

# The Cheese Man

Wholesalers of fine Cheeses, Charcuterie  
and Gourmet products

# Celebration Cakes

January 2023

Call us Now on  
01273 412444



@CheeseManSussex



The Cheese Man

**Over 50 Year's  
Experience in the  
Fine Food industry**

**Friendly &  
Knowledgeable  
Van Sales staff**

**Local Cheese  
Specialist**

**Quality Products @  
Competitive  
Prices**

**Family Run  
Sussex Based  
Business**

**THE CHEESE MAN**

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

Please see these Cheese Tower examples

These are just some ideas of what can be achieved

We do carry a wider range of other cheeses as well

These cheeses can be mixed and matched according to your requirements

We would recommend 80g-100g per head for a Cheese Tower

Any questions please contact on [enquiries@thecheeseman.co.uk](mailto:enquiries@thecheeseman.co.uk)

The Cheese Man



## **Cake 1**

### **Godminster Heart 200g**

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.

### **Cashel Blue 1.5kg**

A balanced amount of blue veining adds a sweet and spicy lift to the rich, full flavoured yellow paste. Cashel Blue tends to be a moist, buttery textured cheese.

### **French Brie 1kg x 2**

A soft, creamy cheese that is ready to eat from young until end of life. Ideal for both culinary and cheeseboard use

- This can be substituted for any 1kg Brie if you would prefer an alternative

### **Cornish Yarg 3.2kg**

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



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## Cake 2

### **Godminster Heart 200g**

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.

### **Camembert 145g and Camembert 250g**

Wonderfully smooth and creamy, this award-winning cheese has fantastic flavour and is very moreish

### **Cashel Blue 1.5kg**

A balanced amount of blue veining adds a sweet and spicy lift to the rich, full flavoured yellow paste. Cashel Blue tends to be a moist, buttery textured cheese.

### **Manchego 3kg**

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.

### **Olde Sussex 4kg**

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

### **French Brie 60% 3kg**

A soft, creamy cheese that is ready to eat from young until end of life. Ideal for both culinary and cheeseboard use.



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## Cake 3

### **Godminster Heart 200g**

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.

### **Camembert 145g and Camembert 250g**

Wonderfully smooth and creamy, this award-winning cheese has fantastic flavour and is very moreish

### **Cashel Blue 1.5kg**

A balanced amount of blue veining adds a sweet and spicy lift to the rich, full flavoured yellow paste. Cashel Blue tends to be a moist, buttery textured cheese.

### **Manchego 3kg**

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.

### **Olde Sussex 4kg**

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4

## Cake 4

### **Coeur de Neufchatel Heart 200g**

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

### **Pierre Robert 500g**

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.

### **Sussex Blue 2.6kg**

A sharp, aggressive and creamy cheese with small blue veins. Once at room temperature the full aroma can be appreciated.

### **Olde Sussex 4kg**

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





## Cake 5

### **Coeur de Neufchatel Heart 200g**

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

### **Pierre Robert 500g**

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.

### **Half Sussex Blue 1.3kg**

A sharp, aggressive and creamy cheese with small blue veins. Once at room temperature the full aroma can be appreciated.

### **Half Olde Sussex 2kg**

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





## Cake 6

### **Capricorn Goats Cheese 100g**

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

### **Camembert 145g**

Wonderfully smooth and creamy, this award-winning cheese has fantastic flavour and is very moreish

### **Pierre Robert 500g**

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.

### **Half Sussex Blue 1.3kg**

A sharp, aggressive and creamy cheese with small blue veins. Once at room temperature the full aroma can be appreciated.

### **Half Olde Sussex 2kg**

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





## Cake 7

### **Capricorn Goats Cheese 100g**

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

### **Camembert 145g and Camembert 250g**

Wonderfully smooth and creamy, this award-winning cheese has fantastic flavour and is very moreish

### **Kentish Blue ½ Ring 1kg approx**

Kentish Blue is a young blue cheese with a firm but moist texture. It has gentle smooth flavours on the first bite developing into a long lasting pleasant aftertaste.

### **French Brie 1kg**

A soft, creamy cheese that is ready to eat from young until end of life. Ideal for both culinary and cheeseboard use

- This can be substituted for any 1kg Brie if you would prefer an alternative

### **Half Olde Sussex 4kg**

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





## Cake 8

### **Coeur de Neufchatel Heart 200g**

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

### **Godminster Vintage 2kg**

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.

### **French Brie 1kg x 2**

A soft, creamy cheese that is ready to eat from young until end of life. Ideal for both culinary and cheeseboard use

- This can be substituted for any 1kg Brie if you would prefer an alternative

### **Cornish Yarg 3.2kg**

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





## Cake 9

### **Godminster Heart 200g**

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.

### **Godminster Vintage 2kg**

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.

### **French Brie 1kg x 2**

A soft, creamy cheese that is ready to eat from young until end of life. Ideal for both culinary and cheeseboard use

- This can be substituted for any 1kg Brie if you would prefer an alternative

### **Cornish Yarg 3.2kg**

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





## **Cake 10**

### **Pierre Robert 500g**

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.

### **Stilton Ring 4kg**

Our Blue Stilton has a rich tangy flavour, and a velvety-soft texture that makes it melt in the mouth.

### **St Giles 3.8kg**

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.

### **Mature Cheddar Ring 5kg**

A traditionally made cheddar in a wheel shape. Nice full flavour but not too overpowering.

### **French Brie 60% 3kg**

A soft, creamy cheese that is ready to eat from young until end of life. Ideal for both culinary and cheeseboard use.





## **Cake 11**

### **Coeur de Neufchatel Heart 200g**

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

### **Cashel Blue 1.5kg**

A balanced amount of blue veining adds a sweet and spicy lift to the rich, full flavoured yellow paste. Cashel Blue tends to be a moist, buttery textured cheese.

### **French Brie 1kg x 2**

A soft, creamy cheese that is ready to eat from young until end of life. Ideal for both culinary and cheeseboard use

- This can be substituted for any 1kg Brie if you would prefer an alternative

### **Cornish Yarg 3.2kg**

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





## Cake 12

### **Capricorn Goats Cheese 100g**

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

### **Camembert 145g and Camembert 250g**

Wonderfully smooth and creamy, this award-winning cheese has fantastic flavour and is very moreish

### **Pierre Robert 500g**

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.

### **Half Manchego 1.5kg**

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.

### **French Brie 1kg x 2**

A soft, creamy cheese that is ready to eat from young until end of life. Ideal for both culinary and cheeseboard use

- This can be substituted for any 1kg Brie if you would prefer an alternative

### **Cornish Yarg 3.2kg**

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





## Cake 13

### **Capricorn Goats Cheese 100g**

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

### **Camembert 145g and Camembert 250g**

Wonderfully smooth and creamy, this award-winning cheese has fantastic flavour and is very moreish

### **Pierre Robert 500g**

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.

### **Half Manchego 1.5kg**

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.

### **Stilton Ring 2kg**

Our Blue Stilton has a rich tangy flavour, and a velvety-soft texture that makes it melt in the mouth.





## Cake 14

### **Coeur de Neufchatel Heart 200g**

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

### **Pierre Robert 500g**

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.

### **Half Manchego 1.5kg**

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.

### **Stilton Ring 2kg**

Our Blue Stilton has a rich tangy flavour, and a velvety-soft texture that makes it melt in the mouth.





## Cake 15

### **Godminster Heart 200g**

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.

### **Pierre Robert 500g**

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.

### **Half Manchego 1.5kg**

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.

### **Stilton Ring 2kg**

Our Blue Stilton has a rich tangy flavour, and a velvety-soft texture that makes it melt in the mouth.





## **Cake 16**

### **Capricorn Goats Cheese 100g**

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

### **Camembert 145g**

and

### **Camembert 250g**

Wonderfully smooth and creamy, this award-winning cheese has fantastic flavour and is very moreish

### **Godminster Vintage 2kg**

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.

### **Stilton Ring 2kg**

Our Blue Stilton has a rich tangy flavour, and a velvety-soft texture that makes it melt in the mouth.







## Cake 17

### **Capricorn Goats Cheese 100g**

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

### **Camembert 145g and Camembert 250g**

Wonderfully smooth and creamy, this award-winning cheese has fantastic flavour and is very moreish

### **Godminster Vintage 2kg**

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.

### **Sussex Crumble 2.6kg**

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.

### **Brighton Blue 3.8kg**

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.



## Cake 18

### **Capricorn Goats Cheese 100g**

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

### **Camembert 145g and Camembert 250g**

Wonderfully smooth and creamy, this award-winning cheese has fantastic flavour and is very moreish

### **Godminster Smoked 1kg**

These rich and smooth Oak-Smoked cheddars are made with the same creamy Vintage Organic Cheddar that all of the Godminster range is made from – still certifiably organic and still with no additives or preservatives. Also, this cheddar is only smoked over sustainably sourced oak chippings you know it's as ethically good as it tastes!

### **Sussex Crumble 2.6kg**

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.

### **Brighton Blue 3.8kg**

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.





## Cake 19

### **Lord London 500g**

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.

### **Godminster Smoked 1kg**

These rich and smooth Oak-Smoked cheddars are made with the same creamy Vintage Organic Cheddar that all of the Godminster range is made from – still certifiably organic and still with no additives or preservatives. Also, this cheddar is only smoked over sustainably sourced oak chippings you know it's as ethically good as it tastes!

### **Sussex Crumble 2.6kg**

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.

### **Brighton Blue 3.8kg**

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.







## **Cake 20**

### **Lord London 500g**

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.

### **Godminster Smoked 1kg**

These rich and smooth Oak-Smoked cheddars are made with the same creamy Vintage Organic Cheddar that all of the Godminster range is made from – still certifiably organic and still with no additives or preservatives. Also, this cheddar is only smoked over sustainably sourced oak chippings you know it's as ethically good as it tastes!

### **Sussex Blue 2.6kg**

A sharp, aggressive and creamy cheese with small blue veins. Once at room temperature the full aroma can be appreciated.

### **St Giles 3.8kg**

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.



## Cake 21

### **Capricorn Goats Cheese 100g**

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

### **Camembert 145g and Camembert 250g**

Wonderfully smooth and creamy, this award-winning cheese has fantastic flavour and is very moreish

### **Godminster Vintage 2kg**

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.

### **Sussex Blue 2.6kg**

A sharp, aggressive and creamy cheese with small blue veins. Once at room temperature the full aroma can be appreciated.

### **St Giles 3.8kg**

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.





## Cake 22

### **Godminster Heart 200g**

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.

### **Pierre Robert 500g**

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.

### **Godminster Vintage 2kg**

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.

### **Sussex Blue 2.6kg**

A sharp, aggressive and creamy cheese with small blue veins. Once at room temperature the full aroma can be appreciated.

### **St Giles 3.8kg**

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.







## Cake 23

### **Capricorn Goats Cheese 100g**

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

### **Camembert 145g and Camembert 250g**

Wonderfully smooth and creamy, this award-winning cheese has fantastic flavour and is very moreish

### **Godminster Smoked 1kg**

These rich and smooth Oak-Smoked cheddars are made with the same creamy Vintage Organic Cheddar that all of the Godminster range is made from – still certifiably organic and still with no additives or preservatives. Also, this cheddar is only smoked over sustainably sourced oak chippings you know it's as ethically good as it tastes!

### **Sussex Blue 2.6kg**

A sharp, aggressive and creamy cheese with small blue veins. Once at room temperature the full aroma can be appreciated.

### **St Giles 3.8kg**

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.

24



## Cake 24

### **Godminster Heart 200g**

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.

### **Cashel Blue 1.5kg**

A balanced amount of blue veining adds a sweet and spicy lift to the rich, full flavoured yellow paste. Cashel Blue tends to be a moist, buttery textured cheese.

### **French Brie 1kg x 2**

A soft, creamy cheese that is ready to eat from young until end of life. Ideal for both culinary and cheeseboard use

- This can be substituted for any 1kg Brie if you would prefer an alternative

### **Half White stilton & apricot 1.1kg**

### **Half Wensleydale & Cranberry 1.2kg**

Flavoured cheeses that also add a bit of colour and difference to that special occasion

### **Olde Sussex 4kg**

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





## Cake 25

### **Cornish Yarg Baby 1kg**

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

### **Godminster 2kg**

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

### **French Brie 1kg x 2**

A soft, creamy cheese that is ready to eat from young until end of life. Ideal for both culinary and cheeseboard use

- This can be substituted for any 1kg Brie if you would prefer an alternative

### **Cambazola 2.2kg**

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

26





## Cake 26

### **Cornish Blue 1kg**

Cornish blue is dry salted by hand before being left to mature for between 12 and 14 weeks

### **St George Camembert 1kg**

A creamy goat's milk camembert, a full fat mould ripened cheese that will develop a full flavour when allowed to reach room temperature.

### **Half Manchego 1.5kg**

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.

### **Cornish Yarg 3.2kg**

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

### **Half Broadoak 6kg**

A traditionally made cheddar in a cloth bound truckle. Full flavour that comes back at you. Matured for a minimum 9 months

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## Cake 27

### **Capricorn 100g**

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

### **Camembert 145g and Camembert 250g**

Wonderfully smooth and creamy, this award-winning cheese has fantastic flavour and is very moreish

### **Cashel Blue 1.5kg**

A balanced amount of blue veining adds a sweet and spicy lift to the rich, full flavoured yellow paste. Cashel Blue tends to be a moist, buttery textured cheese.

### **Garlic Yarg 1.5kg**

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

### **Half Olde Sussex 2kg**

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





## **Cake 28**

### **Godminster 400g**

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.

### **Pierre Robert 500g**

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.

### **Sussex Blue 2.5kg**

A sharp, aggressive and creamy cheese with small blue veins. Once at room temperature the full aroma can be appreciated.

### **Olde Sussex 4.2kg**

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.

### **French Brie 60% 3kg**

A soft, creamy cheese that is ready to eat from young until end of life. Ideal for both culinary and cheeseboard use.



## **Cake 29**

### **Godminster Heart 200g**

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.

### **Pierre Robert 500g**

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.

### **Stilton Ring 2kg**

Our Blue Stilton has a rich tangy flavour, and a velvety-soft texture that makes it melt in the mouth.

### **Olde Sussex 4.2kg**

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.

### **French Brie 60% 3kg**

A soft, creamy cheese that is ready to eat from young until end of life. Ideal for both culinary and cheeseboard use.



# The Cheese Man

## Mini celebration Cakes

Ideal for individual Tables



# The Cheese Man

## Mini celebration Cakes

Ideal for individual Tables

- 1. Cricket St Thomas Capricorn Goats Cheese 100g**  
**Black Bomber 200g**  
**Camembert 250g**  
**Black Wax Cheddar 900g**

**1.7kg ideal for 17-21 people**

- 2. Little Sussex Sheep's Cheese 100g**  
**Isle of Wight blue 200g**  
**Camembert 250g**  
**Black Wax Cheddar 900g**

**1.7kg ideal for 17-21 people**

- 3. Godminster 200g**  
**Godminster 400g**  
**Godminster 1kg**

**1.6kg ideal for 16-20 people**

- 4. Cricket St Thomas Capricorn Goats Cheese 100g**  
**Isle of Wight blue 200g**  
**Godminster 400g**

**700g ideal for 7-9 people**