

The Good Cheese Company

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Please contact us for a price list

Cheese	Cheese maker	Description	Weight	Type
Cheshire				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 oregano	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 V
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 V
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 V
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 V
Blacksticks Blue	Butlers farmhouse	An award winning creamy soft blue veined cheese with an underlying tanginess	3kg to 500g	Cow V
Stratford Blue	Butlers farmhouse	A soft, blue veined subtle cheese, a delicate blue with a luscious texture	3kg to 500g	Cow V
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 V
Smouldering Ember	Butlers farmhouse	Bold, flavoursome and definitely smoky, creamy textured	1.6kg	CowV

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 V
Wensleydale Blue	Wensleydale Creamery	Delicate blue cheese, flavoursome but mellow	2.5kg	Cow V
Yorkshire Blue	Shepherd's Purse	A soft, creamy blue made from Yorkshire cows milk, with a buttery sweet flavour	2 x 750g	Cow V
Katy's Lavender	Shepherd's Purse	A refreshing white cheese blended with lavender	3 x 750g	Ewe V
Bluemin White	Shepherd's Purse	A blue brie style cheese, develops a blue rind and ripens from the outside in	170g	Cow V
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 V
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

Pre-orderDovedale Blue	Hartington Creamery	A rich, soft textured and creamy blue, with a delicate blue vein	2kg	Cow V
Tarporley Blue	Hartington Creamery	Exclusive to The Good Cheese Company, a subtle ideal beginners blue with a herby note and creamy texture.	2kg	Cow V
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
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/6 x100g	Goat V
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 V
Other English				
Cheese's				
Blue Stilton	Cropwell Bishop	Traditional hand made blue veined stilton with a soft, creamy, buttery taste	2kg	Cow V
Beauvale Blue	Cropwell Bishop	A soft and creamy blue cheese with a mild and mellow flavour	850g	Cow V
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 V
White stilton	Cropwell Bishop	A creamy white stilton, mild and crumbly, best eaten when young	1.2kg	Cow V

White stilton & apricot	Cropwell Bishop	A Creamy White stilton, mild and crumbly with fruity and tangy apricot.	1.2kg	Cow V
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
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 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
Perl Wen	Caws Cenarth	A soft Mould ripened Brie with a fresh, lemony flavour	1.2kg	Cow V
Cenarth Brie	Caws Cenarth	A traditional french style soft cheese, it develops a distinctive aroma and flavour as it develops	1.2kg	Cow V
Blackbomber	Snowdonia	Mature cheddar encased in black wax	2kg	Cow V

see Retail section for full Snowdonia range

Irish

Cashel Blue	Cashel Farmhouse	A Blue farmhouse cheese with a creamy firm texture and tangy taste	1.5kg	Cow V
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 V
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 V
Blue Murder		Formely Blue Monday, a wild blue veined Highland Cheese	600g	Cow V
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 V

Continental Cheeses			
Country	Region	Cheese	Size of
France	Auvergne - Rhone	Beaufort	3kg
	Alpes		
		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
	Normandy	Boursin	150g/80g
		Pont le veque	220g/400g
		Camembert	145g/250g
		Livarot	250g/500g
		Neufchatel Heart	200g

	Corsica	Fleur du Marquis	300g
	Hauts-de- France	Mimolette	1.8kg
	Alpes Cote d' Azur	Reblechon	500g
		Banon	100g
	Occitanie	Roquefort	1.4kg
	Nouvelle Aquitaine	Peyrigoux	1.8kg
		Rambol Walnut	125g
Spain		Manchego	1kg
		Manchego 12 months matured	3kg
		Blue Cabrales	3kg
		Mahon	3kg
Germany		Cambazola	2kg
		Rougette Bavarian Red	2.1kg
		Montagnola Affine	2.1kg
Cyprus		Haloumi	250g
		Sliced Haloumi	850 g
Greece		Feta	900g
		Feta Cubes	800 g
		Smoked Feta	800g

Holland		Edam Ball	1.9kg
		Gouda	4kg/2kg
		Old Amsterdam	2.7kg
		Prima Donna Quarter	3kg
Denmark		Havarti	2kg
Italy		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.

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

Weight

Estate Dairy Cultured Butter

250g/100x20g/100x10g/
butter sheets for baking 1kg

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

Charcuterie

Italian

Coppa - Salami	2kg
Pancetta sliced	100g
Pancetta sliced	500g
Salame Milano	2kg

Spanish

Chorizo horseshoe	250g
Casademont Sliced mixed tapas	150g
Casademont Fresh Chorizo mini	80g
Casademont sliced chorizo	100g

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

Cut, packed and labelled by The Good Cheese Company	Weight of pack
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

Tuxford and Tebbut Blue Stilton	160g
White Stilton	160g

Other cheese sold for retail packed and labelled by cheese maker

Weight

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