

# Brighten Up Your Cheeseboard This Winter...

## Toast Biscuits

A thin, light and crisp biscuit - full of versatility. To be enjoyed with cheese, patés, dips or simply by itself. The cracker is packed full of goodness; fruits, nuts and seeds. There are three unique flavours; 'Apricot, Pistachio and Sunflower Seeds' - ideal for delicate goat's milk cheese such as Braffords Log, 'Cherry, Almond and Linseeds' - a partner for the rich and creamy Traditional Rennet Blue Stilton and 'Date, Hazelnut and Pumpkin Seeds' - perfect for Nuns of Caen, a sweet delectable ewe's milk cheese.

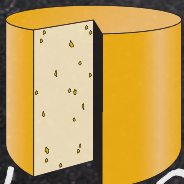
**B1106** 90g x 15 Mixed case  
(5 packs of each Toast variety)



Cherry,  
Almond and  
Linseeds

Apricot,  
Pistachio and  
Sunflower Seeds

Date, Hazelnut  
and Pumpkin  
Seeds



## CheeseCellar

**C** = cow  
**E** = ewe  
**G** = goat  
**V** = vegetarian  
**NV** = non-vegetarian



### Nuns of Caen

Creamy, luscious and more-ish. This recipe was brought to Gloucestershire by nuns from Caen in Normandy in the 13th Century. Made by Charles Martell, the creator of Stinking Bishop, this cheese is a sophisticated ewe's milk cheese with a pungent, creamy paste that has a sweet, herbal aftertaste. A smooth centre is covered with a soft orange rind.

**EE159** 500g **E/NV**



### Traditional Rennet Blue Stilton

This cheese is made using a special hand-ladled recipe, dating from the 1950's. Traditional animal rennet is added to the pasteurised milk. The curd is ladled and then matured slowly to develop a full bodied depth of flavour. The end result is a complex, well balanced taste with a silky-smooth texture.

**EB334** 2kg **C/NV**



### Kaltbach Extra

A new cave-aged semi hard cheese from Switzerland. Produced with care using unpasteurised milk. Stored in the Kaltbach sandstone cave, it is cultivated and tended until it reaches its optimum ripeness at 5-7 months. A tangy aroma and harmonious flavour are characteristic of this intensely matured cheese.

**SW576** 1.5kg **C/NV**



### Blue Stones

This handmade goats cheese from East Yorkshire has a mellow nutty taste and is smooth and soft in texture. The blue veined cheese grows more pungent with age, giving a slight bite from the blue! The flavour nicely balances bitter salad greens and fruits such as pears.

**EG304** 300g **G/V**



### Braffords Log

A traditional handmade goats cheese from East Yorkshire. The cheese has a distinct depth of intense flavour. It is mould ripened and there is a gentle mushroom undertone. The skin is a creamy colour and the finished shape is a small log.

**EG302** 150g **G/V**



### Oglesfield

Made using beautifully rich milk from Montgomery's Jersey cows. The cheese is washed in a special brine every three days to achieve a slightly pungent, moist rind. This process retains the moisture and softens the cheese. A superb West country equivalent to Raclette with a soft hint of wine.

**EC858** 1kg C/NV



### Quicke's Ewes Cheddar

This hard ewe's milk cheese is made using the same method and style as the traditional Cheddar and then matured for 4-8 months. Locally produced ewe's milk has a short distance to travel before it is transformed into this tasty and distinctive cheese. Already award winning in its first year.

**EE161** 1kg / **EE163** 8kg E/V



### Quicke's Vintage Cheddar

Award winning Vintage Cheddar has a truly unique intense flavour; both complex and balanced. The cheese is made in smaller truckles than the standard size and is allowed to mature for over two years. This slow maturing process results in a full bodied taste and a more brittle texture.

**EC993 / EC004** 1kg / 8kg C/NV



### Cotswold Smoked

An organic brie cheese made in Gloucestershire, which is lightly smoked with applewood. The subtle smoking does not overpower but allows for the Cotswold brie flavour to follow through. This delicious cheese is ideal for sandwiches and salads. Light, fresh and flavoursome.

**EC998** 150g C/V



### Keltic Gold

A pungent rind-washed soft cheese, with a creamy smooth texture. Local Cornish cider is used to dip and scrub the cheese three times a week; providing the cheese with apple overtones and a full sweet flavour. It melts down beautifully - add a sprinkling of nutmeg for a Swiss style fondue sauce.

**EC644** 350g C/V



### Cote Hill Blue

Cote Hill Blue is made in Lincolnshire from the farm's own unpasteurised milk. The fresh milk is taken from farm to vat and made into cheese by lunchtime. It is turned for three days and pierced to promote blue growth. This mild blue cheese has a dense and creamy texture with a peppery bite.

**EB240** 350g C/NV



### Le Saint Mont

A Gruyere style cheese made with a vegetarian rennet. The flavour is sweet but slightly salty; varying greatly with age. The taste develops from creamy and nutty through to a stronger more complex and earthy cheese. This change in flavour means it can be enjoyed from 5 to 12 months.

**FC973** 4.5kg C/V



### Pave De Laveyron

This cheese is made from pure sheep's milk and originates from Roquefort, in the South of France. An ivory coloured interior and a semi-firm texture is characteristic of this cheese. The cheese matures to deliver a balanced flavour with a noticeably sharp taste.

**FE073** 400g E/NV



### Edwinstford Blue Goat

This unusual goats cheese from Carmarthenshire in Wales is soft, creamy and simply delicious. A continental style cheese with delicate blue veining running through it - a touch of class and a great addition to any cheeseboard. It is also perfect for grilling.

**WG001** 650g G/V

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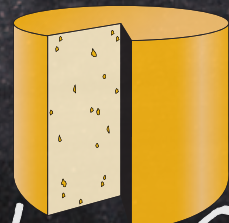
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