

Cheese Selections

English Award Winning Cheese Selection

- Montgomery's Cheddar

The Montgomery family have been making cheese at Manor Farm in Somerset for three generations. Montgomery's cheddar is made in the traditional way, using unpasteurised cows' milk and animal rennet. The cheese is clothbound and matured on wooden shelves for 12 months. They also produce an extra special mature version which is matured for 18 months. The cheese has a great depth of flavour with a rich and nutty taste.



- Alex James Presents Goddess

Alex James' newest creation, a delectable semi-soft cheese made with rich Guernsey cows' milk. The rind is gently washed in Temperley Somerset Cider Brandy giving the paste and the rind a wonderful silky golden hue. At 4-5 weeks it is very creamy with citrus notes. During maturation the flavour develops and it becomes even more buttery and indulgent - perfect at about 8-10 weeks.



- Wigmore

Produced by renowned cheese maker Anne Wigmore of Village Maid Dairy situated near Reading, Berkshire this brie style bloomy rinded semi soft cheese is made with thermised ewes milk and vegetarian rennet. This cheese has a soft open texture with a delicious mild creamy flavour.



- Cropwell Bishop Stilton

Long known as the 'King of Cheeses', Stilton is a blue veined cheese made with local pasteurised cows' milk. Cropwell Bishop's Blue Stilton has a rich tangy flavour, and a velvety-soft texture that makes it melt in your mouth. To allow this Stilton to develop its unique flavour it is aged until 12 weeks before it leaves the creamery. Cropwell Bishop is produced in a specific area around Melton Mowbray in the Vale of Belvoir and holds the PDO status, it is one of only six dairies licenced to make Stilton.



- Tunworth

Tunworth is an 'ode' to camembert, but while its style, texture and production is similar to an unpasteurised camembert, the taste is unique, cleaner and smoother than its French inspiration. It has a long lasting nutty and sweet milky flavour with the savouriness you'd expect from a camembert-style. Made by the Hampshire cheese company, Tunworth comes as a 250g whole circular cheese in a wooden case.



- Alex James Presents Farleigh Wallop

Farleigh Wallop a soft thermised goats' cheese is rolled on thyme creating a fresh, clean, slightly lactic smell with a citrus and thyme flavour. It is slightly salty with no taints off flavours or bitterness. This cheese was created by Alex James and is part of the Alex James Presents collection of cheeses.



- Golden Cross

Made by Kevin and Alison Blunt in East Sussex from unpasteurised goats milk this soft hand-made cheese log from is rolled and matured in ash with a light delicate flavour. Although manufactured in England, Golden Cross is made according to a traditional French Sainte Maure recipe. The logs are dusted with charcoal ash before being left to



mature for 4-5 weeks, when they develop a tangy flavour and creamy texture with a velvety-white coat.

Golden Cross is today recognised as one of the finest natural-rind goat cheeses on the market. As only the milk from their own herd of goats is used to make this ever popular cheese is limited in supply.

- Stinking Bishop

Not for the faint-hearted! This is a wonderfully eccentric cheese created and produced in Gloucestershire by an equally eccentric, quintessential English gentleman, Charles Martell. Unlike the traditional Double Gloucester, Stinking Bishop is aromatic, pungent and oozes flavour, while the velvety, smooth interior is almost spoonable. Be careful not to discard the glistening, orange-yellow rind, as this is the best bit. This award-winning cheese is a recent invention, similar to Munster, but washed and rubbed with Perry (an alcoholic drink made with a rare variety of pears).



- Rachel

From renowned cheese maker Peter Humphreys at White Lake Cheeses, Rachel is a semi - hard, washed rind, unpasteurised goats milk cheese. It has a pungent smell and a slightly sticky rind with the centre being white and clean. Rachel has a medium, clean, slightly nutty flavour. It is matured for four months and washed 2-3 times per week during maturation.



- Garlic Yarg

Wild Garlic Yarg Cheese is made by hand in open vats on a farm in West Cornwall. The wild garlic leaves are picked from the hedgerows and woods on nearby farms; they are frozen and then applied individually by hand. Every cheese is turned daily through maturity. The cheese is creamy, fresh and slightly lemony with a creamy texture under the rind and an open and crumbly core.



- Bath soft

An organic soft brie like cheese made by Graham Padfield in Somerset with pasteurised cows' milk, using an old recipe dating back to the 18th Century. As a mould ripened cheese it has a mild, slightly mushroomy flavour with a creamy-yellow pate which is supple and will give slightly to finger pressure. A pleasant alternative to Camembert, Bath Soft is a nicely presented organic cheese with a wax seal. It is ideal for introducing people to soft, white-mould cheeses.

