

## The Cheese Man

<u>Welsh</u>	<u>Size</u>	<u>Type</u>	<u>Code</u>	<u>Provenance</u>
<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>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></p>	100g	Goats	WE009	Abergavenny
<p><b>Black Bomber</b> Creamy &amp; smooth extra mature Cheddar loved for its depth of flavour. This cheese marries a delicious rich flavour with a smooth creaminess, lasting long on the palate but remaining demandingly moreish!</p>	3kg	Cows, Veg	WE010	Snowdonia cheese comp
<p><b>Natures Nectar (NEW)</b> Mature cheddar with rum marinated figs and honey, sweet &amp; complex</p>	200g	Cow`s Veg	WE043	
<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 Spice</b> Medium Cheddar and sweet crystalised 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	
<p><b>Ruby Mist</b> A mature Cheddar with rich, warming hints of Port and Brandy</p>	200g	Cows, Veg	WE037	
<p><b>Red Storm</b> Sweet and surprisingly complex flavour – a vintage red with a crystalline nutty texture throughout</p>	200g	Cows, Veg	WE039	
<p><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.</p>	200g	Cows, Veg	WE036	Caws Cenarth

