



**Put cheese at the heart of your celebrations with a magnificent centrepiece of artisan cheese that will not only look beautiful, but also offer your guests a delectable feast!**

**Customise your cake with as many or as little tiers as you require, with cheeses tailored to your tastes. Alternatively, our pre-selected cheese cakes are carefully chosen to offer a broad selection of cheese from our range.**

# **'Tegg's Nose'**

**Feeds approx. 40-50**

**Approx. kg 5-5.5kg**

**£190**

## **Cornish Yarg**

This unique cheese is wrapped in nettle leaves which are picked wild from the surrounding area. A semi-hard cheese, slightly creamy and crumbly. The flavour is fresh & lemony when the cheese is young becoming more aromatic with age and the edible nettles impart a delicate, slightly mushroomy flavour as the cheese matures.

*(Vegetarian, Pasteurised) Cow's Milk*

## **Blue Monday Blue**

This is a rich, sophisticated blue cow's milk cheese created by Alex James, former band member of Blur, turned cheesemaker. Blue Monday has a faintly sweet, intensely savoury, spicy and rich complex flavour. The cheese has bold cracks and blue streaks with a thin natural rind.

*(Vegetarian, Pasteurised) Cow's Milk*

## **Tunworth Camembert**

Superb, handmade, bloomy English camembert style with soft creamy texture and a long-lasting sweet and nutty flavour.

This stunning cheese is made from carefully selected cow's milk in the heart of Hampshire.

*(Vegetarian, Pasteurised) Cow's Milk*

## **Dorstone Goat**

Individual fresh goats milk cheese covered in ash with a beautiful, wrinkled rind. A lovely creamy texture with zesty notes.

*(Non-Veg, Unpasteurised) Goat's Milk*

# **'Treacle'**

**Feeds approx. 50-70**

**Approx. 7kg**

**£235**

## **Cornish Yarg**

A semi-hard cheese, slightly creamy and crumble. The flavour is fresh & lemony when the cheese is young becoming more aromatic with age and the edible nettles impart a delicate, slightly mushroomy flavour as the cheese matures.

*(Vegetarian, Pasteurised) Cow's Milk*

## **Montagnolo Blue**

Blue, triple crème soft cheese from Germany. Award winning cheese combines the rich texture and taste of a brie, with the biting nature of a classic blue. It has a sweet aroma and a beautifully soft texture.

*(Vegetarian, Pasteurised) Cow's Milk*

## **Wigmore/Waterloo Brie**

Waterloo, this irresistible brie style cheese has a rich and distinctive yellow interior which is from the deliciously rich, yellow Guernsey cow's milk they use. It is a smooth, creamy and slightly salty.

*(Vegetarian, Unpasteurised) Cow's Milk*

Wigmore- Ewes milk cheese alternative.

## **White Nancy Goat**

Stunningly good handmade goats milk cheese with a slightly sweet, yet fresh taste and a slight crumbly texture

*(Vegetarian, Unpasteurised) Goat's Milk*

## **Langres Soft**

Soft, rind washed cheese made from cow's milk with a soft centre.

The cheese is matured according to a very demanding method of successive washings which gives it a beautiful orange colour. It's a cheese that has a pungent, intense, and characteristic aroma which gives way to a mild taste.

*(Non-Veg, Pasteurised) Cow's Milk*

# **‘Jodrell’**

**Feeds approx. 80-90**

**Approx. 9kg**

**£280**

## **Mature Cheddar**

Superb handmade traditional cheddar which has the quality and unique and complex flavour of a traditional rinded cheddar.

*(Non-Veg, Pasteurised) Cow's Milk*

## **Colston Bassett Stilton**

One of the best British cheeses is Stilton, Colston Bassett is one of the best in the country. Mellow and deliciously creamy with lovely rich, deep, savoury flavours. A delicate spicy tang from the blue veins comes through with a rounded and superb lingering finish.

*(Vegetarian, Pasteurised) Cow's Milk*

## **Baron Bigod Brie**

Fabulously full-flavoured brie-style cheese. Hand made in Suffolk. This is a stunning cheese with a rich, full, earthy flavour and lingering finish

*(Non-Veg, pasteurised) Cow's Milk*

## **Cornish Yarg**

This unique cheese is wrapped in nettle leaves which are picked wild from the surrounding area. A semi-hard cheese, slightly creamy and crumbly. The flavour is fresh & lemony when the cheese is young becoming more aromatic with age and the edible nettles impart a delicate, slightly mushroomy flavour as the cheese matures. This is their 1kg baby version.

*(Vegetarian, Pasteurised) Cow's Milk*

## **Dorstone Goat**

Individual fresh goats milk cheese covered in ash with a beautiful, wrinkled rind. A lovely creamy texture with zesty notes.

*(Non-Veg, Unpasteurised) Goat's Milk*

# **‘White Nancy’**

**Feeds approx. 90-110**

**Approx. 11kg**

**£340**

## **Mature Cheddar**

Superb handmade traditional cheddar which has the quality and unique and complex flavour of a traditional rinded cheddar.

*(Non-Veg, Pasteurised) Cow's Milk*

## **Rougette Bavarian**

A triple cream, brie style, luscious buttery cheese from Bavaria, in Allgau in the German Alps. Rind washed with a hint of paprika extract for a red colour.

*(Veg, Pasteurised) Cow's Milk*

## **Montagnolo Blue**

Montagnolo Affine is a blue, triple crème soft cheese made in Germany. Award winning cheese combines the rich texture and taste of a brie, buttery, creamy with the biting nature of a classic blue. It has a sweet aroma and a beautifully soft texture.

*(Vegetarian, Pasteurised) Cow's Milk*

## **Wild Garlic Cornish Yarg**

Wild Garlic Yarg is made to the same recipe as Cornish Yarg, however there is a distinct difference in taste and texture as the cheese takes on an unmistakable, yet delicate flavour from the garlic leaves.

*(Veg, pasteurised) Cow's Milk*

## **White Nancy Goat**

Stunningly good handmade goats milk cheese with a slightly sweet, yet fresh taste and a crumbly texture

*(Vegetarian, Unpasteurised) Goat's Milk*

## **Langres Soft**

Soft rind washed cheese made from cow's milk with a soft centre.

The cheese is matured according to a very demanding method of successive washings which gives it a beautiful orange colour. It's a cheese that has a pungent, intense, and characteristic aroma which gives way to a mild taste.

*(Non-Veg, Pasteurised) Cow's Milk*

# 'Riverside'

**Feeds approx. 100-120**

**Approx. 11.5kg**

**£350**

## **Mature Cheddar**

Superb handmade traditional cheddar which has the quality and unique and complex flavour of a traditional rinded cheddar.

*(Non-Veg, Pasteurised) Cow's Milk*

## **Cornish Yarg**

This unique cheese is wrapped in nettle leaves which are picked wild from the surrounding area. A semi-hard cheese, slightly creamy and crumbly, texture. The flavour is fresh & lemony when the cheese is young becoming more aromatic with age and the edible nettles impart a delicate, slightly mushroomy flavour as the cheese matures.

*(Vegetarian, Pasteurised) Cow's Milk*

## **Delice de Bourgogne Soft**

A decadent triple-cream cheese. Rich and full-flavoured with a smooth, velvety, melt-in-the-mouth texture. Delice de Bourgogne is made by adding creme fraîche to full fat cow's milk. It has a white bloomy rind which has a mushroomy smell that contrasts nicely with the buttery and tangy notes of the cheese.

*(Non-Veg, Unpasteurised) Cow's Milk*

## **Cashel Blue**

Characterful but not strong. Cashel has a rich flavour with a delightful creaminess. Buttery yellow with edible surface mould which is intrinsic to the cheese and contributes to the breaking down of the paste, adding further flavour and complexity.

*(Vegetarian, Pasteurised) Cow's Milk*

## **Dorstone Goat**

Individual fresh goats milk cheese covered in ash with a beautiful, wrinkled rind. A lovely creamy texture with zesty notes.

*(Non-Veg, Unpasteurised) Goat's Milk*



Please be aware that prices are subject to change, also weights of the cheeses might vary. Other option is that you can tell us your budget and we will choose cheeses to match it.

For an extra charge we could also decorate it with flowers, fruits - grapes, figs to make it more special. If you are planning your celebration near us, we offer our personal services (5 miles radar).

Delivery and assembling only £30.

Crackers and chutneys- qmazing selection of crackers and chutney for small parties to a gathering of 100 or more!

20-30 pax £28

40-50 pax £45

60-70 pax £58

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