

# The Good Cheese Company

Telephone 01829 770388 mobile 07970 485909

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 <b>V</b>
Smoked cheshire	Appleby	Oak smoked red Cheshire with a full smokey flavour and crumbly texture	4 or 2 kg	Cow <b>V</b>
Crabtree	Larkton Hall	flavour infused with either cumin, chilli or oregano	300g	Cow <b>V</b>
Crabtree	Larkton Hall	Alpine semi soft cheese, brine washed and matured on pine shelves	2kg	Cow <b>V</b>
Federia	Larkton Hall	Alpine hard cheese made in the Italian style Brine washed and matured on pine shelves.	6 or 3kg	Cow <b>V</b>
White Cheshire	Belton Farm	Classic cheshire, crumbly with a buttery, fresh taste, made to a traditional method	4kg, 2kg	Cow <b>V</b>
Coloured Cheshire	Belton Farm	A classic Cheshire with a crumbly texture and light nutty flavour	4kg, 2kg	Cow <b>V</b>
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 <b>V</b>
Smoked Red Fox	Belton Farm	After maturation the cheese is smoked for 10 hours over oak chips	1.45kg	Cow <b>V</b>
White Fox	Belton Farm	A creamy textured white leicester with a slight crunch and tangy taste	Available as a block see next section	Cow <b>V</b>
Red Leicester	Belton Farm	Rich coloured, with an open texture and distinctive sweet flavour	4kg, 2kg	Cow <b>V</b>

<b>Mature white cheddar</b>	<b>Belton Farm</b>	<b>Nutty, slightly sharp full flavour, firm body</b>	<b>Available as a block see next section</b>	<b>Cow V</b>
<b>Double Gloucester</b>	<b>Belton Farm</b>	<b>Aged between 6-12 months, a rich golden colour with a smooth texture</b>	<b>4kg,2kg</b>	<b>Cow V</b>
<b>Lancashire</b>	<b>Belton Farm</b>	<b>Full bodied, slightly salted, creamy and faintly crumbly texture</b>	<b>4kg,2kg</b>	<b>Cow V</b>
<b>Port Wine Derby</b>	<b>Belton Farm</b>	<b>Mild Derby cheese infused with Port</b>	<b>2kg/1kg</b>	<b>Cow V</b>
<b>Sage Derby</b>	<b>Belton Farm</b>	<b>Mild, mottled green and semi hard, flavoured with sage</b>	<b>2kg1kg</b>	<b>Cow V</b>
<b>Double Gloucester onion and chive</b>	<b>Belton Farm</b>	<b>A smooth and creamy Double Gloucester flavoured with onion and chives</b>	<b>1.3kg</b>	<b>Cow V</b>
<b>Burt's Blue</b>	<b>Burt's Cheese</b>	<b>Made in Ollerton, near knutsford.This is a semi soft Blue cheese with a creamy texture similar to brie.</b>	<b>180g/1kg</b>	<b>Cow V</b>
<b>Drunken Burt</b>	<b>Burt's Cheese</b>	<b>Soft washed rinded cheese, washed in Hereford cider, golden in colour, matured naturally giving a smokey flavour</b>	<b>180g/1kg</b>	<b>Cow V</b>
<b>Lancashire</b>				
<b>Lancashire</b>	<b>Mrs Kirkham</b>	<b>Traditional Lancashire with a tang and a moist, rich crumbly texture</b>	<b>2.5kg</b>	<b>Cow</b>
<b>Lancashire Smoked</b>	<b>Mrs Kirkham</b>	<b>Smoked for four days to give an unbeatable flavour</b>	<b>2.5kg</b>	<b>Cow</b>
<b>Garstang Blue</b>	<b>Dewlay</b>	<b>A Blue Lancashire with a softer, milder tone and a smooth creamy texture and ta</b>	<b>1.5kg</b>	<b>Cow V</b>
<b>Blacksticks Blue</b>	<b>Butlers farmhouse</b>	<b>An award winning creamy soft blue veined cheese with an underlying tanginess</b>	<b>3kg to 500g</b>	<b>Cow V</b>
<b>Stratford Blue</b>	<b>Butlers farmhouse</b>	<b>A soft, blue veined subtle cheese, a delicate blue with a luscious texture</b>	<b>3kg to 500g</b>	<b>Cow V</b>
<b>Tasty Lancashire</b>	<b>Butlers farmhouse</b>	<b>A delicious, strong tangy flavoured cheese with a creamy texture</b>	<b>.5kg or 650g</b>	<b>Cow</b>
<b>Kidderton Ash</b>	<b>Butlers farmhouse</b>	<b>Hand made goats log rolled in food ash with an intricate blend of taste and text</b>	<b>150g</b>	<b>Goats V</b>
<b>Smouldering Ember</b>	<b>Butlers farmhouse</b>	<b>Bold, flavoursome and definitely smoky, creamy textured</b>	<b>1.6kg</b>	<b>CowV</b>

## 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 <b>V</b>
Wensleydale Blue	Wensleydale Creamery	Delicate blue cheese, flavoursome but mellow	2.5kg	Cow <b>V</b>
Yorkshire Blue	Shepherd's Purse	A soft, creamy blue made from Yorkshire cows milk, with a buttery sweet flavou	2 x750g	Cow <b>V</b>
Katy's Lavender	Shepherd's Purse	A refreshing white cheese blended with lavender	3 x750g	Ewe <b>V</b>
Bluemin White	Shepherd's Purse	A blue brie style cheese, develops a blue rind and ripens from the outside in	170g	Cow <b>V</b>
Harrogate Blue	Shepherd's Purse	A soft, creamy blue made from Yorkshire cows milk, with a hint of pepper to the taste	2 x 750g	Cow <b>V</b>
Ribblesdale Goat	Ribblesdale cheese co	A mild Goat cheese, perfect for those who have yet to find a goats cheese they li	1.8kg	Goat <b>V</b>
Ribblesdale Blue Goat	Ribblesdale cheese co	not made at Ribblesdale but tended to by them! Soft and creamy texture	2kg	Goat <b>V</b>

## 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 <b>V</b>
Lincolnshire Poacher	Ulceby Grange Farm	A hard, full flavoured, mature cheese aged for 14-16months for a rich, tangy tas	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 <b>V</b>
Shropshire Blue	Tuxford and Tebbit	Exquisite nutty flavour, creamy texture, lovely appearance as blue veins radiate through the deep orange body	2kg	Cow <b>V</b>

<b>Pre-orderDovedale Blue</b>	<b>Hartington Creamery</b>	<b>A rich, soft textured and creamy blue, with a delicate blue vein</b>	<b>2kg</b>	<b>Cow</b> <b>V</b>
<b>Tarporley Blue</b>	<b>Hartington Creamery</b>	<b>Exclusive to The Good Cheese Company, a subtle ideal beginners blue with a herby note and creamy texture.</b>	<b>2kg</b>	<b>Cow</b> <b>V</b>
<b>South West</b>				
<b>Montgomery Cheddar</b>	<b>James Montgomery</b>	<b>Matured for 12 months, deep, rich and nutty flavour</b>	<b>2.5kg</b>	<b>Cow</b>
<b>Beenleigh Blue</b>	<b>Ticklemore Dairy</b>	<b>A sweet caramel flavour and blue tang, with moist yet crumbly ivory texture</b>	<b>2.8kg</b>	<b>Ewe</b> <b>V</b>
<b>Harbourne Blue</b>	<b>Ticklemore Dairy</b>	<b>A white, firm, crumbly texture, sweet with a floral taste and characteristic blue t</b>	<b>3.5kg</b>	<b>Goat</b> <b>V</b>
<b>Devon Blue</b>	<b>Ticklemore Dairy</b>	<b>Matured for 4 months, creamy rich and buttery taste with a unique crumbly text</b>	<b>3.5kg</b>	<b>Cow</b> <b>V</b>
<b>Sharpham Ticklemore</b>	<b>Ticklemore Dairy</b>	<b>Semi hard goat milk cheese, texture is slightly crumbly but moist with a lemon t</b>	<b>1.5kg</b>	<b>Goat</b> <b>V</b>
<b>Cornish Yarg</b>	<b>Lynher Dairy</b>	<b>Semi hard cheese wrapped in nettle leaves giving a delicate and earthy taste</b>	<b>1.7kg</b>	<b>Cow</b> <b>V</b>
<b>Cornish Yarg Baby</b>	<b>Lynher Dairy</b>	<b>Semi hard cheese wrapped in nettle leaves giving a delicate and earthy taste</b>	<b>1kg</b>	<b>Cow</b> <b>V</b>
<b>Cornish yarg with garlic</b>	<b>Lynher Dairy</b>	<b>Gentle garlic flavour, moisture gives the cheese a slightly firmer texture</b>	<b>1.7kg</b>	<b>Cow</b> <b>V</b>
<b>Vintage reserve cheddar</b>	<b>Barbers 1833</b>	<b>A deliciously creamy cheese with both savoury and naturally sweet notes</b>	<b>1.2kg</b>	<b>Cow</b> <b>V</b>
<b>Barbers farmhouse Vintage Cheddar</b>	<b>Barbers</b>	<b>Matured for 18 months full bodied and complex, ideal for melting.</b>	<b>2.5kg/5kg</b>	<b>Cow</b> <b>V</b>
<b>barbers farmhouse mature cheddar</b>	<b>Barbers</b>	<b>Matured up to 12 months, less intense but has a mellow richness. Rich and complex with a nutty and tangy flavour.</b>	<b>2.5kg/5kg</b>	<b>Cow</b> <b>V</b>
<b>Keens Cheddar</b>	<b>Keens</b>	<b>White, smokey flavoured cheddar</b>	<b>2kg</b>	<b>Cow</b>
<b>Applewood smoked cheddar</b>	<b>Applewood</b>	<b>Hand Turned and traditionally ripened soft cheese with an authentic taste</b>	<b>1.5kg</b>	<b>Cow</b> <b>V</b>
<b>Cricket St Thomas Brie</b>	<b>Cricket St Thomas</b>	<b>Fresh and smooth with a creamy texture</b>	<b>1.1kg</b>	<b>Cow</b> <b>V</b>

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 <b>V</b>
Bath Blue	Bath soft cheese Co	A creamy, smooth blue cheese a classic blue veined cheese made from the milk organic cows. Ripened in stone built room for 8-10 weeks to give a clean aroma	3.5kg	Cow <b>V</b>
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 <b>V</b>
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/6 x100g	Goat <b>V</b>
Westcombe cheddar	Westcombe Dairy	A smooth well rounded cheddar from Somerset, it has lingering flavours and a good balance of creaminess and acidity	2kg	Cow <b>V</b>
<b>Other English Cheeses</b>				
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 and Cranberry	Cropwell Bishop	fresh, slightly acid cheese blended with dates and oranges 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 V
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 V
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
<b>Other English and Welsh</b>				
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 V
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 V
Thomas Hoe Blue Stilton	Long Clawson Dairy	A smooth blue Stilton with a soft creamy texture and delicate flavour.	2kg	Cow V
Perl Las	Caws Cenarth	A firm Blue, Light and salty when young, maturing in colour and taste.	2kg	Cow V

<b>Perl Wen</b>	<b>Caws Cenarth</b>	<b>A soft Mould ripened Brie with a fresh, lemony flavour</b>	<b>1.2kg</b>	<b>Cow V</b>
<b>Cenarth Brie</b>	<b>Caws Cenarth</b>	<b>A traditional french style soft cheese, it develops a distinctive aroma and flavour as it develops</b>	<b>1.2kg</b>	<b>Cow V</b>
<b>Blackbomber</b>	<b>Snowdonia</b>	<b>Mature cheddar encased in black wax</b>	<b>2kg</b>	<b>Cow V</b>
		<b>see Retail section for full Snowdonia range</b>		
<b>Irish</b>				
<b>Cashel Blue</b>	<b>Cashel Farmhouse</b>	<b>A Blue farmhouse cheese with a creamy firm texture and tangy taste</b>	<b>1.5kg</b>	<b>Cow V</b>
<b>Celtic Promise</b>	<b>John Savage</b>	<b>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.</b>	<b>650g</b>	<b>Cow V</b>
<b>Gubbeen</b>	<b>Gubbeen</b>	<b>Semi-hard cheese with a mild flavour</b>	<b>1.5kg</b>	<b>Cow</b>
<b>Gubbeen smoked</b>	<b>Gubbeen</b>	<b>Semi-hard smoked cheese with a mild flavour</b>	<b>1.5kg</b>	<b>Cow</b>
<b>Scottish</b>				
<b>Isle of Mull</b>	<b>Isle of Mull</b>	<b>A moist cheddar with a soft texture, fruity over tones</b>	<b>3.3kg</b>	<b>Cow</b>
<b>Howgate Brie</b>	<b>Howgate Cheese's</b>	<b>Soft Brie, Mild flavour and creamy texture</b>	<b>1kg</b>	<b>Cow V</b>
<b>Blue Murder</b>		<b>Formely Blue Monday, a wild blue veined Highland Cheese</b>	<b>600g</b>	<b>Cow V</b>
<b>Lanark Blue</b>	<b>Humphrey Errington Pentlands</b>	<b>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.</b>	<b>2x750g</b>	<b>Ewes V</b>

<b>Continental Cheeses</b>			
<b>Country</b>	<b>Region</b>	<b>Cheese</b>	<b>Size of</b>
<b>France</b>	<b>Auvergne - Rhone</b>	<b>Beaufort</b>	<b>3kg</b>
	<b>Alpes</b>	<b>Bleu D Auvergne</b>	<b>1.2kg</b>
		<b>Brebirousse d' Argental</b>	<b>1kg</b>
		<b>Cantal</b>	<b>2kg</b>
		<b>Fourme D' Ambert</b>	<b>2kg</b>
		<b>Emmental</b>	<b>2kg</b>
		<b>Gaperon</b>	<b>350 gram</b>
		<b>Gratte Paille</b>	<b>350 gram</b>
		<b>Mont Briac</b>	<b>350 gram</b>
		<b>St Agur</b>	<b>2x1.15kg</b>
		<b>Tomme de Savoie</b>	<b>1.7kg</b>
	<b>Normandy</b>	<b>Boursin</b>	<b>150g/80g</b>
		<b>Pont le veque</b>	<b>220g/400g</b>
		<b>Camembert</b>	<b>145g/250g</b>
		<b>Livarot</b>	<b>250g/500g</b>
		<b>Neufchatel Heart</b>	<b>200g</b>
	<b>Corsica</b>	<b>Fleur du Marquis</b>	<b>300g</b>

	<b>Hauts-de- France</b>	<b>Mimolette</b>	<b>1.8kg</b>
	<b>Alpes Cote d' Azur</b>	<b>Reblechon</b>	<b>500g</b>
		<b>Banon</b>	<b>100g</b>
	<b>Occitanie</b>	<b>Roquefort</b>	<b>1.4kg</b>
	<b>Nouvelle Aquitaine</b>	<b>Peyrigoux</b>	<b>1.8kg</b>
		<b>Rambol Walnut</b>	<b>125g</b>
<b>Spain</b>		<b>Manchego</b>	<b>1kg</b>
		<b>Manchego 12 months matured</b>	<b>3kg</b>
		<b>Blue Cabralese</b>	<b>3kg</b>
		<b>Mahon</b>	<b>3kg</b>
<b>Germany</b>		<b>Cambazola</b>	<b>2kg</b>
		<b>Rougette Bavarian Red</b>	<b>2.1kg</b>
		<b>Montagnola Affine</b>	<b>2.1kg</b>
<b>Cyprus</b>		<b>Haloumi</b>	<b>250g</b>
		<b>Sliced Haloumi</b>	<b>850 g</b>
<b>Greece</b>		<b>Feta</b>	<b>900g</b>
		<b>Feta Cubes</b>	<b>800 g</b>
		<b>Smoked Feta</b>	<b>800g</b>
<b>Holland</b>		<b>Edam Ball</b>	<b>1.9kg</b>

		<b>Gouda</b>	<b>4kg/2kg</b>
		<b>Old Amsterdam</b>	<b>2.7kg</b>
		<b>Prima Donna Quarter</b>	<b>3kg</b>
<b>Denmark</b>		<b>Havarti</b>	<b>2kg</b>
<b>Italy</b>		<b>Dolcelatte</b>	<b>1.5kg</b>
		<b>Fontal</b>	<b>2kg</b>
		<b>Burrata</b>	<b>1x2x125g</b>
		<b>Gorgonzola</b>	<b>1.5kg</b>
		<b>Grana Padano</b>	<b>1kg/2kg</b>
		<b>Montasio</b>	<b>1.5kg</b>
		<b>Mozzarella Bocconcino</b>	<b>1kg</b>
		<b>Parmasan Reggiano</b>	<b>2kg/1kg</b>
		<b>Provolone ball</b>	<b>1.5kg</b>
		<b>Provolone Piccante</b>	<b>2kg</b>
		<b>Ricotta</b>	<b>1.5kg</b>
		<b>Vegetarian parmasan style block</b>	<b>2kg</b>
		<b>Taleggio</b>	<b>2.2kg</b>
		<b>Fontina</b>	<b>1.5kg</b>
		<b>Fresh Mozzarella Block</b>	<b>1kg</b>

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 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.

# The Good Cheese Company



## Grated Cheese

Belton Farm Cheshire	approximatley 500g	Cow	V
Belton Farm Red Leicester	2.5kg bag	Cow	V
Belton Farm White fox	1kg/2kg bag	Cow	V
Belton Farm White mature Cheddar	2kg bag	Cow	V
Comte	1kg bag	Cow	V
Grana padano Shaving	2kg bag	Cow	
Mature Coloured cheddar	2kg bag	Cow	V
Mild Coloured cheddar	2kg bag	Cow	V
Mild White Cheddar	2kg bag	Cow	V
Monteray Jack	2kg bag	Cow	V
Mozzarella	2kg bag	Cow	V
Red Hot Mex	approximatley 500g	Cow	V

# *The Good Cheese Company*



## *Other dairy and non dairy products*

	<b>Weight</b>
<b>Estate Dairy Cultured Butter</b>	<b>butter sheets for baking</b>
	<b>1kg</b>
<b>Longley farm Jersey foil wrapped butter</b>	<b>250g</b>
<b>Netherend butter portions</b>	<b>100x15g/100x20g</b>
<b>Cheshire Clotted cream</b>	<b>1kg/113g/40g</b>
<b>Cheshire Clotted Cream rice pudding</b>	<b>500g/330g</b>
<b>Cheshire Clotton Farm Luxury Custard</b>	<b>500g/330g</b>
<b>Cheshire Clotton Farm Yoghurt</b>	<b>500g</b>
<b>Longley farm Crème Fraiche</b>	<b>200g</b>
<b>Longley farm Large double cream</b>	<b>6x250ml</b>
<b>Longley farm large single cream</b>	<b>6x250ml</b>
<b>Longley farm set sour cream</b>	<b>2kg/6x150g</b>
<b>Longley farm low fat cream cheese</b>	<b>200g/1kg</b>
<b>Longley farm full fat cream cheese</b>	<b>200g/1kg</b>
<b>Longley farm cottage cheese plain</b>	<b>250g</b>
<b>Longley farm cottage cheese chive</b>	<b>250g</b>
<b>Longley farm cottage cheese Pineapple</b>	<b>250g</b>
<b>Longley farm cottage cheese fat free</b>	<b>250g</b>
<b>Longley farm Buttermilk</b>	<b>500g</b>
<b>Mascarpone</b>	<b>500g/250g</b>
<b>Fig and almond Wheel</b>	<b>500g</b>
<b>Fig Relish</b>	<b>1.4kg</b>
<b>Baked fig ball</b>	<b>200g</b>
<b>Green olives stuffed with sundried tomatoes</b>	<b>2kg</b>
<b>Green olives stuffed with Garlic</b>	<b>2kg</b>
<b>Green Olives in Brine</b>	<b>2kg</b>
<b>Green olives stuffed with Feta and Ricotta</b>	<b>2kg</b>
<b>Sundried tomatoes</b>	<b>2.88kg jar</b>
<b>Quince Jelly</b>	<b>200g/800g</b>
<b>Pear Conserve</b>	<b>200g</b>
<b>Damson plum conserve</b>	<b>200g</b>
<b>Cheshire Chutney - various</b>	<b>135g/230g</b>
<b>Honeycomb</b>	<b>240g</b>
<b>Stags assorted biscuits for cheese</b>	<b>21x75g</b>

### **Charcuterie**

#### **Italian**

<b>Coppa - Salami</b>	<b>2kg</b>
<b>Pancetta sliced</b>	<b>100g</b>
<b>Pancetta sliced</b>	<b>500g</b>
<b>Salame Milano</b>	<b>2kg</b>

**Spanish**

<b>Chorizo horseshoe</b>	<b>250g</b>
<b>Casademont Sliced mixed tapas</b>	<b>150g</b>
<b>Casademont Fresh Chorizo mini</b>	<b>80g</b>
<b>Casademont sliced chorizo</b>	<b>100g</b>

# *The Good Cheese Company*

## **Pre-pack product list**

### **Cut & Labelled by The Good Cheese Company**

#### **Please note weight of cheese may vary**

**Some of the products below are not yet available to purchase from our online shop, please contact us if you would specifically like any of the cheeses not listed**

<b>Cut, packed and labelled by The Good Cheese Company</b>	<b>Weight of pack</b>
Appleby Coloured Cheshire	160g
Appleby White Cheshire	160g
Belton Farm Double Gloucester	250g
Belton Farm Double Gloucester onion and chive	200g
Belton Farm farmhouse coloured Cheshire	250g
Belton Farm Farmhouse white Cheshire	250g
Belton Farm Lancashire	250g
Belton Farm Port Wine Derby	200g
Belton Farm red fox (mature red leicester)	200g
Belton Farm Red Leicester	250g
Belton Farm Sage Derby	200g
Belton Farm Smoked Red Fox	200g
Belton Farm white fox (mature white leicester)	200g
Belton Farm white Mature Cheddar	195g
Butlers Blacksticks blue	160g
Butlers Stratford Blue	160g
Cambazola	190g
Charnwood smoked cheddar	190g
Comte	200g
Cornish Brie	150g
Cropwell Bishop White Stilton with Apricots	150g
Cropwell Bishop White Stilton with Cranberry	150g
Edam	200g
Extra Mature farmhouse cheddar	200g
Farmhouse white mild cheddar	200g
French Brie	200g
Goats Cheese	150g
Grana Padano parmesan style cheese	180g
Hartington Creamery Dovedale Blue	200g
Hawes Double Yorkshire	200g
Hawes Wensleydale	200g
Hawes Wensleydale and cranberries	160g
Hawes Wensleydale and ginger	160g
Hawes Wensleydale with Apricots	160g
Lancashire with Garlic and Parsley	160g
Lincolnshire Poacher	170g
Made by Hartington Creamery Tarporley Blue	160g
Mozzarella block	200g
Red hot mex (cheddar infused with chilli)	200g
Tuxford & Tebbut Shropshire Blue	160g

<b>Tuxford and Tebbut Blue Stilton</b>	<b>160g</b>
<b>White Stilton</b>	<b>160g</b>

**Other cheese sold for retail packed and labelled by cheese maker**

**Weight**

<b>Barbers 1833 mature cheddar</b>	<b>190g</b>	
<b>Barbers Farmhouse vintage cheddar</b>	<b>200g</b>	
<b>Bath soft</b>	<b>250g</b>	
<b>Cheddar Gorge cave aged mature cheddar</b>	<b>190g</b>	
<b>Cricket st Thomas Camembert</b>	<b>200g</b>	
<b>Cricket st Thomas Capricorn Goats Cheese</b>	<b>6x100g</b>	
<b>Extra Mature (15 months) Yorkshire Cheddar</b>	<b>200g</b>	
<b>Feta</b>	<b>200g</b>	
<b>Haloumi</b>	<b>250g</b>	
<b>Hartington Creamery cheddar with Black pepper</b>	<b>160g</b>	
<b>Perl las ( welsh Blue)</b>	<b>250g</b>	
<b>Perl Wen (welsh Brie)</b>	<b>250g</b>	
<b>Quickes cloth bound Goats milk cheese</b>	<b>150g</b>	
<b>Quickes Devonshire Red</b>	<b>150g</b>	
<b>Quickes Elderflower cloth bound cheese</b>	<b>150g</b>	
<b>Quickes extra Mature Cheddar</b>	<b>150g</b>	
<b>Ragstone goats</b>	<b>250g</b>	
<b>Rosary Goat Button</b>	<b>100g</b>	
<b>Rosary Goat Button with Garlic and Herb</b>	<b>100g</b>	
<b>Shepherd's Purse Bluemin White</b>	<b>180g</b>	
<b>Shepherd's Purse Harrogate Blue</b>	<b>180g</b>	
<b>Shepherd's Purse Yorkshire Blue</b>	<b>180g</b>	
<b>Snowdonia Amber Mist</b>	<b>200g</b>	<b>orange waxed truckle</b>
<b>Snowdonia Beechwood</b>	<b>200g</b>	<b>yellow waxed truckle</b>
<b>Snowdonia Blackbomber</b>	<b>200g</b>	<b>Black waxed truckle</b>
<b>Snowdonia Bouncing Berries</b>	<b>200g</b>	<b>red waxed truckle</b>
<b>Snowdonia Ginger Spice</b>	<b>200g</b>	<b>orange waxed truckle</b>
<b>Snowdonia Green Thunder</b>	<b>200g</b>	<b>green waxed truckle</b>
<b>Snowdonia Pickle Power</b>	<b>200g</b>	<b>Purple waxed truckle</b>
<b>Snowdonia Red Devil</b>	<b>200g</b>	<b>Red waxed truckle</b>
<b>Snowdonia Red Storm</b>	<b>200g</b>	<b>Red waxed truckle</b>
<b>Snowdonia Rock Star</b>	<b>150g</b>	<b>Blue waxed truckle</b>
<b>Snowdonia Ruby Mist</b>	<b>200g</b>	<b>plum waxed truckle</b>
<b>Snowdonia Truffle Trove</b>	<b>150g</b>	<b>White waxed truckle</b>