

# ORDER FORM

WE RECOMMEND 100-150G OF CHEESE PER PERSON, PER SERVING.

CHEESEBOARDS - SERVES 8-10 PEOPLE	PRICE (£)	QTY
Deli Cheeseboard - Stilton 200g, Wookey Cheddar 200g, Cornish Brie 250g, Cornish Yarg 200g.	13.99 Each	
Local Cheeseboard - Tunworth 250g, Isle of Wight Blue 200g, Charlton 200g, Rosary Goats 100g.	21.45 Each	
French Cheeseboard - Fourme D'Ambert 200g, Camembert 250g, Comte 200g, Reblochon 250g.	17.95 Each	

BLUE CHEESE	PRICE (£)	QTY
Colston Bassett Stilton - Gold medal at the World Cheese Awards 2015, creamy & rich flavour. 🍷 P V	2.05/100g	
Yarlington Blue - A creamy & mellow blue from Somerset which is coloured with annatto. 🍷 P V	1.95/100g	
Roquefort Societe - Famous French blue cheese, distinctive strong flavour, ripened in caves. 🍷 U	2.68/100g	
Fourme D'ambert - A French blue vined cheese, soft & creamy texture with a mild flavour. 🍷 P	1.66/100g	
Barkham Blue - Super Gold Award Winner 2012, melts in the mouth smooth buttery texture. 🍷 P V	3.19/100g	
Isle of Wight Blue - Award winning, soft and creamy blue, natural rind, 200g. 🍷 P V	6.69 Each	
Blacksticks Blue - A unique amber coloured soft blue cheese with a smooth, creamy flavour. 🍷 P V	2.27/100g	
Dolcelatte - 'sweet milk' luxurious blue veined Italian cheese, melts in the mouth. 🍷 P V	1.99/100g	
Dorset Blue Vinney - Fairly mild alternative to stilton. Crumbly & earthy flavour. 🍷 U	1.87/100g	
Brighton Blue - A mild, semi-soft cheese with a mellow blue flavour and a slightly salty finish. 🍷 P V	2.89/100g	
Cambozola - Blue brie from Germany, soft, creamy & mellow. 🍷 P V	1.89/100g	
Harbourne Blue - Crumbly blue veined goats cheese from Devon. 🐐 P V	3.28/100g	

SOFT CHEESE	PRICE (£)	QTY
Vacherin Mont D'or - Classic Christmas cheese, runny soft cheese with a washed rind, 450g. 🍷	11.25 Each	
Brie de Meaux - Rich, pungent and deep flavour from the king of brie, PDO. 🍷 U	2.16/100g	
French Camembert Boxed - Classic soft, creamy, strong & great flavour camembert, 250g. 🍷 P	2.95 Each	
Capricorn Goats Cheese - Award winning, brie style, creamy and smooth with a subtle goats flavour. 🐐 P V	2.53/100g	
Waterloo - Luscious and creamy with the sweetness rich milk, World Cheese Awards 2015 Gold. 🍷 U V	2.63/100g	
Tunworth - Supreme champion, sweet, nutty flavour, creamy texture with a thin wrinkled rind, 250g. 🍷 P	7.95 Each	
Cricket St Thomas Brie - Formally Somerset Brie. Smooth & creamy with a buttery centre. 🍷 P V	1.64/100g	
Cornish Brie - Delicious mild & creamy flavour with a melting smooth texture. 🍷 P	1.31/100g	
Camembert Grand Rustique - A creamy, quite strong & earthy Camembert with a mushroom taste. 🍷 P	2.04/100g	
Wigmore - Award winning Ewes cheese. Distinctive white centre with smooth finish. 🐐 U V	3.65/100g	
Rosary Goats Log - A super, soft goats cheese from Salisbury, made with milk from their heard. 100g. 🐐 P V	2.99 Each	
French Goats Crottins - small soft round goats cheese, full of goatiness, 60g. 🐐 P	1.95 Each	

HARD CHEESE	PRICE (£)	QTY
Wookey Hole Cheddar - Matured for 12 months, best cheddar award '12, a great depth of flavour. 🍷 P V	1.61/100g	
Lincolnshire Poacher - A cross between cheddar & comte, this hard cheese packs a punch of flavour. 🍷 U	2.26/100g	
Red Storm - Vintage red Leicester, matured for 18 months, strong flavour, crystalline texture. 🍷 P V	2.15/100g	
Sussex Charmer - Full-bodied and creamy, mature farmhouse cheese taste with a zing of parmesan. 🍷 P V	2.24/100g	
Dorset Red - Delicately oak smoked hard cheese, rich creamy texture and amber colour. 🍷 P V	1.57/100g	
Black Bomber Cheddar - Award winning, strong & smooth cheddar, matured for 18 months 200g. 🍷 P V	2.01/100g	
Comte - French mountain hard cheese. Matured for up to 15 months producing a rich & deep flavour. 🍷 U	3.20/100g	
Lyburn Gold - A continental style hard cheese made in the north of the New Forest. 🍷 P V	2.11/100g	
Applewood Smoked - This semi hard cheese from Somerset with a smokey flavour paprika dusting. 🍷 P V	1.31/100g	
Twanger Cheddar - It's a hard, aged cheddar with an intense lingering tangy flavour. 200g. 🍷 U	3.95 Each	
Cave Aged Goats Cheddar - Matured in the caves at Wookey Hole. Earthy, rich & nutty flavour. 🐐 P V	2.96/100g	
Manchego - Firm Spanish cheese with a fruity, caramel & nutty flavour. 🐐 P	2.99/100g	

FLAVOUR ENHANCED	PRICE (£)	QTY
Wensleydale & Cranberries - Creamy, crumbly & full of flavour, delicate sweet cranberries. 🍷 P V	1.41/100g	
Winslade - Hampshire's very own washed rind cheese, very similar to Vacherin in texture. 230g 🍷 P V	8.95 Each	
Cornish Yarg - Hand wrapped in nettles, crumbly, distinctive flavour. 🍷 P V	2.15/100g	
Le Roule - Light cream cheese rolled with herbs & garlic. 🍷 P V	2.22/100g	
Stinking Bishop - Pungent and strong yet creamy, rind washed in perry, from Gloucestershire. 🍷 P V	3.32/100g	
Ruby Mist - Silky smooth mature cheddar with the warmth of port and brandy. 🍷 P V	4.95 Each	
Truffler Brie - A wonderfully creamy brie with the added flavour of black truffles. 🍷 P V	2.50/100g	
Worcestershire Hop - A firm cheese with a silky curd and a rind covered in hops. 🍷 P V	2.10/100g	
Golden Canarth - A personal favourite, a semi-soft washed rind cheese with a nutty aftertaste. 200g. 🍷 P V	6.95 Each	
Afterburn - Mature cheddar with chillies, peppers & garlic. 🍷 P V	1.58/100g	
Worcestershire Honey & Fig - Mature cheddar with blossom honey & chopped fig. 🍷 P V	1.70/100g	
Chaumes - Washed rind, semi softcheese with a rich & full flavour. 🍷 P	2.65/100g	



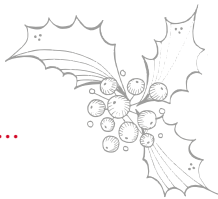
Key - 'P' Pasteurised 'V' Vegetarian 'U' Unpasteurised 🍷 Cows milk 🐐 Goats milk 🐐 Ewes milk

PLEASE TURN OVER FOR PIES, PATES & MORE

PIES, PATES & MORE	PRICE (£)	QTY
Game Pie - 5" hand raised cutting pie with venison, rabbit, boar, guinea fowl, 2lb.	14.45 Each	
Turkey & Cranberry Pie - 5" hand raised cutting pie with turkey & sweet cranberries, 2lb.	12.95 Each	
Chicken & Ham Pie - 5" hand raised cutting pie with chicken & ham, 2lb.	12.95 Each	
Gala Pie - Traditional pork pie with egg, 2lb.	6.95 Each	
Forestierre Pate - French smooth poultry pate with woodland mushrooms.	1.63/100g	
Campagne Pate - Traditional French coarse pork pate.	1.59/100g	
Duck & Port Pate - A smooth & delicious duck pate with the full taste of old port wine.	1.98/100g	
Venison Pate - A luxurious coarse styled pate rich with meaty venison.	2.27/100g	
Scottish Smoked Salmon - Beautifully smoked Scottish salmon, 200g.	6.99 Each	
Duck Eggs - Treat yourself this Christmas with scrambled duck eggs, 1/2 dozen.	2.95 Each	
Charcuterie - Milano salami, Chorizo salami & Truffle salami, 100g of each.	7.49 Each	
Chutney Trio - Cheeseboard chutney, caramelised onion chutney & cheesemaker pickle.	5.75 Each	

Extras - Please list any additional products here:

# CUSTOMER DETAILS



NAME: .....

EMAIL: .....

PHONE: .....

COLLECTION DATE: ...../...../.....

CUSTOMER SIGNATURE: .....

CUTTING PIES TO BE ORDERED BY **4<sup>TH</sup> DECEMBER.**  
 ORDER FORMS TO BE RETURNED BY **14<sup>TH</sup> DECEMBER.**

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