

# The Good Cheese Company

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Please contact us for a price list

Cheese	Cheese maker	Description	Weight	Type
<b>Cheshire</b>				V = Vegetarian
Coloured Cheshire	Appleby	Traditional cloth bound Cheshire with a moist succulent, crumbly texture.	4,2 or 1kg	Cow V
Smoked cheshire	Appleby	Oak smoked red Cheshire with a full smokey flavour and crumbly texture	4 or 2 kg	Cow V
Crabtree	Larkton Hall	flavour infused with either cumin, chilli or	300g	Cow V
Crabtree	Larkton Hall	Alpine semi soft cheese, brine washed and matured on pine shelves	2kg	Cow V
Federia	Larkton Hall	Alpine hard cheese made in the Italian style Brine washed and matured on pine shelves.	6 or 3kg	Cow V
White Cheshire	Belton Farm	Classic cheshire, crumbly with a buttery, fresh taste, made to a traditional method	4kg, 2kg	Cow V
Coloured Cheshire	Belton Farm	A classic Cheshire with a crumbly texture and light nutty flavour	4kg, 2kg	Cow V
Red Fox	Belton Farm	Russet in colour, aged for 16-18 months. It has an unexpected crunch	Available as a block see next section	Cow V
Smoked Red Fox	Belton Farm	After maturation the cheese is smoked for 10 hours over oak chips	1.45kg	Cow V
White Fox	Belton Farm	A creamy textured white leicester with a slight crunch and tangy taste	Available as a block see next section	Cow V
Red Leicester	Belton Farm	Rich coloured, with an open texture and distinctive sweet flavour	4kg, 2kg	Cow V
Mature white cheddar	Belton Farm	Nutty, slightly sharp full flavour, firm body	Available as a block see next section	Cow V
Double Gloucester	Belton Farm	Aged between 6-12 months, a rich golden colour with a smooth texture	4kg,2kg	Cow V
Lancashire	Belton Farm	Full bodied, slightly salted, creamy and faintly crumbly texture	4kg,2kg	Cow V
Port Wine Derby	Belton Farm	Mild Derby cheese infused with Port	2kg/1kg	Cow V
Sage Derby	Belton Farm	Mild, mottled green and semi hard, flavoured with sage	2kg1kg	Cow V

Double Gloucester onion and chive	Belton Farm	A smooth and creamy Double Gloucester flavoured with onion and chives	1.3kg	Cow ✓
Burt's Blue	Burt's Cheese	Made in Ollerton, near knutsford.This is a semi soft Blue cheese with a creamy texture similar to Brie.	180g/1kg	Cow ✓ Cow ✓
Drunken Burt	Burt's Cheese	Soft washed rinded cheese, washed in Hereford cider, golden in colour, matured naturally giving a smokey flavour.	180g/1kg	Cow ✓

### Lancashire

Lancashire	Mrs Kirkham	Traditional Lancashire with a tang and a moist, rich crumbly texture	2.5kg	Cow
Lancashire Smoked	Mrs Kirkham	Smoked for four days to give an unbeatable flavour	2.5kg	Cow
Garstang Blue	Dewlay	A Blue Lancashire with a softer, milder tone and a smooth creamy texture and taste	1.5kg	Cow ✓
Blacksticks Blue	Butlers farmhouse	An award winning creamy soft blue veined cheese with an underlying tanginess	3kg to 500g	Cow ✓
Stratford Blue	Butlers farmhouse	A soft, blue veined subtle cheese, a delicate blue with a luscious texture	3kg to 500g	Cow ✓
Beacon Blue - pre order	Butlers farmhouse	Made from Butlers own goats milk, a silky textured blue with a nutty peppery tang	2.5kg	Goats ✓
Tasty Lancashire	Butlers farmhouse	A delicious, strong tangy flavoured cheese with a creamy texture	1.5kg or 650g	Cow
Kidderton Ash	Butlers farmhouse	Hand made goats log rolled in food ash with an intricate blend of taste and texture	150g	Goats ✓
Smouldering Ember	Butlers farmhouse	Bold, flavoursome and definitely smoky, creamy textured	1.6kg	Cow ✓

### Yorkshire

Yorkshire Wensleydale	Wensleydale Creamery	A white wensleydale with a clean, sweet flavour, a moist crumbly texture	1.25kg	Cow
Double Yorkshire	Wensleydale Creamery	Distinctively nutty and typically Matured for 7 months	1.2kg	Cow ✓
Wensleydale Blue	Wensleydale Creamery	Delicate blue cheese, flavoursome but mellow	2.5kg	Cow ✓
Yorkshire Blue	Shephards Purse	A soft, creamy blue made from Yorkshire cows milk, with a buttery sweet flavour	2 x750g	Cow ✓
Harrogate Blue	Shephards Purse	A soft, creamy blue made from Yorkshire cows milk, with a hint of pepper to the taste	2 x 750g	Cow ✓
Blue Monday	Alex James	A soft, ivory white cheese with purple blue streaks. Creamier and softer than other blues, and has a thin, sticky white rind.	180g/2x750g	Cow ✓

### Yorkshire Continued

Ribblesdale Goat	Ribblesdale cheese co	A mild Goat cheese, perfect for those who have yet to find a goats cheese they like!	1.8kg	Goat V
Ribblesdale Blue Goat	Ribblesdale cheese co	not made at Ribblesdale but tended to by them! Soft and creamy texture	2kg	Goat V

### Heart of England

Berkswell	Ram Hall Farm	A Hard sheep's cheese with a rich, fruity tang and firm, slightly grainy texture	1.1kg	Ewe V
Lincolnshire Poacher	Ulceby Grange Farm	A hard, full flavoured, mature cheese aged for 14-16months for a rich, tangy taste	2.5kg	Cow
Colston Bassett Stilton	Colston Bassett dairy	Rich, creamy colour with a blue veining, smooth creamy texture with a mellow flavour	2kg	Cow V
Shropshire Blue	Tuxford and Tebbit	Exquisite nutty flavour, creamy texture, lovely appearance as blue veins radiate through the deep orange body	2kg	Cow V
Dovedale Blue	Hartington Creamery	A rich, soft textured and creamy blue, with a delicate blue vein	2kg	CowV

### South West

Montgomery Cheddar	James Montgomery	Matured for 12 months, deep, rich and nutty flavour	2.5kg	Cow
Beenleigh Blue	Ticklemore Dairy	A sweet caramel flavour and blue tang, with moist yet crumbly ivory texture	2.8kg	Ewe V
Harbourne Blue	Ticklemore Dairy	A white, firm, crumbly texture, sweet with a floral taste and characteristic blue tang	3.5kg	Goat V
Devon Blue	Ticklemore Dairy	Matured for 4 months, creamy rich and buttery taste with a unique crumbly texture	3.5kg	Cow V
Sharpham Ticklemore	Ticklemore Dairy	Semi hard goat milk cheese, texture is slightly crumbly but moist with a lemon tang	1.5kg	Goat V
Cornish Yarg	Lynher Dairy	Semi hard cheese wrapped in nettle leaves giving a delicate and earthy taste	1.7kg	Cow V
Cornish Yarg Baby	Lynher Dairy	Semi hard cheese wrapped in nettle leaves giving a delicate and earthy taste	1kg	Cow V
Cornish yarg with garlic	Lynher Dairy	Gentle garlic flavour, moisture gives the cheese a slightly firmer texture	1.7kg	Cow V
Vintage reserve cheddar	Barbers 1833	A deliciously creamy cheese with both savoury and naturally sweet notes	1.2kg	Cow V
Barbers farmhouse Vintage Cheddar	Barbers	Matured for 18 months full bodied and complex, ideal for melting.	2.5kg/5kg	Cow V

barbers farmhouse mature cheddar	Barbers	Matured up to 12 months, less intense but has a mellow richness. Rich and complex with a nutty and tangy flavour.	2.5kg/5kg	Cow V
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### South West Continued

Keens Cheddar	Keens	White, smokey flavoured cheddar	2kg	Cow
Applewood smoked cheddar	Applewood	Hand Turned and traditionally ripened soft cheese with an authentic taste	1.5kg	Cow V
Cricket St Thomas Brie	Cricket St Thomas	Fresh and smooth with a creamy texture	1.1kg	Cow V
Rosary Goat log	Rosary goats cheese		1kg	Goats
Wyfe of Bath	Bath soft cheese Co	Made from organic cows milk, handmade from a single herd. Taste changes slightly according to the season, always sweet and rich and redolent of buttercup meadows	3kg	Cow V
Bath Blue	Bath soft cheese Co	A creamy, smooth blue cheese a classic blue veined cheese made from the milk of organic cows. Ripened in stone built room for 8-10 weeks to give a clean aroma	3.5kg	Cow V
Bath Soft	Bath soft cheese Co	This square cheese is soft and yielding with a white bloomy rind, ivory interior. The flavour is mushroomy and creamy with a hint of lemons; it comes wrapped in parchment paper with a red wax seal.	260g	Cow V
Oxford Blue	owned by Robert Pouget De Saint Victor in Burford but produced in Camarthenshire	A semi-firm, but creamy blue with a good depth of flavour	2.7kg	Cow
St Thomas Capricorn	Lubborn Creamery	A delicate velvety soft white cheese	1.1kg	Goat V
St Thomas Capricorn	Lubborn Creamery		6x100g	Goat V

## Other English Cheese's

Blue Stilton	Cropwell Bishop	Traditional hand made blue veined stilton with a soft, creamy, buttery taste	2kg	Cow <b>V</b>
Beauvale Blue	Cropwell Bishop	A soft and creamy blue cheese with a mild and mellow flavour	850g	Cow <b>V</b>
White stilton date and orange	Cropwell Bishop	White Stilton with Date and Orange is a clean, fresh, slightly acid cheese blended with dates and oranges	1kg	Cow <b>V</b>
White stilton and Cranberry	Cropwell Bishop	A Creamy White stilton, mild and crumbly with fruity Cranberries	1kg	Cow <b>V</b>
White stilton	Cropwell Bishop	A creamy white stilton, mild and crumbly, best eaten when young	1.2kg	Cow <b>V</b>
White stilton & apricot	Cropwell Bishop	A Creamy White stilton, mild and crumbly with fruity and tangy apricot.	1.2kg	Cow <b>V</b>
Smoked cheddar	Quickes	A well flavoured matured cheddar 12-15 months oak smoked for 3-4 hours	1.5kg	Cow
Mature Cheddar	Quickes	Farmhouse mature cheddar aged 6-12 months, a unique and complex flavour	2.5kg	Cow
Devonshire Red truckle	Quickes	Classic Red Leicester with a crumbly texture and distinctive creamy flavour	1.8kg	Cow <b>V</b>
Double Devonshire Truckle	Quickes	Matured for 4 months, subtle buttery yet tangy flavour	1.8kg	Cow
Mature cheddar Truckle	Quickes	Mature cheddar aged 6-12 months, wrapped in muslin allowing the cheese to breathe and creating a beautiful rind, this cheese has a complex flavour	1.8kg	Cow
Extra Mature cheddar	Quickes	matured for 15-18 months, complex and smooth flavour	1kg	Cow
Golden Cross	Golden Cross cheese company	Log shaped goats cheese which can be eaten fresh or matured. The cheese is lightly charcoaled prior to maturation when a velvety white penicillium mould develops on the surface. Light and fluffy mousse like texture.	225g	Goat <b>V</b>
Sparkenhoe Red Leicester	Sparkenhoe Farm	A nutty and sweet flavoured cheese with a citrus finish, matured on beechwood shelves for around 6 months	1.25kg	Cow
Tunworth	Pipers farm, Hampshire	A camembert style cheese, soft and delicious	250g	Cow

## Other English and Welsh

Ragstone Goat	Neil's Yard Herefordshire	A semi-firm, handmade, mature goats cheese with a sharp, creamy flavour and citrus after taste	200g	Goat
White stilton	Long Clawson Dairy	Aged for 4 weeks and has a light and fresh and a crumbly texture, delicious used in cheese	1.15kg	Cow <b>V</b>
Stinking Bishop	Martell	Full fat soft cheese, washed in alcohol from Perry pears	500g	Cow
Blue Stilton	Tuxford and tebbit	Classic Blue stilton with rich complex flavours	2kg/1kg	Cow <b>V</b>
Thomas Hoe Blue Stilton	Long Clawson Dairy	A smooth blue Stilton with a soft creamy texture and delicate flavour.	2kg	Cow <b>V</b>
Perl Las	Caws Cenarth	A firm Blue, Light and salty when young, maturing in colour and taste.	2kg	Cow <b>V</b>
Perl Wen	Caws Cenarth	A soft Mould ripened Brie with a fresh, lemony flavour	1.2kg	Cow <b>V</b>
Cenarth Brie	Caws Cenarth	A traditional french style soft cheese, it develops a distinctive aroma and flavour as it develops	1.2kg	Cow <b>V</b>
Blackbomber	Snowdonia	Mature cheddar encased in black wax <b>see Retail section for full Snowdonia range</b>	2kg	Cow <b>V</b>

## Irish

Cashel Blue	Cashel Farmhouse	A Blue farmhouse cheese with a creamy firm texture and tangy taste	1.5kg	Cow <b>V</b>
Celtic Promise	John Savage	Caerphilly type washed rind cheese. A semi-soft cheese ripened in cider to get a slightly moist, sticky orange rind and fruity smell. The soft butter texture develops a buttery aroma.	650g	Cow <b>V</b>
Gubbeen	Gubbeen	Semi-hard cheese with a mild flavour	1.5kg	Cow
Gubbeen smoked	Gubbeen	Semi-hard smoked cheese with a mild flavour	1.5kg	Cow

## Scottish

Isle of Mull	Isle of Mull	A moist cheddar with a soft texture, fruity over tones	3.3kg	Cow
Howgate Brie	Howgate Cheese's	Soft Brie, Mild flavour and creamy texture	1kg	Cow <b>V</b>
Blue Murder		Formely Blue Monday, a wild blue veined Highland Cheese	600g	Cow <b>V</b>

Lanark Blue	Humphrey Errington Pentlands	Mould Ripened, matured slowly for 3 months in a cool, moist stone cheese room, slightly sweet and green blue veins due to the mould being dropped into the vat when the cheese has curdled.	2x750g	Ewes <b>V</b>
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**Continental Cheeses**

<b>Country</b>	<b>Region</b>	<b>Cheese</b>	<b>Size of cheese</b>
<b>France</b>	Auvergne - Rhone Alpes	Beaufort	3kg
		Bleu D Auvergne	1.2kg
		Brebirousse d' Argental	1kg
		Cantal	2kg
		Fourme D' Ambert	2kg
		Emmental	2kg
		Gaperon	350 gram
		Gratte Paille	350 gram
		Mont Briac	350 gram
		St Agur	2x1.15kg
Tomme de Savoie	1.7kg		

**Continental Cheeses continued**

Normandy	Boursin	150g/80g
	Pont le veque	220g/400g
	Camembert	145g/250g
	Livarot	250g/500g
	Neufchatel Heart	200g
	Corsica	Fleur du Marquis
Hauts-de- France	Mimolette	1.8kg
Alpes Cote d' Azur	Reblechon	500g
	Banon	100g
Occitanie	Roquefort	1.4kg

<b>Spain</b>	Nouvelle Aquitaine	Peyrigoux	1.8kg
		Rambol Walnut	125g
		Manchego	1kg
		Manchego 12 months matured	3kg
		Blue Cabralese	3kg
		Mahon	3kg
<b>Germany</b>		Cambazola	2kg
		Rougette Bavarian Red	2.1kg
		Montagnola Affine	2.1kg
<b>Cyprus</b>		Haloumi	250g
<b>Greece</b>		Sliced Haloumi	850 g
		Feta	900g
		Feta Cubes	800 g
		Smoked Feta	800g
<b>Holland</b>		Edam Ball	1.9kg
		Gouda	4kg/2kg
		Old Amsterdam	2.7kg
		Prima Donna Quarter	3kg
<b>Denmark Italy</b>		Havarti	2kg
		Dolcelatte	1.5kg
		Fontal	2kg
		Burrata	1x2x125g
		Gorgonzola	1.5kg
		Grana Padano	1kg/2kg
		Montasio	1.5kg
		Mozzarella Bocconcino	1kg
		Parmasan Reggiano	2kg/1kg
		Provolone ball	1.5kg
		Provolone Piccante	2kg



Ricotta	1.5kg
Vegetarian parmasan style block	2kg
Taleggio	2.2kg
Fontina	1.5kg
Fresh Mozzarella Block	1kg

## Switzerland

Le Gruyere King Cut	1.5kg
Emmental King Cut half	2kg
Appenzeller Quarter	2kg
Tete de Moine	900g

## Terms of Business

The Minimum order value is £50.00 to qualify for free delivery in areas of Cheshire, The Wirral and some parts of North Wales.

Collection of orders from the premises should be arranged prior.

Terms and conditions are cash on delivery or as arranged and confirmed directly with the customer.

Prices on the product list are correct at the time of publication, we reserve the right to change prices at any time, reasonable notice will be given where possible.

If the product is not used or no longer required after delivery or special ordering, we will not collect goods as we cannot except any responsibility for errors.

We must be notified of any defective goods within 48 hours of delivery.

All items listed in the product list are subject to availability.



















