

The Cheese Man

<u>Welsh</u>					
<p>Gorwydd Caerphilly 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>Caerphilly 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>Monteray Jack 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>Harlech 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>St Illtyd St Illtyd is a mature creamy cheddar with white wine, garlic and parsley</p>	2kg	Cows, Veg	WE006		Abergavenny Fine Foods
<p>Y Fenni 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>Tintern Tintern is a blended mature creamy Cheddar cheese flavoured with fresh chives and shallots</p>	2kg	Cows, Veg	WE007		Abergavenny Fine Foods
<p>Pantysgawn 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>Black Bomber Creamy & smooth extra mature Cheddar loved for its depth of flavour.</p>	3kg	Cows, Veg	WE010		Snowdonia cheese comp
<p>Black Bomber Creamy & smooth extra mature Cheddar loved for its depth of flavour.</p>	200g	Cows, Veg	WE017		
<p>Green Thunder It's perfectly balanced flavour allows the mature Cheddar, garlic & herbs to complement without taking over</p>	200g	Cows, Veg	WE019		
<p>Red Devil A classic savoury Red Leicester playfully warmed with a tingling hot chilli hit</p>	200g	Cows, Veg	WE018		
<p>Pickle Power A mature Cheddar with savoury chunks of pickled onion</p>	200g	Cows, Veg	WE020		
<p>Bouncing Berry Mature white Cheddar balanced to perfection with cranberries – deliciously sweet and moreish creamy</p>	200g	Cows, Veg	WE021		Snowdonia Cheese Company
<p>Amber Mist A mature Cheddar warmed through with a generous splash of Whisky</p>	200g	Cows, Veg	WE022		
<p>Ginger Mist Medium Cheddar and sweet crystallised stem ginger create a luxurious combination in both flavour and texture</p>	200g	Cows, Veg	WE023		
<p>Beechwood Smoked A mature Cheddar with smokey mellow notes of Beechwood throughout</p>	200g	Cows, Veg	WE035		
<p>Ruby Mist A mature Cheddar with rich, warming hints of Port and Brandy</p>	200g	Cows, Veg	WE037		
<p>Red Storm Sweet and surprisingly complex flavour – a vintage red with a crystalline nutty texture throughout</p>	200g	Cows, Veg	WE039		

