

## The Cheese Man

<b><u>Scottish</u></b>	<u>Size</u>	<u>Type</u>	<u>Code</u>	<u>Provenance</u>
<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 110g	Cows	SC005 SC022	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	110g	Cows	SC007	Highland Cheese Company
<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 Vintage (now called 1057)</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	1.25kg	Cows	SC017	Mull of Kintyre
<b>Minger</b> A soft washed rind cheese with a very pungent aroma, the texture is soft & silky with a satisfying ooze when the cheese is cut, giving way to a strong but not too aggressive flavour.	200g approx	Cow`s, veg	EN240	Highland fine Cheese Company