

The Cheese Man

| <u>Scottish</u> | <u>Size</u> | <u>Type</u> | <u>Code</u> | <u>Provenance</u> |
|---|--------------|----------------------|----------------|-------------------------|
| Blue Murder Blur Murder is a spicy, sea-salty, ripe and creamy European style blue from Scotland | 600g | Cows | SC014 | Highland Cheese Company |
| Black Crowdie 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 110g | Cows | SC005 SC022 | Highland Cheese Company |
| Caboc 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 | 110g | Cows | SC007 | Highland Cheese Company |
| Dunsyre Blue 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 |
| Drumloch 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 |
| Inverloch Firm in texture with a delightfully subtle goats milk flavour | 1.3kg | Goats | SC003 | Inverloch Cheese |
| Isle of Mull 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 |
| Lanark Blue 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 |
| Maisie`s Kebbuck 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 |
| Mull of Kintyre Vintage 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 | 1.25kg | Cows | SC017 | Mull of Kintyre |
| Strathdon Blue A lovely rich mellow blue with just the right amount of mouth tingling sharpness | 3kg | Cows, Veg | SC013 | Highland Cheese Company |
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