

## *The Good Cheese Company*

PRODUCT	CHEESE MAKER	DESCRIPTION	WEIGHT AVAILABLE	TYPE
Cheshire	Appleby	Traditional cloth bound Cheshire with a moist succulent, crumbly texture.	8,4,2kg	Cow
Cheshire smoked	Appleby	Oak smoked red Cheshire with a full smokey flavour and crumbly texture.	8,4,2kg	Cow
Whitehaven	Butlers	smooth, soft goats milk brie with a subtle flavour hinting of almonds and white wine.	150g	Goat
Kidderton Ash	Butlers	Hand made goats log rolled in food ash with an intricate blend of taste and texture.	150g	Goat
Button Mill	Butlers	mould ripened cheese with a delicate white Coat and a creamy centre.	150g	Cow
Crabtree	Larkton Hall	Alpine semi-soft cheese, brine washed and matured on pine shelves.	2kg	Cow
Federia	Larkton Hall	Alpine hard cheese made in the Italian style Brine washed and matured on pine shelves.	6,3kg	Cow
Burland Bloom	Butlers	A Golden Brie with a golden yellow colour and rich creamy taste.	150g	Cow
Cheshire white	Belton	Classic Cheshire, crumbly with a buttery, fresh taste, made to a traditional method.	4,1.5kg	Cow
Cheshire Coloured	Belton	A Classic Cheshire with a crumbly texture and light nutty flavour.	4, 1.5kg	Cow
Red Fox (Red Leicester)	Belton	Russet in colour, aged for 14-18 months, it has an unexpected crunch.	4, 1.5kg	Cow
White Fox (White leicester)	Belton	A creamy textured White Leicester with a slight crunch.	1.5kg	Cow
Red Leicester	Belton	Rich coloured, with an open texture And distinctive sweet flavour.	4, 1.5kg	Cow
Red Leicester Cracked black Pepper	Belton	An open textured cheese with an infusion of black pepper.	4, 1.5kg	Cow
Mature white Cheddar	Belton	Nutty, slightly sharp full flavour, firm body.	4, 1.5kg	Cow
Double Gloucester	Belton	Aged between 6-12 months, a rich golden colour with a smooth texture.	8,4,2kg	Cow
Lancashire	Belton	Full bodied, slightly salted, creamy faintly Crumbly texture.	8,4,2kg	Cow

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Sage Derby	Belton	Mild, Mottled green and semi hard, Flavoured with sage.	2kg	Cow
Double Gloucester	Belton	A smooth and creamy double Gloucester flavoured with onion and chives.	4,2 kg	Cow
Onion and chive				
Nantwich Blue	Camarthenshire Cheese	A mild, creamy blue with a sharp piquant Flavour and soft texture.	2.5kg	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
Burt's DiVine	Burt's Cheese	A stunning cheese, mould ripened, washed in Cider and wrapped in vine leaves.	180g/1kg	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
Medium Goat Cheese	Delamere Dairy	A hard Medium Goat cheese	150g	Goat
Natural Goat Log	Delamere Dairy	A soft creamy Natural Goat log	125g	Goat
Herb Goat Log	Delamere Dairy	A soft creamy goat log with the infusion of herbs.	125g	Goat
Honey Goat Log	Delamere Dairy	A soft creamy goat log with honey.	125g	Goat
Greek Goat	Delamere Dairy	A semi hard Greek goat cheese	200g	Goat
Spreadable Goats cheese	Delamere Dairy	A smooth Spreadable goat cheese	125g	Goat
Goat cheese Pearls, natural or Honey	Delamere Dairy	A little pot of cheese pearls, perfect for salads	100g	Goat
Natural sheep cheese	Delamere Dairy	A semi-hard natural sheeps cheese	150g	Sheep

PRODUCT	CHEESE MAKER	DESCRIPTION	WEIGHT AVAILABLE	TYPE
<u>Lancashire</u>				
Lancashire	Mrs Kirkham	Traditional Lancashire with a tang and a Moist, rich crumbly texture.	5, 2.5kg	Cow
Lancashire Smoked	Mrs Kirkham	Smoked for four days to give an unbeatable flavour.	5, 2.5kg	Cow
Garstang Blue	Dewlay	A blue Lancashire with a softer, milder tone And a smooth creamy texture and taste.	1.5kg	Cow
Lancashire creamy	Sandham's	A Traditional hand made Lancashire but Softer, milder and richer in taste.	5kg	Cow
Lancashire Smoked	Sandham's	Smoked on site to add a mellow smokiness to the traditional creamy tang.	1.5kg	Cow
Blacksticks Blue	Butlers farmhouse cheese	An award winning creamy soft blue veined cheese with an underlying tanginess.	125g/2.5kg	Cow
Blacksticks Creamy	Butlers farmhouse cheese	A soft, blue veined subtle cheese, a delicate blue with a luscious texture.	125g/2.5kg	Cow
Blacksticks White	Butlers farmhouse cheese	A soft and creamy white cheese with a subtle blue veining and a milder tanginess.	2.5kg	Cow
Blacksticks Silk	Butlers farmhouse cheese	<b>Limited availability</b> Made from Butlers own goats milk, a silky Textured blue with a nutty, peppery tang.	2.5kg	Goat
Blackstick Velvet	Butlers farmhouse cheese	<b>only available April – November</b> A velvety soft blue veined sheep milk cheese	2.5kg	Sheep
Tasty Lancashire	Butlers farmhouse cheese	A delicious, strong tangy flavoured cheese With a creamy texture.	1.5kg	Cow
Rothbury Red	Butlers farmhouse cheese	A tasty, nutty mature red Leicester with a delicate butterscotch flavour.	1.75kg	Cow
Trotter Hill	Butlers farmhouse cheese	A fully matured, creamy pale Lancashire With a deep, complex savoury flavour.	1.75kg	Cow

PRODUCT	CHEESE MAKER	DESCRIPTION	WEIGHT AVAILABLE	TYPE
<b>Yorkshire</b>				
Hawes	Wensleydale	A white wensleydale with a clean, sweet	2.5kg	Cow
Traditional		flavour, a moist crumbly texture.		
Wensleydale	Wensleydale	Blue veined, matured for 6 months, with a	1.25kg	Cow
Blue		soft creamy texture.		
Yorkshire blue	Shephards purse	A soft, creamy blue made from Yorkshire	750g	Cow
		cows milk, with a buttery, sweet flavour.		
Harrogate blue	Shephards purse	A soft, creamy blue made from Yorkshire	750g	Cow
		cows milk with a hint of pepper.		
Old Peculiar	Swaledale	A creamy, yellow, moist open texture which	1.5kg	Ewe
		is complimented by a distinct beer flavour.		
Swaledale	Swaledale	A mild, smooth waxed ewe cheese with a	1.5kg	Ewe
		slight tang and soft moist open texture.		
<b>Heart of England</b>				
Berkswell	Ram Hall farm	A hard sheeps cheese with a rich, fruity tang	3kg	Ewe
		And firm, slightly grainy texture.		
Lincolnshire	S.Jones	A hard, full flavoured, mature cheese aged	2.5kg	Cow
Poacher		14-16 months for a rich, tangy taste.		
Colston	Colston Bassett dairy	Rich creamy colour with a blue veining,	2kg	Cow
Bassett stilton		Smooth creamy texture with a mellow flavour.		
Shropshire	Tuxford and Tebbit	Exquisite nutty flavour, creamy texture, lovely	8,4,2kg	Cow
Blue		appearance as blue veins radiate through		
		Its deep orange body.		
<b>South West</b>				
Beenleigh Blue	Ticklemore	A sweet caramel flavour and blue tang, with	1.5kg	Ewe
		Moist yet crumbly ivory texture.		
Harbourne	Ticklemore	A white, firm, crumbly texture, sweet, with a	2kg	Goat
Blue		Floral taste and characteristic blue tang		
Devon Blue	Ticklemore	Matured for 4 months to give a sweet, smooth	2kg	Cow
		Medium blue cheese.		
Cornish Brie	Cornish larder	A rich brie with a characteristic yellow buttery	1kg	Cow
		Colour and mild creamy flavour.		
Cornish Yarg	Lynher dairy	Semi hard cheese wrapped in nettle leaves	1, 1.7kg	Cow
		giving a delicate earthy taste.		
Cornish Yarg	Lynher Dairy	Gentle garlic flavour, moisture gives the	1.5kg	Cow
With wild garlic		cheese a slightly firmer texture.		

South west continued				
Somerset Brie	Piers Fieldon	A creamy brie with a mild fresh flavour,	1,3kg	Cow
		becoming fuller as it matures.		
Vintage	Barbers 1833	A deliciously creamy cheese with both	1.2kg	Cow
Reserve cheddar				
Keens cheddar	Keens	Rich and complex with a nutty flavour and a	2kg	Cow
		Tangy flavour.		
Applewood	Applewood	White, smokey flavoured cheddar	1.5kg	Cow
Smoked cheddar				
Wyfe of Bath	Bath Soft cheese Co	Made from organic cow's milk, handmade from	1kg	Cow
		a single herd. Taste changes slightly according		
		to the season, always sweet and rich and		
		redolent of buttercup meadows.		
Bath Blue	Bath Soft cheese Co	A creamy, smooth blue cheese, classic blue	1.5kg, 3kg	Cow
		Veined cheese made from the milk of organic		
		cows. Ripened in stone built rooms for 8-10		
		weeks to give a clean aroma.		
		it comes wrapped in parchment paper with a		
		red wax seal.		
Bath Soft	Bath Soft cheese Co	This square cheese is soft and yielding with	250g	Cow
		a white bloomy rind, ivory interior. The flavour		
		is mushroomy and creamy with a hint of lemons		
Other English Cheeses				
Blue Stilton	Cropwell Bishop	Traditional hand-made blue veined stilton with	8,4,2kg	Cow
		a soft, creamy, buttery taste.		
Beauvale Blue	Cropwell Bishop	A soft and creamy blue cheese with a mild and	850g	Cow
		mellow flavour.		
Smoked Cheddar	Quickes	A well flavoured matured cheddar 12-15	1, 5kg	Cow
		months oak smoked for 3-4hours		
Cheddar	Quickes	Farmhouse mature cheddar aged 6-12 months	2.25kg	Cow
		From Devon.		
Red Leicester	Quickes	Classic red Leicester with a crumbly texture	2kg	Cow
		And creamy flavour.		
Baby Truckle Cheddar	Quickes	Farmhouse mature cheddar aged 6-12 months	1.7kg	Cow
		wrapped in muslin giving a rustic appearance.		
Golden Cross	Golden Cross cheese Co	Log shaped goats cheese which can be	225g	Goat
		eaten fresh or matured. The cheeses are		
		lightly charcoaled prior to maturation when a		
		light velvety penecillium develops on the surface.		

Other English Cheeses					
Tornegus	James Aldridge	A brine washed rinded cheese, silky semi-soft	2kg		Cow
		Texture, spicy becoming fruitier as it matures.			
Blue Monday	Alex James	A complex, creamy with bold cracks and	600g		Cow
		Streaks of blue spicy, steely and sweet.			
Farleigh	Alex James	A goat log, rolled in thyme, creamy texture	210g		Goat
Wallop		with a hint of mushroom.			
Sparkenhoe	Sparkenhoe farm	A nutty and sweet flavoured cheese with a	2kg		Cow
Red Leicester		citrus finish. Matured for 6 months.			
Thomas Hoe	Long Clawson	A smooth blue with a soft creamy texture	2kg		Cow
Blue stilton		and delicate flavour.			
Stinking	Martell	Full fat soft cheese, washed in perry.	500g/2kg		Cow
Bishop					
Blue Stilton	Tuxford and Tebbut	Classic Blue stilton with rich complex flavours	8,4,2kg		Cow
<b>Welsh</b>					
Perl Las	Caws Cenarth	A firm blue, light and salty when young,	2kg		Cow
		Maturing in colour and taste.			
Perl Wen	Caws Cenarth	A soft mould ripened brie with a fresh,	1.2kg		Cow
		Lemony flavour.			
Caerphilly	Ducketts	Farmhouse Caerphilly with a fresh lemony	2kg		Cow
		Flavour and creamy after taste.			
Cenarth Brie	Caws Cenarth	A traditional French style soft cheese, it	1.2kg		Cow
		develops a distinctive aroma and flavour as			
		as it develops.			
Pantysgawn	Abergavenny	A fresh goats milk, soft, creamy, and salty	750g/100g		Goats
		With a hint of sourness.			
Colliers mature	Fayrefield foods	A mature cheddar, with a distinctive and	2.5kg		Cow
		powerful taste.			
Blackbomber	Snowdonia	Creamy and smooth textured mature cheddar	3kg		Cow
Tintern	Abergavenny fine foods	A mature cheddar blended with fresh chives	1.5kg		Cow
		and shallots. Very flavoursome.			
Harlech	Abergavenny fine foods	A mature cheddar blended with fresh horse-	1.5kg		Cow
		Radish and parsley. Coated in an orange wax			
Yfenni	Abergavenny fine foods	Grain mustard and Welsh Ale, it has a full tangy	1.5kg		Cow
		Mustard flavour, moist in texture, pale yellow			
		Colouring speckled with mustard grains.			
Cashel blue	Cashel Farmhouse	A Blue farmhouse cheese with a creamy,	1.5kg		Cow
		Firm texture and tangy taste.			



<u>French</u>					
Camembert Rustique	250gm/145g		Cow		
Brie de Meux	1.6kg		Cow		
Bresse Bleu	500g,		Cow		
Chource Hennart	360g		Cow		
Pont L'Eveque	400gm		Cow		
Port Salut	2kg		Cow		
Rouqefort Cochinelle	1.4kg		Ewe		
Blue D'Auvergne	1.35kg		Cow		
St Agur	2.25kg		Cow		
Comte	3kg		Cow		
Coulommiers	500g		Cow		
Roule Log	500g		Cow		
Reblochon (Hennart)	500g		Cow		
Munster	2,1kg		Cow		
Eppoisses	250g		Cow		
Eppoisses	800g		Cow		
Fleur du Marquis	600g		Cow		
Fourme d' Ambert	2kg		Cow		
Gaperon	350g		Cow		
Vacherin Mont d'or	500g		Cow		
Beaufort	2kg		Cow		
Neuchattel Heart	200g		Cow		
Gruyere	2kg		Cow		
<u>Dutch</u>					
Old Dutch Master	2kg		Cow		
Edam Ball	2kg		Cow		
Gouda	2kg		Cow		
Gouda sliced pack	50x20g		Cow		
<u>Italian</u>					
Dolcelatte	1.5kg		Cow		
Gorgonzola	1.5kg		Cow		
Granda Padano	2kg		Cow		
Parmegiano Reggiano	2kg		Cow		
Fresh Mozzarella Balls	12x125gm		Cow		

Buffalo Mozzarella Balls	6x125gm		Buffalo		
Mozzarella smoked			Cow		
Mascapone	2kg/500g		Cow		
	250g				
Ricotta	1.5kg/250gm		Cow		
Mozzarella Block	2.3kg		Cow		
Taleggio	2.kg		Cow		
Pecarino Sardo	2kg		Cow		
Fontina	1.5kg		Cow		
Fontel	1.5kg		Cow		
Raclette	2kg		Cow		
Monteray jack slice pack	50x20kg		Cow		
	2kg		Cow		
<u>Spain</u>					
Tetilla	1kg		Cow		
Manchego					
<u>German</u>	1kg		Cow		
Cambazola	2.2kg		Cow		
<u>Greece &amp; Cyprus</u>					
Feta	900g/200g		Ewe		
Halloumi	240g		Ewe		
Full fat cream cheese	2kg		Cow		
<u>Goat</u>					
Rosary	1kg/100g		Goat		
Rosary garlic &	1kg/100g		Goat		
Crotin	12x50g		Goat		
Kidderton ash	180g		Goat		
Goat log	1kg/100g		Goat		
Capricorn Goat			Goat		
<u>Grated Cheese</u>					
Mild white cheddar		2kg bag			Cow
Mature white cheddar		2kg bag			Cow
Mozzarella		2kg bag			Buffalo

Mature coloured cheddar	2kg bag			Cow
Grated parmesan	2kg bag			Cow
Mild coloured cheddar	2kg bag			Cow
<u>Block cheese</u>				
Mature white cheddar	5kg/2.5kg			Cow
Mild white cheddar	5kg/2.5kg			Cow
Belton mature cheddar	2.5kg			Cow
Red Leicester	5kg/2.5kg			Cow
Double Gloucester	5kg/2.5kg			Cow
White Cheshire	5kg/2.5kg			Cow
Mild coloured cheddar	5kg/2.5kg			Cow
Coloured mature cheddar	5kg/2.5kg			Cow
Monteray Jack	5kg			Cow
Wensleydale	2.5kg			Cow
Lancashire creamy	2.5kg			Cow
<u>Blended cheeses</u>				
Cheddar and caramalised onion	1.25kg			Cow
Double Gloucester chive & onion	1.2kg			Cow
Orange dream (white stilton)	1kg			Cow
Pineapple dream (white stilton)	1kg			Cow
Red hot Mexican	1.2kg			Cow
White stilton and apricot	1kg			Cow
White stilton mango & ginger	1kg			Cow
Wensleydale and cranberry	1kg			Cow
White stilton and ginger	1kg			Cow
White stilton	1kg			Cow
<u>Waxed cheeses</u>				
Snowdonia ginger spice	200g/2kg			Cow
Snowdonia Green Thunder	200g/2kg			Cow
(garlic and herb)				
Snowdonia Amber mist	200g/2kg			Cow
(flavoured with whisky)				
Snowdonia bouncing berries	200g			Cow
(flavoured with mixed berries)				
Snowdonia pickle power	200g/2kg			Cow
(pickled onion)				
<u>Non cheese items</u>				





Blackcurrant jam			312g		
Apricot Jam			312g		
Blackberry and apple jam			312g		
Gooseberry Jam			312g		
Ginger Jam			312g		
Plum Jam			312g		
Rhubarb and Ginger Jam			312g		
Damson Jam			312g		
Morrello Cherry Jam			312g		
Pineapple Jam			312g		
Summer Fruit Jam			312g		
Seedless Raspberry Jam			312g		
Wild Blueberry Jam			312g		
Peach Melba Jam			312g		
Sweet apple chutney			312g		
Autumn Fruit Chutney			312g		
Tomato Chutney			312g		
Apricot Chutney			312g		
Garlic and apple chutney			312g		
Farmers pickle			312g		
Beetroot Chutney			312g		
Real Ale Chutney			312g		
BBQ Relish			312g		
Spicy Sweetcorn Relish			312g		
Carrot and coriander chutney			312g		
Apple and mint relish			312g		
Apple sauce			312g		
Traditional Piccalilli			312g		
Red Onion Marmalade			312g		
Sweet Chilli relish			312g		
Caramelised onion chutney			312g		
Ploughman's pickle No7			312g		
Spicy tomato and sticky onion			312g		
Red Cabbage			340g		
Sliced Beetroot			340g		
Baby Beetroot			340g		
Pickled onions			450g		
Pickled Shallots			450g		
Baby Onions in balsamic vinegar			450g		
Brandy Mincemeat			340g		
Traditional Mayonnaise			312g		
Garlic Mayonnaise			312g		
Blue Cheese Mayonnaise			312g		
Hot Chilli Mayonnaise			312g		
Mango Chutney			200g		

Red currant jelly with port		200g		
Apple and mint jelly		200g		
Cranberry Sauce		200g		
Cumberland Sauce		200g		
Cranberry sauce with port		200g		
Hot horseradish sauce		200g		
Mint jelly		200g		
Tartare sauce		200g		
Mint sauce		200g		
Creamed horseradish sauce		200g		
English Mustard		200g		
Wholegrain Mustard		200g		
French Mustard		200g		
Tewkesbury Mustard		200g		
Dijon Mustard		200g		
Tomato chutney		3kg	Catering	
Medium cut marmalade		3kg	Catering	
Red onion Marmalade		3kg	Catering	
Caramelised onion chutney		3kg	Catering	
Spicy tomato and sticky onion		3kg	Catering	
Beetroot Chutney		3kg	Catering	
Lemon Curd		3kg	Catering	
Seedless Raspberry jam		3kg	Catering	
Sweet Apple chutney		3kg	Catering	
Apricot Chutney		3kg	Catering	
Autumn Fruit Chutney		3kg	Catering	
Beetroot Chutney		3kg	Catering	
Raspberry Jam		3kg	Catering	
Strawberry Jam		3kg	Catering	
Lemon Curd		3kg	Catering	
<b>Product</b>			<b>weight</b>	
Five shires			150g	
Appleby coloured Cheshire			150g	
Blue stilton			160g	
Brie			200g	
Cambazola			200g	
Charnwood smoked			200g	
Cheddar and walnut			150g	
Double Gloucester onion & chive			200g	
Belton Double Gloucester			200g	
Edam			200g	
Extra Mature farmhouse cheddar			200g	
Farmhouse white mild cheddar			200g	
Belton Farmhouse white Cheshire			200g	
Goats Cheese			100g	

Grated mature white			450g	
Grated mild coloured cheddar			450g	
Harlech (cheddar with horseradish)			150g	
Lancashire			200g	
Stilton mango and ginger			175g	
Irish Porter			150g	
Mild coloured cheddar			200g	
Belton Coloured Cheshire			200g	
Farmhouse coloured Cheshire			200g	
Red hot mex			200g	
Belton Red Leicester			200g	
Shropshire Blue			175g	
Grana Padano Parmesan			100g	
Tintern (cheddar with cl )			150g	
Wensleydale			200g	
Wensleydale and ginger			200g	
Wensleydale and cranberry			200g	
Belton white Cheshire			200g	
White Stilton			200g	
White stilton and apricot			200g	
Yfenni (cheddar with mustard)			150g	
Belton White fox			200g	
Belton Red Fox			200g	
The above products are subject to 25% discount for retail use only				
Mozzarella Danish 200g			200g	
Parmesan shakers			42g	
Danish blue portion			100g	
Feta			200g	
Barbers mature cheddar			150g	
Blacksticks Blue			125g	
Blacksticks creamy			125g	
Perl Wen Brie			250g	
Perl las blue			200g	
Medium Goat cheese			150g	
Natural goat log			125g	
Herb Goat log			125g	
Honey Goat log			125g	
Greek Goat block			200g	
Spreadable goat cheese			125g	
Goat Cheese pearls			100g	
Goat Cheese pearls with honey			100g	
Sheep cheese block			150g	