydale, North Yorkshire
<b>Wensleydale Smoked</b> Naturally smoked for 18 hours using oak chips, producing a cheese with a subtle, smoked flavour	2kg	Cows, Veg	EN133		Wensleydale
<b>White Stilton</b> White stilton has a crumbly, open texture with a fresh, creamy background flavour and is best eaten when young at 3 or 4 weeks of age	1.2kg	Cows, Veg	EN134		Nottingham
<b>Wyfe of Bath</b> A fantastic semi-hard succulent gouda like cheese with a yellow rind redolent of buttercups and summer meadows, named after a character from Chaucer's Canterbury Tales	3kg	Cows, Veg	EN901		Bath
<b>Olde Winchester</b> This is a much dryer and harder cheese, becoming more reminiscent of an Old Amsterdam with a distinctive nuttiness in flavour	2/4kg	Cows, Veg	EN163		Lyburn Farm, Hampshire
<b>Winterdale Shaw</b> From the green pastures of the North Downs in Kent a traditional, cheddar style cloth bound, cellar matured, hard raw cow's milk cheese. Matured for 10 months to develop individual taste characteristics	2kg	Cows, Unpast	EN148		Kent

## The Cheese Man

<b><u>English Cont...</u></b>	<b><u>Size</u></b>	<b><u>Type</u></b>	<b><u>Code</u></b>		<b><u>Provenance</u></b>
<b>Winslade</b> The name of their new cheese, comes from a local village and the style reminds you of Vacherin. The centre is runny - when fully ripened it can be eaten with a spoon. The overall flavour is more delicate: a creamy flavour with a note of mushroom and a hint from the spruce that it is wrapped in	280g	Cows, Past	EN173		Hampshire Cheese Company
<b>Yorkshire Blue</b> Made from 100% Yorkshire cow's milk, Yorkshire Blue is a mild, soft, creamy, blue veined cheese. The traditional recipe has been developed to give the cheese a unique buttery/sweet flavour with no sharp bite	2kg	Cows, Veg	EN136		Shepherds Purse, Thirsk
<b><u>Pre-Packed Cheeses</u></b>					
<b>Haystack Tasty Cheddar</b>	200g	Cows, Veg	EN150		Somerset
<b>Barbers Mellow Cheddar</b>	200g	Cows, Veg	EN093		Somerset
<b>Barbers Mature Cheddar</b>	200g	Cows, Veg	EN091		Somerset
<b>Barbers Vintage Cheddar</b>	200g	Cows, Veg	EN092		Somerset
<b>Haystack Tasty Cheddar</b>	320g	Cows, Veg	EN153		Somerset
<b>Barbers Mellow Cheddar</b>	320g	Cows, Veg	EN093		Somerset
<b>Barbers Mature Cheddar</b>	320g	Cows, Veg	EN094		Somerset
<b>Barbers Vintage Cheddar</b>	320g	Cows, Veg	EN095		Somerset
<b>Barbers Red Leicester</b>	200G	Cows, Veg	EN096		Somerset
<b>Barbers 1833 Cheddar</b>	180g	Cows, Veg	EN098		Somerset
<b><u>Blended Selection</u></b>					
<b>Afterburn</b> Made using only the finest blend of Jalapeño peppers, red chillies and a mix of red and green bell peppers; this fiercely hot hand forged cheese packs a real chilli kick. We then add Garlic into the mix to give a really well balanced flavour	1.5kg	Cows, Veg	EN804		Dorset
<b>Applewood</b> Applewood is made using a traditional hand-turned farmhouse Cheddar, with a delicate smoky flavour and a lovely smooth texture, all finished with a dusting of paprika for good measure	1.5kg	Cows, Veg	EN805		Ilchester, Somerset
<b>Bowland</b> Lancashire cheese with apples, raisins and cinnamon. A very popular cheese with an almost Christmas cake like flavour	1.5kg	Cows, Veg	EN806		Shropshire
<b>Cotswold</b> Cotswold is a variation of Double Gloucester, which has been supplemented with chopped onions and chives for added flavour	1.2kg	Cows, Veg	EN801		Gloucester
<b>Five Counties</b> The cheese is made by combining five English cheeses namely, Cheddar, Cheshire, Derby, Double Gloucester and Red Leicester	1.5kg	Cows, Veg	EN809		Ilchester
<b>Marmite Cheddar</b> Creamy cheddar is blended with yeast extract to produce a savory, tangy cheese	1.5kg	Cows, Veg	EN807		Dorset
<b>Mexicana</b> Not for the faint hearted, Mexicana® combines firm Cheddar with an abundance of bell peppers and hot chilli spices	1.5kg	Cows, Veg	EN812		Ilchester
<b>Jalapeno Jack</b> Perfectly balanced amount of Jalapeño Peppers mixed with mature Cheddar give this one a real kick!	1.5kg	Cows, Veg	EN813		Dorset
<b>Innkeepers Choice</b> Mature Cheddar is blended with tangy pickled onions and a hint of chives	1.1kg	Cows, Veg	EN825		Long Clawson, Nottingham
<b>Sundried Tomato Cheddar</b> Sweet sundried tomatoes and fresh spring onions blended with the finest mature Cheddar	1.5kg	Cows, Veg	EN810		Dorset
<b>Char-Coal</b> Deliciously creamy, mature cheddar blended with charcoal.	1kg	Cows	EN832		

## The Cheese Man

<b><u>Blended Selection Cont...</u></b>	<u>Size</u>	<u>Type</u>	<u>Code</u>		<u>Provenance</u>
<b>White Stilton &amp; Apricot</b> White Stilton is combined with succulent chunks of dried apricots	1.1kg	Cows, Veg	EN821		Derbyshire
<b>White Stilton, Mango &amp; Ginger</b> White Stilton is joined by sweet mango and a hint of warming ginger	1.1kg	Cows, Veg	EN820		Nottingham
<b>Wensleydale &amp; Cranberries</b> Crumbly, creamy Wensleydale combined with the sharp, tangy flavour of juicy cranberries	1.2kg	Cows, Veg	EN816		Dorset
<b>Wensleydale &amp; Ginger</b> Yorkshire Wensleydale combined with Stem Ginger	1.1kg	Cows, Veg	EN817		Yorkshire
<b>Whirl Herb &amp; Garlic</b> Red Leicester is complemented by herbs, a touch of garlic and a swirl of soft cream cheese	1.8kg	Cows, Veg	EN824		Nottingham
<b>Windsor Red</b> Windsor Red is a pink mottled cow`s milk flavoured cheese consisting of White Cheddar steeped in Port and French Brandy	1.1kg	Cows, Veg	EN819		Leicestershire
<b>Huntsman</b> Stilton is sandwiched between layers of satiny Double Gloucester, resulting in a powerful flavour combination of the two	1.2kg	Cows, Veg	EN826		Nottingham
<b><u>Goat`s / Sheep`s Cheese</u></b>					
<b>Cerney Ash</b> Hand-coated with oak ash/ sea salt coating, it has a subtle flavour with a hint of a lemony tang. The flavour deepens with age	250g	Goat	EN501		North Cerney, Cirencester
<b>Brock Blue</b> A Vegetarian Blue goats cheese made in Lancashire	2kg	Goat, Veg	EN504		Lancashire
<b>Beenleigh Blue</b> The nature of the cheese varies greatly over the season. The first cheeses for sale in June are very light, fresh, and quite crumbly whereas the older cheeses develop significantly greater depth of flavour and become richer and creamier	1.5kg	Sheep	EN505		Totnes, North Devon
<b>Berkswell</b> A superb, hard-rinded, unpasteurized ewe's milk cheese, delicious lingering, mouth-filling flavour with hints of caramel and a definite tang on the finish	1kg	Goat, Unpast	EN010		Berkswell, West Midlands
<b>Capra Nouveau</b> A rich, creamy, smooth and flavour-some rind washed cheese	900g	Goat, Unpast	EN535		Brock hall Fm, Shropshire
<b>Capricorn Button</b> Capricorn has a delicate velvety soft white coat. When young it is mild and crumbly and has a slightly nutty flavour. As it ripens from the outside towards the centre, the white curd becomes softer and creamier, and develops a fuller flavour	100g	Goat	EN506		Cricket St Thomas, Devon
<b>Capricorn Cutting</b> Larger version in a 1kg square shaped cheese	1kg	Goat	EN507		
<b>Dutch mistress</b> A full-flavoured, rind washed cheese. Ageing brings a depth of flavour and richness	2kg	Goat	EN536		Shropshire
<b>Eve</b> This is a soft goat's cheese washed in Somerset Cider Brandy and wrapped in a vine leaf	150g	Goat	EN537		Whitelake cheese, Somerset
<b>Fairleigh Wallop</b> Fairleigh Wallop is a wonderful goat cheese that is made in complete 115g rounds. It tastes fresh and clean and it has the slightest taste of thyme from the sprig that is pressed into the top of it	150g	Goat	EN062		
<b>Harbourne Blue</b> Harbourne Blue is also quite variable over the season, occasionally it can be very strong but more often it has a sweet, clean, fresh taste	1.5kg	Goat, Unpast	EN509		Totnes, North Devon
<b>Katherine</b> A raw milk version of Rachel made with animal rennet and washed in Somerset Cider Brandy this cheese has a slightly softer texture and a stronger and more complex flavour than its cousin Rachel	200g	Goat	EN534		Whitelake cheese, Somerset

## The Cheese Man

<b><u>Goat`s / Sheep`s Selection Cont...</u></b>	<b><u>Size</u></b>	<b><u>Type</u></b>	<b><u>Code</u></b>		<b><u>Provenance</u></b>
<b>Little wallop</b> A soft washed cheese. When young it has a subtle citrus flavour balanced with salt + a creamy aftertaste. As it ripens it has a slightly pungent smell & flavour due to the rind	150g	Goat	EN076		Whitelake Cheese
<b>Goats Cheddar Block</b>	1kg	Goat	EN521		Devon
<b>Rachel</b> This cheese is a semi soft cheese with a washed rind and has a sweet medium flavour. The cheese is named after a friend of Peter the cheese maker (like the cheese, she is sweet, curvy and slightly nutty).	2kg	Goat	EN101		Whitelake cheese, Somerset
<b>Ribblesdale Blue</b> This is a full-flavoured tangy goat's cheese hand-made in North Yorkshire. Made by hand with unpasteurised milk and vegetarian rennet, goat's milk contains less lactose sugar than cow's milk so this cheese has a distinctly sharp bite to it.	2kg	Goat, Veg, Unpast	EN513		Yorkshire Dales
<b>Ribblesdale Superior</b> This pure white semi-firm goat's cheese is moist and crumbly with a mild nuttiness and just a hint of lemon	2kg	Goat, Veg	EN515		Yorkshire Dales
<b>Ribblesdale Sheep</b> A 100% Ewes milk cheese, firm and nutty	2kg	Sheep, Veg, Past	EN516		Yorkshire Dales
<b>Rosary Log</b> Rosary is a fresh, creamy goats' cheese with a mousse-like texture and a natural acidity. Recent winner of the Supreme Champion Award at the British Cheese Awards 2014, it is made from pasteurised milk, using a microbial rennet, which makes it suitable for vegetarians. Just enough salt is added to enhance its unique flavour.	1kg	Goat	EN518		Salisbury
<b>Rosary Button</b> Smaller version of the 1kg log	100g	Goat	EN511		
<b>Sarsden Glebe</b> A delicate flavour with just a hint of fudge and a firm texture	1kg	Sheep	EN523		Cotswolds, Oxfordshire
<b>Spewood</b> A hard pressed cheese, matured for 6 months with a natural rind that develops a sweet nutty flavour	2kg	Sheep, Unpast	EN519		Village maid, Reading
<b>Ticklemore</b> The Sharpam Ticklemore Goat is a pasteurised, semi-hard goat milk cheese made with vegetable rennet. It's named after a street in Totnes where the popular Country Cheeses Shop is located.	2kg	Goat	EN527		Totnes, North Devon
<b>Wigmore</b> Wigmore is a soft white-rinded cheese, it has a very creamy texture and wonderfully subtle flavour of caramel and macadamia nuts.	800g	Sheep, Unpast	EN524		Village maid, Reading
<b>Wigmore Baby</b>	400g	Sheep,	EN525		
<b>Woolsery</b> It is a firm goat cheese which is handmade from pasteurised goat's milk. The cheese is naturally matured and develops a rind whilst maturing. Inside it has a firm smooth texture with a rich full flavour, without that strong goaty taste	2kg	Goat, Veg, Past	EN526		Dorchester, Dorset
<b><u>Scottish</u></b>					
<b>Blue Murder</b> Blue Murder is a spicy, sea-salty, ripe and creamy European style blue from Scotland	600g	Cows	SC014		Highland Cheese Company
<b>Black Crowdie</b> Black Crowdie (or Gruth Dhu) is a soft cream cheese with slightly sour, tangy milky flavour followed by a good kick of spicy pepper	500g	Cows	SC005		Highland Cheese Company
<b>Caboc</b> Caboc is a Scottish cream cheese, made with double cream or cream-enriched milk. This rennet-free cheese is formed into a log shape and rolled in toasted pinhead oatmeal, to be served with oatcakes or dry toast	500g	Cows	SC006		Highland Cheese Company

## The Cheese Man

<b><u>Scottish Cont...</u></b>	<b><u>Size</u></b>	<b><u>Type</u></b>	<b><u>Code</u></b>		<b><u>Provenance</u></b>
<b>Dunsyre Blue</b> It is generally one of the stronger blue cheeses on the market with a rich and creamy yet slightly spicy taste lingering on the palette	1.5kg	Cows, Veg, Unpast	SC008		Errington Cheese
<b>Drumloch</b> It has a beautiful creamy texture, a wonderful clean odour, a delightful, and wholly natural, light golden colour and simply the best flavour	1kg	Cows	SC002		Inverloch Cheese
<b>Inverloch</b> Firm in texture with a delightfully subtle goats milk flavour	1.3kg	Goats	SC003		Inverloch Cheese
<b>Isle of Mull</b> It's a pale ivory colour with a very sharp, fruity tang, thanks to the unusual diet of the cows that eat the fermented grain from the nearby Tobermory whisky distillery.	3kg	Drunk Cows	SC010		Isle of Mull
<b>Lanark Blue</b> Spring cheese will be fresh and sweet with the blue veins providing a light blue flavour while cheese for Christmas/ Burns night will be more powerful becoming more pungent	1.3kg	Ewes, Veg Unpast,	SC011		Errington Cheese
<b>Mull of Kintyre</b> Rugged, bold and full of character, our cheddar is slowly aged until perfect, then hand selected by our master cheese graders to ensure its firm body and deep, rounded flavour with nutty, sweet hints - resulting in a distinctive experience that slowly stimulates the different taste sensations	2.5kg	Cows	SC012		Mull of Kintyre
<b>Maisie's Kebbuck</b> Maisies Kebbuck is an unpasteurized semi-hard white cows; milk cheese The outer edge can become slightly creamy while the inside remains crumbly	1.5kg	Cows, Veg, Unpast	SC015		Errington Cheese
<b>Seriously Strong</b> Full-flavoured, Distinctive.Characterful. And Seriously tasty	2.5kg		SC016		Stranear
<b>Strathdon Blue</b> A lovely rich mellow blue with just the right amount of mouth tingling sharpness	3kg	Cows, Veg	SC013		Highland Cheese Company
<b><u>Irish</u></b>					
<b>Cashel Blue</b> Depending on the age, Cashel Blue texture varies from chalky to soft yellow paste and a characteristic bluish green mould. Young cheeses taste & smell chalky, lactic and mildly blue while the older ones are rich & buttery with a well-formed blue colour. Over 18 weeks of maturing, the cheese takes on a robust flavour and is granular in texture. It is one of the finest blue cheeses that relies on its balance in taste, texture and aroma.	1.5kg	Cows, Veg	IR005		Beechmount Farm
<b>Cashel Blue</b>	350g	Cows, Veg	IR006		Beechmount Farm
<b>Cooleeney</b> White mould rind. Pale yellow paste, generally with some chalkiness at the centre, when fully ripened the paste is soft and smooth. The cheese is Creamy and buttery with discernable white mushroom notes coming through on the finish, pleasant bitterness	2kg	Cows, Veg, Unpast	IR008		Coleeney Farm
<b>Crozier Blue</b> Crozier Blue has a rich, full and well-rounded flavour. It is gently salty with a distinctly rich creamy texture, offset by a touch of spice	1.5kg	Sheeps, Veg	IR016		Beechmount Farm
<b>Gubbeen</b> Gubbeen Cheese is a surface ripened, semi-soft, cow`s milk cheese with a pink and white rind. The flavours are creamy with mushroom and nutty aftertastes	1.5kg	Cows	IR011		County Cork
<b>Milleens</b> Milleens is a soft, washed-rind cheese made from cow`s milk on the rugged Beara peninsula of South West Ireland. The complex and delicate cheese is made from the milk of Friesian cows grazing the mountains and pastures of the peninsula. Milleens is the longest established Irish farmhouse cheese	1.5kg	Cows	IR013		Beara Peninsula



## The Cheese Man

<u>Irish Cont...</u>	<u>Size</u>	<u>Type</u>	<u>Code</u>	<u>Provenance</u>
<p><b>Irish Porter</b> The flavours of this brown waxed gourmet cheese are full, rich, tangy and chocolaty with a pungent finish. It goes perfect as the hors D'Ouvre when sliced and served with salad. This cheese can also be served grilled. Pair Irish Porter with a chilled pint of Guinness stout or Irish porter</p>	2kg	Cows, Veg	IR015	Limerick
<b><u>Welsh</u></b>				
<p><b>Gorwydd Caerphilly</b> The cheese is matured on the farm for two months and exhibits a fresh lemony taste with a creamy texture to the outer (known as the "breakdown") and a firmer but moist inner.</p>	4kg	Cows, Unpast	WE001	Weston Super Mare
<p><b>Caerphilly</b> Caerphilly is a hard, white cheese that originates in the area around the town of Caerphilly in Wales, although it is now also made in England, particularly in the South West and on the English border with Wales</p>	4kg	Cows, Veg	WE002	Caerphilly
<p><b>Monteray Jack</b> A semi soft cheese made from pasteurised cow's milk. Mild and buttery, this cheese melts very easily</p>	2.5kg	Cows, Veg	WE004	
<p><b>Harlech</b> Harlech Truckle or simply Harlech is mature mild Welsh cheddar made using pasteurised cow's milk and vegetarian rennet with chopped horseradish and parsley blended in for that extra "bite". The cheese is then coated in a distinctive bright orange coloured wax. It is named after the famous Welsh Warriors of the Middle Ages</p>	2kg	Cows, Veg	WE003	Abergavenny Fine Foods
<p><b>St Illtyd</b> St Illtyd is a mature creamy cheddar with white wine, garlic and parsley</p>	2kg	Cows, Veg	WE006	Abergavenny Fine Foods
<p><b>Y Fenni</b> Y Fenni is a variety of Welsh cheese, consisting of Cheddar cheese blended with mustard seed and ale. It takes its name from the Welsh language name of Abergavenny</p>	2kg	Cows, Veg	WE008	Abergavenny Fine Foods
<p><b>Tintern</b> Tintern is a blended mature creamy Cheddar cheese flavoured with fresh chives and shallots</p>	2kg	Cows, Veg	WE007	Abergavenny Fine Foods
<p><b>Pantysgawn</b> Pant-Ys-Gawn is made from pasteurised goat's milk sourced from Brecon Beacons National Park. It is a soft, creamy and salty cheese with a hint of sourness which is sometimes associated with the acidity of lemon</p>	100g	Goats	WE009	Abergavenny Fine Foods
<p><b>Black Bomber</b> Creamy &amp; smooth extra mature Cheddar loved for its depth of flavour.</p>	3kg	Cows, Veg	WE010	Snowdonia cheese comp
<p><b>Black Bomber</b> Creamy &amp; smooth extra mature Cheddar loved for its depth of flavour.</p>	200g	Cows, Veg	WE017	
<p><b>Green Thunder</b> It's perfectly balanced flavour allows the mature Cheddar, garlic &amp; herbs to complement without taking over</p>	200g	Cows, Veg	WE019	
<p><b>Red Devil</b> A classic savoury Red Leicester playfully warmed with a tingling hot chilli hit</p>	200g	Cows, Veg	WE018	
<p><b>Pickle Power</b> A mature Cheddar with savoury chunks of pickled onion</p>	200g	Cows, Veg	WE020	
<p><b>Bouncing Berry</b> Mature white Cheddar balanced to perfection with cranberries – deliciously sweet and moreishly creamy</p>	200g	Cows, Veg	WE021	Snowdonia Cheese Company
<p><b>Amber Mist</b> A mature Cheddar warmed through with a generous splash of Whisky</p>	200g	Cows, Veg	WE022	
<p><b>Ginger Mist</b> Medium Cheddar and sweet crystallised stem ginger create a luxurious combination in both flavour and texture</p>	200g	Cows, Veg	WE023	
<p><b>Beechwood Smoked</b> A mature Cheddar with smokey mellow notes of Beechwood throughout</p>	200g	Cows, Veg	WE035	

## The Cheese Man

<b><u>Welsh Cont...</u></b>	<b><u>Size</u></b>	<b><u>Type</u></b>	<b><u>Code</u></b>	<b><u>Provenance</u></b>
<b>Ruby Mist</b> A mature Cheddar with rich, warming hints of Port and Brandy	200g	Cows, Veg	WE037	
<b>Red Storm</b> Sweet and surprisingly complex flavour – a vintage red with a crystalline nutty texture throughout	200g	Cows, Veg	WE039	
<b>Golden Cernarth</b> This washed-rind, semi soft cheese is pungent, savoury-tasting and has a slightly nutty aftertaste. Perfect for baking as each cheese come in its own wooden box.	200g	Cows, Veg	WE036	Caws Cenarth
<b>Perl Wen</b> Perl wen is a creamy brie style cheese, its soft and succulent with a citrus centre	1.3kg	Cows, Veg	WE024	Caws Cenarth
<b>Perl Wen mini</b>	250g	Cows, Veg	WE025	Caws Cenarth
<b>Perl Las</b> Unlike any other blue cheese, strong but delicate, creamy with lovely lingering blue overtones.	2.5kg	Cows, Veg	WE029	Caws Cenarth
<b>Perl Las mini</b>	450g	Cows, Veg	WE028	Caws Cenarth
<b>Collier`s Cheddar</b> Collier`s Powerful Welsh Cheddar delivers an extraordinary taste sensation. This uniquely powerful cheese produces a fine balance of savoury and sweet, without the sharpness that is delivered by many strong cheddars	2.5kg	Cows, Veg	WE033	Crickhowell
<b><u>French</u></b>				
<b>Baby Brie</b> A soft, creamy cheese that is ready to eat from young until end of life. Ideal for both culinary and cheeseboard use	1kg	Cows, Veg	FR002	
<b>Brie 60%</b>	3kg	Cows, veg	FR004	
<b>Brie de Meaux</b> A full flavoured AOC brie that ripens from a firm core to smooth, runny, creamy consistency with a deeper flavour and aroma over its life	3kg	Cows, Unpast	FR005	
<b>Brie de Meaux ¼</b>	700g	Cows	FR097	
<b>Brie de Pays</b> Inside its velvety ivory rind, it ripens to a thick soft silky core that is rich and full bodied with mushroomy, savoury and sweet notes	2.5kg	Cows, Unpast	FR006	
<b>Brie wedges</b> Classic brie that ripens from a firm core to smooth, runny, creamy consistency with a deeper flavour and aroma over its life.	200g	Cows, Veg	FR009	
<b>Brique Brie</b> Creamy brick-shaped brie ideal for slicing throughout its life. A favourite for sandwich makers	900g	Cows, Veg	FR010	
<b>Camembert small boxed</b> Bold and rich, yet creamy. Not Vegetarian!	145g	Cows	FR016	
<b>Camembert small boxed</b> Miniature version of a classic Camembert that ripens over its life from a firm core to smooth, runny consistency with a deeper flavour and aroma. Presented in a wooden box for baking	125g	Cows, Veg	FR014	
<b>Camembert portions</b>	250g	Cows, Veg	FR012	
<b>Camembert Boxed</b> Wonderfully smooth and creamy, this award-winning cheese has fantastic flavour and very moreish Presented in a wooden box for baking	250g	Cows, Veg	FR015	
<b>Camembert Calvados</b> A traditional farmhouse-made cheese which is produced in several steps; it is first aged as a standard Camembert, the rind is then carefully removed and the cheese is dipped in a Calvados and Cider mixture, and finally it is covered in a fine biscuit crumb. The taste is deliciously fruity, with an apple brandy sweetness that commands the remarkable arc of flavour	250g	Cows, Unpast	FR017	

## The Cheese Man

<u>French Cont...</u>	<u>Size</u>	<u>Type</u>	<u>Code</u>		<u>Provenance</u>
<b>Rustique Camembert</b> Le Rustique Camembert is lovingly made and carefully matured so you can enjoy its uniquely rich taste and creamy texture... every time	1kg	Cows, Unpast	FR018		
<b>Rustique Camembert</b>	250g	Cows, u/p	FR019		
<b>Bleu D`avergne</b> Aged for a of minimum 4 weeks, by which time the cheese showcases its assertive flavour`s and smooth texture. The rind is moist and sticky unveiling a soft paste with a grassy, herbaceous, and (with age) spicy, peppery, salty, pungent taste.	1.5kg	Cows	FR020		
<b>Le Bleu</b> Blue-veined soft cheese made from pasteurised cow's milk	145g	Cows	FR096		
<b>Roche Baron</b> Coated with an edible ash rind, the rich & creamy Roche baron has a characteristic blue flavour while being not very strong or aggressive	600g	Cows or Sheep, Veg	FR021		
<b>Fourme D`ambert</b> Made with the same penicillium roqueforti cultures as Roquefort, air is introduced into the pâte using syringes to encourage the mould to grow. The crust is a mottled, thin dry rind of red or white mould. The texture is creamy, rich and buttery with a mellow, nutty, subtle flavour. It has an aroma of the cellar in which it is aged	2kg	Cows, Unpast	FR022		
<b>Roquefort Societe</b> Société® Roquefort has an ivory-colored paste with emerald-green veining and a creamy, moist texture. Its rich, intense sheep milk flavor balances the blue mold aroma creating the magic taste that has made Roquefort famous around the world.	1.5kg	Ewes, Unpast	FR023		
<b>Roquefort Papillion</b> This exceptional Roquefort PAPILLON is characterised initially by its white paste and the generous streaks of intense blue in its broad and numerous cavities. In the mouth, its rich and flexible texture develops a delicious fondant accompanied by a typical balanced and long-lasting taste	1.5kg	Ewes, Unpast	FR025		
<b>Roquefort Unbranded</b> Roquefort cheese is moist and breaks into little pieces easily. Genuine Roquefort is rich, creamy and sharp, tangy, salty in flavour	1.5kg	Ewes, Unpast	FR024		
<b>Roquefort Wedges</b>	100g		FR026		
<b>Saint Agur</b> Saint Agur is a unique combination of smooth, creamy texture with salty and tangy taste, though not as salty as traditional blue cheese. It is more rich and buttery with a subtle spicy taste	2.2kg	Cows, Veg	FR027		
<b>Saint Agur wedges</b>	100g	Cows, Veg	FR028		
<b>Bresse Bleu</b> This is a soft French cheese, with a bloomy, edible rind and has an aroma of mushrooms. The flavour is rich and buttery	500g	Cows	FR029		
<b>Beaufort</b> A firm, raw cow's milk cheese associated with the gruyère family. An Alpine cheese, it is produced in Beaufort, which is located in the Savoie region of the French Alps	2kg	Cows, veg	FR030		
<b>Banon</b> The cheese is wrapped in a case of chestnut leaves, held in place with raffia. Banon is aged for a minimum of two weeks. As it ages further, the soft & sticky cheese develops blue and gray moulds on and under the leaves, leading to a strong and intense flavour.	100g	Goats, Unpast	FR031		
<b>Boursin Garlic (Too order only)</b> A rich, fresh, indulgent soft cheese with the wonderful flavour of garlic and herbs	12 x 80g	Cows, Veg	FR034		
<b>Brebis</b> The rind of the cheese is smooth, revealing a pate that is pale yellow, soft and thick. It is the perfect choice if you desire something that is creamy and rich with a strong, powerful taste balanced by earthy undertones. The cheese requires a very short maturation period	400g	Sheeps, Unpast	FR035		

## The Cheese Man

<b><u>French Cont...</u></b>	<b><u>Size</u></b>	<b><u>Type</u></b>	<b><u>Code</u></b>		<b><u>Provenance</u></b>
<b>Brillat Savarin</b> A matured Brillat-Savarin has a typical white, bloomy rind with an interior paste that is buttery-white in colour. The texture is dense, moist, and slightly chalky with enough lusciousness and creaminess for a triple cream cheese. Flavours are of butter, salt and cream with hints of mushroom, nuts and truffles	500g	Cows	FR036		
<b>Cantal</b> A semi-Hard cheese which is fresh, sweet, milky in flavour with a light hint of hazelnut, and vanilla.	3kg	Cows	FR043		
<b>Caprice des deux</b> Caprice des Deux is the first French cheese ever to be produced in an oval shape It has a clean taste with no trace of bitterness, a very creamy texture, and an intensely fresh mushroom and nut aftertaste	125g	Cows	FR037		
<b>Chaource</b> Chaource is a soft cheese made from cow's milk in the village of Chaource, France. It has a soft-ripened, creamy and a little bit crumbly texture	350g	Cows, Unpast	FR038		
<b>Chaumes</b> Chaumes has got an aromatic soft golden rind and a pale yellow, creamy pate. The smooth, supple and rather springy texture is complemented by the rich, intense and full bodied flavour of the cheese. Its taste can be described as complex, leaving behind a smooth and hazel-nutty aftertaste	200g		FR094		
<b>Chaumes</b> Chaumes has got an aromatic soft golden rind and a pale yellow, creamy pate. The smooth, supple and rather springy texture is complemented by the rich, intense and full bodied flavour of the cheese. Its taste can be described as complex, leaving behind a smooth and hazel-nutty aftertaste	2kg	Cows, Unpast	FR040		
<b>Comte Block</b> Has a complex, nutty and caramelized flavour. It goes well as a fondue cheese. It can also be grated, chunked or melted	2kg	Cows, Unpast	FR042		
<b>Comte Farmhouse (special reserve)</b> A French cheese produced in the Jura Massif region of Eastern France. This hard ripened cheese is made from raw milk and has been matured for 24 months. It has a smooth and nutty flavour with a velvet finish	3kg	Cows, Unpast	FR041		
<b>Delice de Bourgogne</b> Delice de Bourgogne is a French classic triple crème cheese, The cheese is made by blending full fat cow's milk with crème fraîche to create an incredibly delicious soft cheese with a rich flavour and a smooth, melt-in-the-mouth texture	2kg	Cows	FR095		
<b>Emmenthal</b> Specially developed for sandwiches	2kg	Cows, Veg	FR044		
<b>Epoisse</b> Epoisses, an unpasteurised washed-rind cow's milk cheese, The aroma is matched by the wickedly strong, strangely meaty taste. The fine textured paste melts in the mouth, with a mixture of salt, sweet metallic and milky flavours	250kg	Cows, Unpast	FR045		
<b>Etorki</b> Etorki has a rusty, bumpy rind because of the molds formed during pressing. The smooth, supple and velvety interior is a consistent white with occasional holes or slits. It has a sweet and earthy aroma suggestive of the caramel flavours released by the pressed and aged sheep's milk	1.5kg	Ewes, Unpast	FR047		
<b>Gaperon</b> Gaperon is a cow's milk cheese flavored with cracked peppercorns and garlic. It has a fluffy coat and is shaped into a dome	350g	Unpast	FR048		
<b>Gratte paille</b> Gratte Paille is made from cow's milk. It is a soft-white cheese with bloomy white (edible) rind, mushroom flavour and oily texture. Instead of standard cylindrical wheels, the cheese is hand-molded in brick shaped blocks	350g	Cows	FR110		
<b>Langres</b> Soft washed-rind cheese, tangy with a strong penetrating bouquet. Made with unpasteurised cow's milk. Drum shaped with a dip in the reddish orange coloured cheese so one can put wine in the dip	180g	Unpast	FR051		
<b>Liverot</b> It has a strong flavour and a heavy mouth feel and spicy finish	250g	Cows, Unpast	FR055		
<b>Fougerous</b> Fougerous is hand moulded and topped with a fern leaf, which gives it a woody, mushroom-like flavour. The texture is smooth and creamy	700g	Cows	FR052		

## The Cheese Man

<u>French Cont...</u>	<u>Size</u>	<u>Type</u>	<u>Code</u>		<u>Provenance</u>
<b>Morbier</b> The cheese has an ivory colour, and it is a bit soft and fairly elastic. It gets immediately identified because of its black layer of tasteless ash, which separates horizontally in the middle	1.5kg	Unpast	FR057		
<b>Munster</b> Has a very soft, smooth paste which is slightly sticky and sweet with the flavour of rich milk. When young, the rind is orange-yellow which darkens to an orange-red with maturity. A ripe Munster smells very strong	250g	Unpast	FR058		
<b>Munster</b>	500g	Unpast	FR060		
<b>Coeur de Neufchatel Heart</b> Neufchatel has a soft and slightly crumbly texture, a slightly salty taste finished with a sharp bite - and an aroma of mushrooms coming through. Visually it has similarities with Camembert - a dry, white and edible rind	200g	Unpast	FR050		
<b>Ossau Iraty</b> Beneath its amber, mold-dappled rind lies an ivory paste that is both slightly granular and very rich, boasting toasted wheat aromas and nutty, grassy-sweet flavours	4kg	Sheeps	FR062		
<b>Petit Sapin</b> Petit Sapin translates as "little fir tree" in French, and is wrapped in a band of spruce bark, that is used to maintain the shape of the cheese while it ripens in its own little box.	200g		FR063		
<b>Pierre Robert</b> Cheese is matured for longer than Brillat Savarin to produce a full meltingly rich, smooth, buttery flavoured product that you know is not going to be good for the waistline	500g	Cows, Unpast	FR065		
<b>Pont L`eveque</b> This cheese has a slightly mouldy aroma with an open, springy texture. During maturation the pate is repeatedly washed in a brine and cider solution. Pont l`Eveque when cut has a glistening appearance due to the richness of the milk and is dotted with small holes. It has a savoury piquant taste with a trace of sweetness and a robust tang on the finish	220g	Cows, Unpast	FR067		
<b>Pont L`eveque</b>	1.7kg	Cows, Unpast	FR068		
<b>Port salut portions</b>	185g	Cows, Veg	FR069		
<b>Port salut Whole</b> With a strong aroma and characteristic orange rind, Port Salut has a surprisingly mild flavour that works particularly well with fruits	2.2kg	Cows, Veg	FR071		
<b>Pyrenees</b> Cheese doesn't have to be strong to have bags of flavour. Tomme des Pyrenees is definitely at the mild end of the scale, but nevertheless is well worth sinking your teeth into if you like a good hit of taste in your cheese. It's salty, earthy and buttery, with just a touch of yoghurt sourness. Wrapped in distinctive black wax, this tomme is soft and elasticity and makes a good change from a mild cheddar	3kg	Cows	FR072		
<b>Raclette</b> Raclette is a semi-hard cheese made on both sides of the French and Swiss Alps It has a very distinctive pleasant, aromatic smell with a creamy texture, similar to Gruyere cheeses, which does not separate even when melted. The flavour can vary from nutty, slightly acidic to milky	1.5kg	Cows, Unpast	FR075		
<b>Rambol inc Nuts</b> Soft creamy cheese topped with walnuts	2kg	Cows, Veg	FR074		
<b>Reblochon</b> A classic cheese with a terracotta coloured rind and a soft, smooth texture with a nutty after taste	250g	Cows, Unpast	FR076		
<b>Reblochon</b> Semi-soft washed rind cheese has a creamy texture and distinctive aroma but a mild tangy flavour	500g	Cows, Unpast	FR077		
<b>Roule Herb</b> Made with pasteurised cow's milk, the cheese is easily recognizable due to the distinctive swirl pattern	800g	Cows	FR079		

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<u>French Cont...</u>	<u>Size</u>	<u>Type</u>	<u>Code</u>		<u>Provenance</u>
<p><b>Saint Albray</b> Saint Albray is a flower-shaped cheese that comes from the Aquitaine region of France. Made with pasteurised cow's milk and ripened for 2 weeks, it slices off skilfully with each half-pound cut looking like a "petal". When each petal comes together around a disk, they form a hollow centre similar to a flower</p>	2kg	Cows, Veg	FR082		
<p><b>Saint Paulin</b> Buttery and silky smooth, St Paulin melts in the mouth and is a great cheese for sauces</p>	2kg	Cows, Veg	FR083		
<p><b>Saint Marcellin</b> St. Marcellin is similar to Banon but creamier and more forceful in flavour. Each cheese is supplied in its own ceramic pot as it is traditionally heated and served warm</p>	80g	Cows, Veg	FR084		
<p><b>Tomme de savoie</b> Tomme de Savoie is a semi-soft, pressed cheese with a pliable and firm texture. It has numerous irregular "eyes" spread throughout the ivory-coloured paste. The flavours are of grass, nuts and rusticity. Expect some tangy, slight citrus and mushroom notes underlined by odours of cave</p>	2kg	Cows	FR086		
<p><b>Vacherin Mont D`or</b> Few things in life are as delectable or as comforting! Mont d'Or full bodied aroma has a hint of fermentation which soon gives way to a host of associations such as spruce potatoes or mushrooms. Its taste is soft and creamy and has a rich earthy flavour which evokes the forests of the Haut-Doubs where it is produced</p>	3kg	Cows, Unpast	FR088		
<p><b>Vacherin Mont D`or</b> Mont d'Or is shaped in cloth-lined moulds and encircled with a strip of spruce bark. The curd is left to age on spruce planks for three weeks during which time it is turned and rubbed with salt water each day. It undergoes its final ripening in a spruce box which is slightly smaller than it should be so that the cheese rises above the brim. A seasonal cheese available from September to March.</p>	500g	Cows, Unpast	FR089		
<p><b>Vignotte</b></p>	250g	Cows	FR091		
<p><b>Vignotte</b> Starting with a smooth Brie taste, Vignotte develops into an earthy, moldy flavour, with a mellowing aftertaste. This is a decidedly strong and bitter tasting cheese.</p>	2.3kg	Cows, Veg	FR092		
<p><b>Walnut Mini</b> Soft creamy cheese topped with walnuts</p>	150g	Cows, Veg	FR093		
<p><b>French Goat log Soignon (Merci chef)</b> The most popular goat cheese in Europe. Smooth and creamy with mild caprine flavours. Extremely versatile for both table and cooking use The shell pack acts as a micro cave to optimise ripening and minimise dessication.</p>	1kg	Goats, Veg	FR101		
<p><b>Valençay</b> Valençay is an unpasteurised goats-milk cheese. Its rind has a rustic blue-grey colour which is made by the natural moulds. The rind is then are darkened by dusting charcoal powder</p>	200g	Goats, Unpast	FR106		
<p><b>Crottin</b> With a young fresh taste these trays of 12 small drum shaped pasteurised goats milk cheeses are vac packed to retain their freshness and lemony flavour</p>	12x 60g	Goats, Unpast	FR103		
<p><b>St Maure (Too order only)</b> The most popular goat cheese and brand in Europe. Smooth and creamy with mild caprine flavours. Extremely versatile for both table and cooking use. Ideal size for retail.</p>	6 x 200g	Goats, Veg	FR104		
<p><b>Pouigny</b> Made using unpasteurised alpine goats' milk, this traditional goat cheese is perfumed by the heather and herbs of the moorlands upon which the goats graze. It has a gentle pyramid form and lightly rippled rind and is smooth and creamy on the palette accompanied by delightful sweet goaty notes.</p>	300g	Goats, Unpast	FR114		

## The Cheese Man

<u>Spanish</u>	<u>Size</u>	<u>Type</u>	<u>Code</u>		<u>Provenance</u>
<b>Campo De Monalban</b>	1kg	Goats	SP002		
<b>Mahon</b> Mahón cheese is a soft to hard white cheese made from cow's milk, named after the natural port of Mahón on the island of Minorca off the Mediterranean coast of Spain	3kg	Cows	SP003		
<b>Manchego</b> The flavour of this Spanish Manchego cheese is slightly acidic, strong and tasty that becomes spicy in long cured cheeses. It has a nice and unique aftertaste provided by Manchego sheep's milk.	1.5kg	Mixed milk	SP004		
<b>Manchego Wedges</b>	250g		SP001		
<b>Montenebro</b> This is a young goat cheese, aged two months, and it has a magnificent texture -- an oozy rim and a dense centre that spreads like frosting. What a treat, I love a multi-textured cheese. The flavour is bold, sweet, lemony with a faint bluesy tail from the Penicillium roqueforti	1.3kg	Goats	SP007		
<b>Pico`s Blue</b> A smooth, creamy blue cheese made in Northern Spain with a mix of cows and goats milk and wrapped in Maple leaves	2.5kg	Cows, Goats, Unpast	SP005		
<b>San Simon</b> It has a typical aroma and flavor, with a smoky note from using birch wood. The cheese texture is fine, fatty, semi-hard, semi-elastic and dense; it has a creamy yellow color and cuts smoothly. It has a distinctive shape, like a large spinning top, with a flat base and a pointed tip	1kg	Cows	SP006		
<b><u>Swiss</u></b>					
<b>Appenzell</b>	1.5kg	Cows, Unpast	SW003		
<b>Emmenthal Block</b> Emmenthal has a savory but mild taste. It is medium hard and is generally enjoyed cold, cut into pieces or slices	1kg	Cows, Unpast	SW004		
<b>Emmenthal Wheel</b>	2kg	Cows, Unpast	SW005		
<b>Cave Aged Emmenthal</b> Matured to perfection, Cave Aged Emmenthal is a special taste experience! Unlike traditional Emmenthal (also known as Swiss cheese), this one has a dark brown rind and a unique, nutty, full-flavored taste	3kg	Cows, Unpast	SW001		
<b>Gruyere King Cut Block</b> Aged for a minimum of five months with a flavour profile that develops as the cheese continues to mature under the watch of skilled affineurs, this cheese has a firm yet pliant texture and flavour notes of candied walnuts, dried fruit and spice. It's a versatile cheese on its own or incorporated into a recipe.	1kg	Cows, Unpast	SW006		
<b>Gruyere Wheel</b>	2kg	Cow`s	SW007		
<b>Cave Aged Gruyere</b> An epic Gruyère. The very best cheese is selected at three months to cure in the Kaltbach caves, where it is nurtured through a proprietary curing method for more than 300 days to develop the hallmark brown rind. Robust and deeply full flavored with balanced undertones of fruit and nuts and occasional crystallization	2kg	Cows, Unpast	SW002		
<b>Tete de Moine</b> Tête de Moine, literally monk's head, is a cylindrical semi-hard smear cheese that weighs around 800 grams and has a very fine dough that melts a little in the mouth. It is not cut, but shaved into thin, twirly rosette shaped slices using a special knife such as the "Girolle	900g	Cows, Unpast	SW008		
<b>Le Gourmet</b> A hard Gruyere style cheese made with pasteurised Swiss cow`s milk, vegetarian rennet and aged for a minimum of 5 months to produce a full bodied mature and aromatic Gruyere style cheese	2kg	Cows, Veg	SW010		

## The Cheese Man

<u>Dutch</u>	<u>Size</u>	<u>Type</u>	<u>Code</u>		<u>Provenance</u>
<b>Edam Round</b> Edam Mild has a mild and creamy texture and is a favourite in homes across the world. When the cheese matures, it acquires a stronger flavour.	1.9kg	Cows	DU002		
<b>Edam Wedges</b>	200g		DU013		
<b>Gouda</b> A traditionally produced young Gouda from the Netherlands. Made using pasteurised cow's milk, is mild and smooth in flavour with a semi-firm, creamy texture	4kg	Cows	DU006		
<b>Old Amsterdam</b> A smooth, waxy textured, slightly granular Dutch Gouda that is well matured for around 18+ months. The resulting cheese has a deep, lingering mellow flavour with hints of caramel and marmite on the palate	1.5kg	Cows	DU011		
<b>Old Dutch Master</b> Old Dutch Master is a premium matured cheese with a characteristic taste and texture. It is traditionally ripened on wooden shelves for almost a year	1.5kg	Cows	DU010		
<b>Maasdammer</b> It ripens faster than other Dutch cheeses, being ready in four to 12 weeks. The outside shell of the cheese has smooth, waxed yellow or naturally polished rind similar to Gouda. Inside the pate is a semi-firm, pale yellow with big eyes. It has a creamy texture and a sweet, buttery, nutty taste with a fruity background.	2.5kg	Cows	DU012		
<b>Leyden</b> The addition of cumin seeds gives the cheese a distinctive dry, tangy and spicy flavour, very unlike of other Dutch cheeses. Cloves and Caraway seeds are also added occasionally for that extra boost	1.5kg	Cows	DU009		
<b>Goat Gouda</b> Mild goat cheese made of 100% goat milk	4kg	Goats	DU007		
<b><u>Norwegian</u></b>					
<b>Gjetost</b> No traditional Scandinavian breakfast would be complete in Norway without this sweet semi-hard, tasting of fudge with a mild savoury flavour red cheese. The texture may be hard or soft but it always has an unmistakable sweet, almost fudgy caramel taste	250g	Mixed Milk	NO001		
<b>Gjetost</b>	1kg		NO002		
<b>Gjetost Blue</b> A full fat whey cheese made from a blend of goats whey, milk and cream	500g	Goats	NO006		
<b>Jarlsberg</b> Jarlsberg is a mild, semi-soft cow's milk cheese of Norwegian origin. Beneath the yellow-wax rind of Jarlsberg is a semi-firm yellow interior that is buttery, rich in texture with a mild, nutty flavour. It is an all-purpose cheese, good for cooking as well eating as a snack	1.5kg	Cows	NO003		
<b><u>Italian</u></b>					
<b>Asiago</b> Asiago is an Italian cow's milk cheese that can assume different textures, according to its aging, from smooth for the fresh Asiago to a crumbly texture for the aged cheese, the flavour of which is reminiscent of Parmesan	2.5kg	Cows, Unpast	IT001		
<b>Bel Paese Buttons</b>	25g		IT002		
<b>Bel Paese Whole</b> The cheese has a milky aroma infused with a mild buttery flavour. The taste can be compared with Mozzarella and St. Paulin. The pale yellow cheese may occasionally be riddled with "eyes". The cheese is hard to spread but soft enough to slice. It is wrapped in a waxed, foil or plastic rind	2.3kg	Cows	IT004		
<b>Dolcelatte</b> A blue veined Italian soft cheese. The cheese is made from cow's milk, and has a sweet taste. Its name translates from Italian to 'sweet milk' in English	1.5kg	Cows	IT005		



## The Cheese Man

<u>Italian Cont...</u>	<u>Size</u>	<u>Type</u>	<u>Code</u>		<u>Provenance</u>
<b>Dolcelatte Wedges</b>	150g		IT006		
<b>Fontal</b> Similar in style to Fontina, Fontal is a pressed uncooked pasteurised cow's milk cheese with a brushed rind. As its production was severely restricted by DOP rules Fontal was introduced to supplement Fontina, which can only be made in Val d'Aosta. Semi firm yet creamy in texture has a mild nutty flavour with easy smooth melting properties.	2.5kg	Cows	IT007		
<b>Fontina Farmhouse</b> This is a classic farmhouse-made cheese, full-flavoured, from unpasteurised milk. Its texture is semi-hard in the Gruyere-style – good for fondues and cooking.	2.5kg	Cows, Unpast	IT008		
<b>Gorgonzola Wedges</b>	150g		IT011		
<b>Gorgonzola Dolce</b> It has a white or pale yellow, buttery and melty paste speckled with a homogeneous distribution of blue coloured veins. The rind is compact, rough, hard and grey/pinkish in colour but not edible. Flavours are not very assertive but sweet, mild with notes of sour cream and lactic tang	1.5kg	Cows	IT009		
<b>Mountain Gorgonzola</b> A classic cow's milk cheese produced in the mountains of Italy using ancient-traditional methods. This Gorgonzola has a rich, slightly salty flavour with a sharp-peppery finish, having a dense, straw coloured paste with blue-green veins	1.5k	Cows	IT010		
<b>Mascarpone</b> Lovingly made in Lombardy from good quality milk this is the softest, smoothest and creamy sweet mascarpone that will guarantee a perfect tiramisu every time. It is also perfect for cakes for use in sauces and for filling pasta	2kg		IT012		
<b>Mascarpone</b>	500g		IT013		
<b>Mascarpone</b>	250g		IT014		
<b>Mozzarella (Galbani) Block</b> A fresh mozzarella log that is easy to slice and serve, making it ideal for salads, sandwiches and pizzas	1kg	Cows, Veg	IT015		
<b>Mozzarella (Latbri) Block</b>	1kg	Cows, Veg	IT016		
<b>Mozzarella Ball</b> Lightly salted. Delicate, white and creamy. It is best eaten as soon as you open the package to get most of its freshness. It has a semisoft, elastic texture and is drier and not as delicately flavoured as its buffalo counterpart.	125g	Cows, Veg	IT017		
<b>Mozzarella Buffalo</b> A fresh mozzarella made with buffalo milk, for a more distinctive and authentic flavour. Ideal as a tasty main meal, or as an ingredient in hot or cold dishes	150g	Buffalo	IT019		
<b>Mozzarella Pearls (Bocconcini)</b> Fresh and delicately flavoured, add to pasta sauces or salads (1kg tray of 8g balls)	1kg	Cows, Veg	IT021		
<b>Mozzarella Smoked (Scarmoza)</b> Scamorza is an Italian, spun paste cow's milk cheese belonging to the pasta filata family. Shaped similar to a provolone in pear shape, it is available in many other forms as well. A semi-soft white cheese with a texture comparable to that of a firm, dry Mozzarella	250g	Cows, Veg	IT022		
<b>Grana Padano</b> Grana Padano is a hard, slow-ripened, semi-fat cheese from Italy, comparable to Parmigiano Reggiano or "parmesan" cheese	1kg	Cows, Unpast	IT023		
<b>Grana Padano</b>	200g		IT024		
<b>Reggiano</b> Parmigiano Reggiano® is made with raw milk — using the same traditional methods that were 'round since the world was flat — and aged at least 24 months for intense, complex flavors. Nutty, sweet, grassy, creamy, fruity	1kg	Cows, Unpast	IT025		
<b>Regianno</b>	200g		IT026		
<b>Grated Regianno</b>	1kg		IT918		

## The Cheese Man

<u>Italian Cont...</u>	<u>Size</u>	<u>Type</u>	<u>Code</u>	<u>Provenance</u>
<b>Padano Shavings</b>	1kg		IT027	
<b>Grated Grana Padano</b> Supplied finely grated in 1kg bags	1kg		IT030	
<b>Pecorino Romano</b> Pecorino Romano is one of most widely used, sharper alternatives to Parmesan cheeses. Because of the hard texture and sharp & salty flavour, Pecorino Romano is an excellent grating cheese over pasta dishes, breads and baking casseroles. Although, the use of the cheese is limited because of its extreme saltiness	1.5kg	Sheep's	IT032	
<b>Provolone</b> Provolone Dolce, which is aged for 2-3 months, has a pale yellow to white colour and sweet taste	1kg	Cows	IT033	
<b>Ricotta</b> Very versatile: you can use it to season pasta dishes, as an alternative to the main course, or in combination with other ingredients to produce deserts	250g	Cows	IT034	
<b>Ricotta</b>	1.5kg		IT035	
<b>Taleggio</b> Taleggio is a semisoft, washed-rind, smear-ripened Italian cheese that is named after Val Taleggio. The cheese has a thin crust and a strong aroma, but its flavour is comparatively mild with an unusual fruity tang	2kg	Cows	IT036	
<b>Torta Gorgonzola</b> Layers of Gorgonzola full fat soft blue veined cheese and Mascarpone full fat soft cheese	1.2kg	Cows	IT037	
<b><u>Greek</u></b>				
<b>Feta Cubes</b> Cheese is cut into equally sized cubes, ready to use for Greek salads. The most practical solution for restaurants.	3kg	Mixed Milk, Veg	GR001	
<b>Feta Block</b> Yamas! Feta is so deliciously creamy, because unlike other feta cheeses, this one is made from 100% sheep's milk. With a slightly tangy taste and crumbly texture, this feta is ideal in salads and pasta	900g	Sheeps	GR002	
<b>Feta Portion</b>	200g		GR003	
<b>Halloumi</b> Halloumi is especially tasty when served warm, thanks to its high melting point and firm texture, making it delicious grilled, baked, fried or barbequed!	250g	Mixed Milk, Veg	GR004	
<b>Halloumi Sliced</b>	1kg		GR007	
<b><u>German/Austrian</u></b>				
<b>Cambazola</b> Cambazola is a triple cream, brie-style blue cheese, The cheese, a cross between Camembert and Gorgonzola, is creamy, moist and rich like a Camembert with the sharpness of Gorgonzola	2kg	Cows,Veg	GE002	
<b>Cambazola Mini</b>	150g		GE003	
<b>Smoked Cheese log</b> Processed cheese from Austria with a synthetic light smoked flavour, ideal as a breakfast cheese	2kg	Cows	GE004	
<b><u>Danish</u></b>				
<b>Danish Blue Wedge</b>	100g		DA002	
<b>Danish Blue Round</b> Danish Blue cheese has a fine, nutty, blue aroma with hints of marzipan overlaid on a sourdough flavor, creating a soft and elegant bitterness	3kg	Cows, veg	DA003	
<b>Feta Portion</b>	450g		DA005	

## The Cheese Man

<u>Danish Cont...</u>	<u>Size</u>	<u>Type</u>	<u>Code</u>		<u>Provenance</u>
<b>Havarti</b> Havarti is a mild and aromatic cheese with just a hint of tanginess. Soft and creamy, its taste develops more character as it matures.	2kg	Cows, Veg	DA010		
<b>Mozzarella Block</b> A processed version of the classic Italian cheese, made in Denmark	2.3kg	Cows, Veg	DA006		
<b>Mozzarella portion</b>	200g		DA007		
<b><u>Sliced Cheese</u></b>					
<b>Mature Cheddar Slices</b>	1kg	Cows, veg	SL001		
<b>Mild Cheddar Slices</b>	1kg	Cows, veg	SL005		
<b>Emmenthal Slices</b>	1kg	Cows, veg	SL007		
<b>Mozzarella Slices</b>	1kg	Cows, veg	SL008		
<b>Monterey Jack Slices</b>	1kg	Cows, veg	SL009		
<b>Applewood Slices</b>	500g	Cows, veg	SL010		
<b>Mexicana Slices</b>	500g	Cows, veg	SL011		
<b><u>Grated Cheese</u></b>					
<b>Mild White</b>	2kg	Cows, Veg	GT001		
<b>Mature White</b>	2kg	Cows, Veg	GT006		
<b>Mozzarella/Cheddar Mix 70/30%</b>	2kg	Cows, Veg	GT007		
<b>Mozzarella 100%</b>	2kg	Cows, Veg	GT008		
<b>Coloured/White Cheddar Mix 50/50%</b>	2kg	Cows, Veg	GT010		
<b><u>Soft Cheese</u></b>					
<b>Cottage Cheese</b>	2kg	Veg	SO005		
<b>Crème Fraiche</b>	2kg	Veg	SO007		
<b>Crème Fraiche (Normandy, France)</b>	20cl		SO017		
<b>Crème Fraiche (Normandy, France)</b>	1kg		SO008		
<b>Full Fat Soft Cheese</b>	2kg	Veg	SO009		
<b>American Soft Cheese</b>	10kg	Veg	SO024		
<b>Fromage Frais</b>	2kg	Veg	SO015		
<b>Low fat Soft Cheese</b>	2kg	Veg	SO010		
<b>Set Soured Cream</b>	2.5kg	Veg	SO011		
<b>Philadelphia</b>	1.6kg	Veg	SO016		
<b>Philadelphia</b>	180g	Veg	SO013		
<b>Greek Style Yoghurt</b>	5kg	Veg	SO023		
<b>Greek Yoghurt</b>	1kg		SO020		
<b>Plaw Hatch Yoghurt</b>	500g	Veg	LO226		
<b>Sheep Yoghurt</b>	450g		LO224		
<b>Cows Curd</b>	1kg		SO002		
<b>Goat Curd</b> Produced by White lake cheese	500g	Veg	SO003		Somerset
<b><u>Pick &amp; Mix</u></b>					
<b>Baby Bel</b>	10`s	Veg	PM502		
<b>Smoked Mini</b>	10`s		PM503		

The Cheese Man

<b><u>Pick &amp; Mix Cont...</u></b>	<b><u>Size</u></b>	<b><u>Type</u></b>	<b><u>Code</u></b>		<b><u>Provenance</u></b>
Applewood Chuckles	10`s	Veg	PM507		
Mixed Cheddars	40`s		PM506		
<b><u>Cream</u></b>					
All products below are too order only!					
Buttermilk	1ltr		CR002		
Double Cream	2ltr		CR004		
Whipping Cream	2ltr		CR006		
Single Cream	2ltr		CR005		
Clotted Cream	1kg		CR013		
Clotted Cream	100g		CR016		
Clotted Cream	200g		CR015		
<b><u>Mayonnaise</u></b>					
Oasis Luxury Thick Mayonnaise	5ltr		MA001		
Oasis Luxury Thick Mayonnaise	10ltr		MA002		
Sasco Mayonnaise	10ltr		MA005		
<b><u>Millers Damsel</u></b>					
Wheat wafers	125g		WA002		
Three Seed Wafers	125g		WA006		
Charcoal Wafers	125g		WA007		
Buttermilk Wafers	125g		WA003		
Three Nut Wafers	125g		WA004		
Three Fruit Wafers	125g		WA002		
Fire Crackers	100g		WA010		
Water crackers	70g		WA011		
Earth Crackers	100g		WA012		
Ale Wafers	100g		WA013		
<b><u>Stockton`s Oatcakes</u></b>					
Thick Oatcakes	200g		WA016		
Thin Oatcakes	100g		WA019		
<b><u>Butter</u></b>					
Goat Butter	250g x 10		BU019		
Clarified Butter	2kg		BU009		
Lakeland Unsalted	250g		BU003		
Lakeland Salted	250g		BU004		
French Block Butter Unsalted	250g x 40		BU002		
French Butter Portions	10g x 100		BU005		

The Cheese Man

<b><u>Butter Cont...</u></b>	<b><u>Size</u></b>	<b><u>Type</u></b>	<b><u>Code</u></b>		<b><u>Provenance</u></b>
English Butter Portions	7g x 100		BU008		
Lescure French Butter Rolls Unsalted	250g		BU002		
Lescure French Butter Rolls Salted	250g		BU001		
Sussex Southdown Butter Rolls Unsalted	200g		BU011		
Sussex Southdown Butter Rolls Salted	200g		BU012		
Sussex Southdown Butter Tubs Unsalted	2kg		BU010		
Sussex Southdown Butter Tubs Salted	2kg		BU010		
French Butter rolls Unsalted	250g		BU005		
Isigny French Butter Portions (48`s)	25g		BU023		
<b><u>Dips</u></b>	<b><u>Size</u></b>	<b><u>Type</u></b>	<b><u>Code</u></b>		<b><u>Provenance</u></b>
Houmous	1kg		DI005		
Taramasalta	1kg		DI003		
Tzatziki	2kg		DI004		
Guacamole	1kg		DI001		
Harissa Paste	500g		GO042		
<b><u>Heritage Pies &amp; Quiches</u></b>					
Too order only by 10am day before delivery Refer to product and price list at back of book					
<b><u>Charcuterie</u></b>	<b><u>Size</u></b>	<b><u>Type</u></b>	<b><u>Code</u></b>		<b><u>Provenance</u></b>
Milano Salami	2.5kg		CH001		
Napoli Salami	1.5kg		CH003		
Danish Salami	1.8kg		CH005		
Chorizo vela	1kg		CH006		
Chorizo Sarta (horse shoe)	200g		CH007		
Cooking Chorizo (Rosario)	2.2kg		CH008		
Peppered Salami Block	1.6kg		CH010		
Hungarian Salami	1kg		CH004		
Lomo Whole	800g		CH009		
Meats Tapa`s Selection	150g		CH014		
Sliced Chorizo	250g		CH017		
Sliced Chorizo	100g		CH018		
Sliced Lomo	80g		CH019		
Sliced Milano	80g		CH022		
Sliced Milano	500g		CH020		
Sliced Napoli	80g		CH023		
Best Parma ham	5.5kg		CH027		
Prosciutto ham	5.5kg		CH028		
Sliced Prosciutto	500g		CH029		
Sliced Prosciutto	80g		CH030		
Sliced Serrano	2kg		CH026		
Sliced Serrano	500G		CH032		
Sliced Serrano	100G		CH031		

The Cheese Man

<b><u>Cooked ham</u></b>	<b><u>Size</u></b>	<b><u>Type</u></b>	<b><u>Code</u></b>		<b><u>Provenance</u></b>
Plain Best Ham	3kg		CH033		
Honey Roast Ham	3kg		CH034		
Smoked Best Ham	3kg		CH035		
Sliced Gammon Ham	500g		CH036		
Ready to Cook Gammon	10kg		CH038		
Blacky Ham (too order only)	2.5kg		CH043		
<b><u>Assorted Meats</u></b>					
Stirchley Back Bacon Smoked	2.5kg		ME002		
Stirchley Back Bacon Unsmoked	2.5kg		ME003		
Dry Cured Smoked Bacon (too order only)	4 x 2.5kg		ME043		
Bresaola whole	1.1kg		ME016		
Sliced Bresaola	70g		ME017		
Black Pudding Sticks	1kg		ME008		
Black Pudding Rings	2.5kg		ME009		
Topside Beef	2kg		ME012		
Sliced Topside Beef (too order only)	500g		ME014		
Corned Beef Tin	3kg		ME021		
Sliced Corned Beef	500g		ME022		
Crispy Streaky Bacon	1kg		ME023		
Cooked Chicken Fillets (too order only)	2.5kg		ME065		
Garlic Sausage	1kg		ME025		
Haslet	1kg		ME026		
Kassler	1.6kg		ME028		
Liver Sausage	1kg		ME030		
Mortadella (too order only)	3kg		ME032		
Sliced Mortadella	250g		ME034		
Pancetta Block	2kg		ME035		
Sliced Pancetta	250g		ME036		
Pastrami Block	1.5kg		ME039		
Shaved Pastrami	500g		ME042		
Sliced Peperoni	1kg		CH012		
Speck	1.5kg		ME044		
Smoked Salmon (too order only)	500g		ME062		
Tuna in Brine	1.8kg		ME045		
Turkey Breast Boneless Voly	3kg		ME049		
Smoked Turkey Breast Voly	3kg		ME051		
Sliced Turkey (too order only)	500g		ME054		
All meats are available sliced on request, please ask?					
<b><u>Chutneys</u></b>					
Redcurrant Jelly	2.5kg		CT004		
Cranberry Sauce	2.5kg		CT003		

The Cheese Man

<b><u>Deerview</u></b>	<u>Size</u>	<u>Type</u>	<u>Code</u>		<u>Provenance</u>
Locally produced chutneys and more. See product and price list at back of book					
<b><u>Pates</u></b>					
<b>Ardennes</b> 1kg loaf shaped, ideal for slicing	1kg		PA002		
<b>Brussels</b> 1kg loaf shaped, ideal for slicing	1kg		PA003		
<b>Duck &amp; Orange</b> 1kg loaf shaped, ideal for slicing	1kg		PA004		
<b>Garlic</b> 1kg loaf shaped, ideal for slicing	1kg		PA005		
<b>Chicken Liver</b> 1kg loaf shaped, ideal for slicing	1kg		PA001		
<b>Venison</b> 1kg loaf shaped, ideal for slicing	1kg		PA011		
<b>Wild Boar</b> 1kg loaf shaped, ideal for slicing	1kg		PA013		
<b>Pheasant</b> 1kg loaf shaped, ideal for slicing	1kg		PA015		
<b>Le Noireau Campagne Pate in a Ceramic Bowl</b>	2.2kg		PA007		
<b>Canard &amp; Port Pate in a Ceramic Bowl</b>	2.2kg		PA006		
<b>Apple Shaped Ceramic Bowl</b> Pate covered with sliced apples	1.5kg		PA008		
<b>Orange Shaped Ceramic bowl</b> Pate covered with sliced oranges	1.5kg		PA008		
<b>Individual Pate</b> Available in Brussels, Ardennes, Duck & Orange and Garlic	175g		PA010		
<b><u>Gourmet products</u></b>					
<b>Extra Virgin Olive Oil</b>	1ltr		GO002		
<b>Extra Virgin Olive Oil</b>	5ltr		GO003		
<b>Olive Oil 0.5</b>	5ltr		GO001		
<b>Pomace Olive Oil</b>	5ltr		GO004		
<b>Sunflower Oil</b>	5ltr		GO005		
<b>Sunblush Tomatoes ®</b>	1kg		GO007		
<b>Sunkissed Tomatoes</b>	1kg		GO009		
<b>Sundried Tomatoes Tub</b>	2.5kg		GO010		
<b>Sundried Tomatoes Jar</b>	3.1kg		GO011		
<b>Sundried Tomatoes Dry</b>	1kg		GO012		
<b>Anchovy Fillets</b>	1kg		GO014		
<b>Anti-Pasta ( Mixed Veg )</b>	2.5kg		GO089		
<b>Arborio Rice</b>	1kg		GO017		
<b>Artichokes Grilled Whole</b>	1.1kg		GO019		
<b>Artichokes grilled Halves (Tray)</b>	2kg		GO020		
<b>Artichoke Hearts Tin</b>	390g		GO021		
<b>Baby Figs in Syrup</b>	570g		GO091		
<b>Balsamic Glaze</b>	250ml		GO024		
<b>Balsamic Glaze</b>	500ml		GO178		
<b>Balsamic Vinegar</b>	5ltr		GO022		

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<b><u>Gourmet Products Cont...</u></b>	<u>Size</u>	<u>Type</u>	<u>Code</u>		<u>Provenance</u>
Balsamic Vinegar	500ml		GO023		
Borettane Onions (in Balsamic Vinegar)	2.6kg		GO025		
Caperberries	1kg		GO026		
Capers	1kg		GO028		
Lilliput Capers	1kg		GO029		
Chestnuts whole	200g		GO096		
Guindilla`s (Green Chilli`s)	1kg		GO030		
Callebaut Chocolate Dark 70%	2.5kg		GO098		
Callebaut Chocolate Dark 53%	2.5kg		GO103		
Callebaut Chocolate Milk	2.5kg		GO117		
Callebaut Chocolate White	2.5kg		GO139		
Cooking Brandy	3ltr		GO076		
Cooking Port	3ltr		GO077		
Cooking Maderia	3ltr		GO075		
Cooking Marsala	3ltr		GO077		
Cooking Cider	3ltr		GO179		
Cooking White Wine	5ltr		GO074		
Cooking Red Wine	5ltr		GO073		
Cornichons	1kg		GO037		
Duck Fat Tin	3.6kg		GO127		
Garlic Cloves (peeled fresh)	1kg		GO031		
Marinated garlic Cloves	3kg		GO033		
Garlic Puree	1kg		GO032		
Gherkins (Pickled Chip shop style)	2.6kg		GO034		
Goose fat Tin	360g		GO104		
Honey	2kg		GO180		
Jalapeno Sliced Red	2.7kg		GO043		
Jalapeno Sliced Green	2.7kg		GO043		
Liquid Whole Egg ( 22 Eggs )	1kg		GO057		
Liquid Egg White ( 33 Whites )	1kg		GO056		
Liquid Egg Yolk ( 66 Yolks )	1kg		GO055		
Maldon sea Salt	250g		GO044		
Maldon Sea salt	1.5kg		GO045		
Mushrooms (Mixed Dried Oyster, Porcini & Shitake)	400g		GO047		
Mustard Wholegrain	5kg		GO049		
Mustard Dijon	5kg		GO048		
Pickled onions	2.7kg		GO039		
Paprika Smoked	75g		GO050		
Paprika Sweet	75g		GO050		
Pesto green	900g		GO040		
Pesto red	900g		GO040		
Pinenuts	1kg		GO051		
Pistachio Nuts	1kg		GO052		
Pistachio Nuts (No Shells)	1kg		GO053		
Quails Eggs	12`s		GO058		



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<b><u>Gourmet Products Cont...</u></b>	<b><u>Size</u></b>		<b><u>Code</u></b>		<b><u>Provenance</u></b>
Quince Paste	800g		GO060		
Quince Paste	200g		GO062		
Roasted Red Peppers Tin	2kg		GO142		
Saffron	2g		GO066		
Tri Coloured Pepperdews	1kg		GO176		
Vanilla Pods	100g		GO070		
Vine Leaves	400g		GO071		
Vine Leaves	2kg		GO072		
Malt Vinegar	5ltr		GO068		
Sherry Vinegar	250ml		GO067		
White Wine Vinegar	5ltr		GO082		
Red Wine Vinegar	5ltr		GO083		
Walnut Oil	500ml		GO006		
Truffle Olive Oil	250ml		GO069		
Roquito Drop Peppers	2kg		GO142		
Roquito Drop Peppers	793g		GO177		
Vanilla bean paste	120g				
<b><u>Stuffed Vegetables</u></b>					
African Sweet Pepperdews stuffed with Feta	2kg		VE008		
Red Bell (Hot) Peppers stuffed with Feta	2kg		VE002		
<b><u>Olives</u></b>					
	<b><u>Size</u></b>		<b><u>Code</u></b>		
Black Pitted Olives Tin	2kg		OL003		
Green Pitted Olives Tin	2kg		OL004		
Kalamata Stone in Tubs	2kg		OL006		
Kalamata Pitted Tubs	2kg		OL008		
Queen Green Olives Tin	2kg		OL011		
Queen Green Pitted Olives Tin	2kg		OL015		
Queen Black Olives Tin	2kg		OL010		
Queen Black Pitted Olives Tin	2kg		OL014		
<b>Nocellara Del Belice (stone in)</b> From Castelvetro the best Sicilian Green Nocellara del Belice Olives. These large, green olives have a mild, buttery flavour that makes them popular table olives, though they are also used to produce olive oil. The olive are extremely crunchy, with the original deep bright green colour	3kg		OL013		
<b>Herbs de Provencal</b> Dry cured black olives in herbs	3kg		OL016		
<b>Chilli Olives</b> Mixed Queen Olives in Oil Marinade & Whole Chilli`s	2.5kg		OL012		
<b>Sundried Olives</b> Mixed Queen Olives in Oil Marinade with Sundried Toms and Rosemary	2.5kg		OL009		
<b>Mixed Marinated Olives</b> Marinated mixed olives	2.6kg		OL017		

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<b><u>Sapori D`italia Olives</u></b>					
<b>Boscaiola</b> Marinated large green pitted olives	3kg		OL100		
<b>Kalamata</b> Marinated black pitted olives	3kg		OL101		
<b>Mistoliva</b> Marinated Mixed black and green pitted olives, perfect all rounder	3kg		OL102		
<b>Mandorliva</b> Large green pitted olives stuffed with Almonds	3kg		OL104		
<b>Aglioliva</b> Large green pitted olives stuffed with Garlic	3kg		OL105		
<b>Lemoliva</b> Large green pitted olives stuffed with Lemon	3kg		OL106		
<b>Peperoliva</b> Large green pitted olives stuffed with Peppers	3kg		OL107		
<b>Boscaiola</b>	200g		OL201		
<b>Kalamata</b>	200g		OL202		
<b>Mistoliva</b>	200g		OL200		
<b><u>Taste of Sicily Retail Range</u></b>		<u>Size</u>	<u>Code</u>		<u>Provenance</u>
Garlic & Herb mixed pitted olives	180G		TA001		
Garlic & Rosemary mixed pitted olives	180G		TA002		
Chilli & Garlic Green pitted olives	180G		TA003		
Lemon, Garlic & Parsley Green pitted olives	180G		TA004		
Nocellara Del Belice Olives	180G		TA005		
Kalamata pitted olives with Artichokes & Peppers	180G		TA006		
Chargrilled Artichokes	180G		TA007		
Artichokes Hearts	180g		TA008		
Sundried Tomato with Basil & Veg	180g		TA009		
Mini gherkins with herbs	180g		TA010		
Sweet Garlic with Peppers & Herbs	170g		TA011		
Basil pesto "Nut free Vegetarian"	160g		TA012		
Red pesto "Nut free Vegetarian"	160g		TA013		
Sicilian Cherry Tomato sauce			TA014		
Sicilian Hot Cherry sauce			TA015		
Extra Virgin Olive oil	250ml		TA016		
Basil Extra Virgin Olive oil	250ml		TA017		
Lemon Extra Virgin Olive oil	250ml		TA018		
Garlic Extra Virgin Olive oil	250ml		TA019		
Chilli Extra Virgin Olive oil	250ml		TA020		
Seafood Salad	245g		TA021		
Anchovy fillets	245g		TA022		
Chopped Octopus	245g		TA023		
Stuffed squid	245g		TA024		

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<b><u>Miscellaneous product</u></b>					
<b>Handee Cheese Cutter</b> A must for any deli					
<b>Cheese Wires</b> 60 or 90cm					
<b>Girolle Cutter</b> Used most commonly with Tete d Moine					
<b>Straw Mats</b> Ideal for Deli counter displays					
<b><u>Yare Valley Rapeseed Oils</u></b>					
<b>Rapeseed oil</b> Our Cold pressed Rapeseed oil is grown and pressed on our farm in the Yare Valley, Norfolk. Since we grow and press our own product we know exactly where it has come from and can give you the quality you expect. It is also the oil used in making all our dressings and infusions.	5Ltr		LO901		Norwich, Norfolk
<b>Rapeseed oil</b>	500 ml		LO902		
<b>Oak Smoked Rapeseed oil</b> This deliciously creamy and smokey flavour is produced using oak chips from our farm which are dried and smouldered to produce a mild infusion into our cold pressed rapeseed oil. Perfect for adding flavour to your salads as well as frying, roasting or simply dipping.	6 x 250 ml		LO904		

**As the van sales service is quite unique and our vehicles can only carry a certain number of products, we recommend the way to get the best use of our service is to phone your order in the day before your delivery. This way you can inform us of anything you definitely enquire when your salesperson arrives. You can always add additional items.**



<b><u>Chutneys</u></b>	Size		Size		Size	
Ale Chutney	6 x 290g		1kg		3kg	
Beetroot	6 x 290g		1kg		3kg	
Chilli Jam	6 x 290g		1kg		3kg	
Farmhouse Pickle	6 x 290g		1kg		3kg	
Onion marmalade	6 x 290g		1kg		3kg	
Piccalilli			1kg		3kg	
Red Onion Marmalade	6 x 290g		1kg		3kg	
Spiced Apple	6 x 290g		1kg		3kg	
Spicy mango	6 x 290g		1kg		3kg	
Spicy Aubergine	6 x 280g		1kg		3kg	
Tomato Chutney	6 x 290g		1kg		3kg	
Hot Onion ( <b>New</b> )	6 x 290g		1kg		3kg	
Plum ( <b>New</b> )	6 x 290g		1kg		3kg	
Cheese Board ( <b>New</b> )	6 x 290g		1kg		3kg	
Christmas ( <b>Seasonal</b> )	6 x 290g		1kg		3kg	
<b><u>Mustard, Sauces &amp; Jelly</u></b>						
Cranberry Sauce	12 x 90g		1kg			
Apple Sauce ( <b>New</b> )	12 x 90g		1kg			
Hot Horseradish Sauce ( <b>New</b> )	12 x 90g		1kg			
Mint Sauce	12 x 90g		1kg			
Olde Country Mustard	12 x 90g		1kg			
Herb Mustard	12 x 90g		1kg			
Fiery Mustard	12 x 90g		1kg			
Beer Mustard	12 x 90g		1kg			
<b><u>Preserves</u></b>						
Jumbleberry	6 x 320g		1kg		3kg	
Blackberry & apple	6 x 320g		1kg		3kg	
Blackcurrant	6 x 320g		1kg		3kg	
Cherry	6 x 320g		1kg		3kg	
Gooseberry	6 x 320g		1kg		3kg	
Raspberry	6 x 320g		1kg		3kg	
Rhubarb & Ginger	6 x 320g		1kg		3kg	
Strawberry	6 x 320g		1kg		3kg	
Plum ( <b>New</b> )	6 x 320g		1kg		3kg	
<b><u>Marmalades</u></b>						
Orange	6 x 320g		1kg		3kg	
Lemon & lime	6 x 320g		1kg		3kg	
St Clements	6 x 320g		1kg		3kg	
Orange & ginger	6 x 320g		1kg		3kg	
Three fruit	6 x 320g		1kg		3kg	
Whiskey	6 x 320g		1kg		3kg	
Lime ( <b>New</b> )	6 x 320g		1kg		3kg	
Merry Marmalade ( <b>Seasonal</b> )	6 x 320g		1kg		3kg	

THE CHEESE MAN  
is a trading man for  
The Cheese Man Limited  
registered in England  
No 4805934

# THE CHEESE MAN

Unit 20/21 Hove Enterprise Centre  
Basin Road North, Portslade, Brighton BN41 1UY  
Telephone 01273 412444  
www.thecheeseman.co.uk

## HAND RASIED PIES

Aug 2016

### TRADITIONAL PORK PIE

2.5 INCH ROUND...1.15p EACH

4.5 INCH ROUND...£3.25 EACH

8 INCH ROUND...£12.00 EACH

### PORK, APPLE & STILTON

4.5 INCH ROUND...£3.50 EACH

8 INCH ROUND...£13.50 EACH

### TURKEY, HAM & CRANBERRY

4.5 INCH ROUND...£3.50 EACH

8 INCH ROUND...£13.50 EACH

### HAM & EGG

4.5 INCH ROUND...£3.25 EACH

8 INCH ROUND...£13.50 EACH

### CHICKEN, STUFFING & ASPARAGUS

4.5 INCH ROUND...£3.50 EACH

8 INCH ROUND...£13.50 EACH

### CHICKEN, STUFFING & APRICOT

4.5 INCH ROUND...£3.50 EACH

8 INCH ROUND...£13.50 EACH

### GAME PIE

4.5 INCH ROUND...£4.75 EACH

8 INCH ...£22.00 EACH

## QUICHES

	5 "	10½"
BACON & SWEETCORN	£2.65	£10.50
BRIE, SPINACH & TOMATO	£3.15	£11.00
BROCCOLI & STILTON	£2.90	£11.00
CHEESE & TOMATO	£2.50	£9.75
CHEESE & ONION	£2.50	£9.75
LEEK & BACON	£2.65	£9.75
MIXED PEPPER	£2.90	£10.50
MUSHROOM	£2.55	£9.75
QUICHE LORRAINE	£2.65	£9.75
SALMON & DILL	£2.90	£10.60
WATERCRESS & CARROT	£2.65	£11.00

LARGE SCOTCH EGGS  
1.05p EACH

LARGE SAUSAGE ROLLS  
£1.15 EACH

PASTIES  
£1.15 EACH

CHEESE STRAWS  
£1.60 PACK OF 5

GALA LOAF PIE 9 INCH  
£8.50 EA

GALA LOAF PIE 12 INCH  
£9.25 EA

## GOURMET STUFFED MUSHROOMS Packs of 2 large Mushrooms

STILTON & LEEK  
GARLIC CRUMB WITH CREAM CHEESE & RED ONION  
ROASTED MEDITERRANEAN VEGETABLES  
SUN-DRIED TOMATO WITH OLIVE  
TOMATO, BRIE & BACON  
TOMATO, BACON & CHEDDAR  
ITALIAN STYLE

£2.60 PER PACK

INDIVIDUAL FOIL PIES £1.50 ea  
STEAK  
STEAK & KIDNEY  
CHICKEN & MUSHROOM

FAMILY FOIL PIES £4.00 ea  
STEAK  
STEAK & KIDNEY  
CHICKEN & MUSHROOM

ALL ITEMS ARE MADE TO ORDER  
PLEASE ORDER BEFORE 10am THE DAY BEFORE YOUR DELIVERY

## The Cheese Man

### Terms & Conditions of Sale

In these Conditions of Sale all references to the "Company" are to The Cheese Man and all references to the "Customer" are to the person, firm or company on whose behalf the order is given.

Prices are correct at time of notification. However due to market and exchange rate fluctuations they may change without prior notice.

All orders are accepted on the understanding that charges will be made at prices current at the time of delivery.

Delivery shall be deemed to have taken place when the goods have been delivered to the address agreed between the customer and the company.

Claims for shortages, damages or unsatisfactory condition should be made at the time of delivery or within 24 hours of delivery.

Payment terms are C. O. D. or by alternative arrangement.

Please note that a fee of £10 will be charged for any cheque that requires re-presentation and a fee of £20 for any cheque returned unpaid.

Once a cheque has been returned unpaid only cash (not a cheque) on delivery is acceptable

Payment of monthly accounts is due on or before the end of the month following invoice.

If any accounts exceed these terms we reserve the right to withdraw the account facility until payment is brought up to date.

The Cheese Man reserves the right to suspend supplies should payment terms not be adhered to.

All goods shall remain the property of the company so long as any monies are owing to them, but the risk therein shall pass to the purchaser at the time of delivery.

Prices correct when going to print but subject to alteration without notice.