**Farmhouse Butter (**per 250g - slightly salted) £1.70 lars of Lemon Cheese (340g/12 oz) £2.20 £2.30 Hendersons' Relish (284ml) Ouince Paste (120g) £2.15 Lincolnshire Plum Bread £3.90 **Brampton Fruit & Ale Cake** 

£4.50 (14 x 7 cm slab)

f3.10 each or £9 for 3 £2.90 each

£3.50

**Bradfield Brewery** or £8 50 for 3 **Date and Walnut Wedge** 



Cartwright &

biscuits.

**Butler Chutneys** 

£3.95 for 250g jar

Ask for varieties we

stock - also cheese

# Ask about our Wedding & Celebration Cheese Cakes

**Selection of Brampton Brewery Beers** 

Let us configure you a wonderful tiered cake of rounds of your favourite cheeses as an alternative - or addition to a traditional cake. Allow about £1.20 to £1.50 per serving (though any left over will freeze well).

# Christmas Hampers

Please ask for details.

# Gift Vouchers

Available to any value - please ask for details.

#### Cheeseboards

A variety of design of Cheeseboards is available for all occasions, and all the year round. All the Cheeseboards are made to your specifications from the list. If you'd like to order one, please fill in the form inside and hand to a member of staff, or e-mail, fax or 'phone your order.

#### Please select any combination of the cheeses from overleaf to make your chosen size of cheeseboard.

Small	£7.00	( 4 cheese wedges )
Medium	£9.50	( 4/5 large cheese wedges )
Large	£14.00	(8 cheese wedges)
Kingsize	£21.00	( 12 cheese wedges)
Cheesy's	£28.00 & above	we will be happy to provide you with cheeseboards of your choice!





# Christmas and New Year 2016/17 heeseboards







Monday to Saturday throughout the year 7:00 a.m. through 5:00 p.m.

Sunday 18th December 10:00 a.m. through 4:00 p.m. Closed: 25th, 26th and 27th December, and Monday 2nd January, 2016

From Our Own Hartington Creamery:						
▶ Blue Stilton	Blue Stilton – from our own creamery – simply superb					
	Similar to the very best White Stilton – from our own creamery - mild					
	and crumbly with a lemon fresh acidity					
Peakland White with Cranberries	Brings together bursts of fruit with a classic tasting white cheese					
and Orange Peel						
	Our lovely white incorporating pieces of lightly smoked tomato and with					
Tomato and Garlic	a hint of garlic					
	Stilton, lightly smoked over oak barrel chippings					
Shropshire Blue	Mellow alternative to Blue Stilton, orange curd with blue moulds					
Traditional English Cheeses:						
Mild coloured cheddar	Good basic versatile Cheddar ideal for the delicate palate					
	An excellent mature cheddar – specially selected by Simon!					
	Scottish mature cheddar					
	"Gum tingling" Extra Strong Cheese matured for at least 9 months – a					
	really strong Lancashire					
Farmhouse Mature Cheddar	from the Cheddar Gorge – The FINEST mature farmhouse!					
	Cheddar with attitude - smooth and creamy extra mature					
→ Black Watch Cheddar	Similar to Snowdonia but half the price !					
	Farmhouse – Mild and crumbly					
	Farmhouse – a firmer texture with natural colouring					
	Slightly crumbly – a favourite of Wallace!					
→ Double Gloucester	Farmhouse – full of flavour, but mild					
	Mild and Creamy					
Half Fat Farmhouse Cheddar	Cheddar texture with good, full flavour from Longmans					
➤ English Brie!	Made in Somerset - can't believe how nice!!					
	Tasty cheese with a nettle leaf coating					
	Award winning cheese – from Carron Lodge in Lancashire					
English Blue Cheeses:						
Derbyshire Blue	Creamier and softer than Stilton					
	Blue stilton with chilli oil and rolled in fiery chillis (very hot !)					
British Additive Cheeses:						
Red Windsor	Cheddar with elderberry port					
Mushroom & Garlic in White	A strong garlic flavour with a hint of mushroom					
Stilton						
	How it used to be with Sage in the middle					
	A marbled (veined) version with sage flavouring					
	Double Gloucester with chives + onion					
	mature cheddar with pickled onion and chives					
	Finest Wensleydale with lemon					
	Cheddar with chilli peppers					
	Double Gloucester with horseradish and mustard					
→ Bowland	Mature Lancashire with apples and raisins, covered in cinnamon					
	Cheddar with walnuts					
	Crumbly Wensleydale with cranberry					
	Cheese to die for – Simon's favourite - from the Cheshire Cheese					
Cheddar	Company					
Chilli and Lime in Cheddar	Cheddar with hot chilli and a dash of lime					

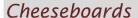
	Cheddar with Dates, Raisins and Toffee			
	White Stilton with mango with a hint of Ginger - Fairly sweet			
	Chunks of dried apricot in white stilton			
	5 layers - Cheshire, Leicester, Derby, Dble Gloucs and Cheddar			
	Lightly smoked over whiskey barrel chippings.			
	Deep smoked flavour with sharp Leicester twang			
Goat / Sheep Milk Cheeses:				
	A medium texture goat's cheese with a fresh delicate flavour			
Chevre Goat's Log	The classic soft FRENCH goat cheese in a rolled log shape			
	Hard pressed			
	Mild Norwegian goat's cheese with a fresh tangy taste			
French Cheeses:	The state of the s			
Camenbert	Le Grande Rustique - Strong and Soft			
Roquefort	One of the finest cheeses in the world, made from sheep's milk and			
rioquoion	matured in caves in the Roquefort region			
Smoked Brie	Smoked over Whisky barrel chippings			
Delice des Cremieres	Triple-cream - with a light, almost mousse-like texture			
Morbier	A raclette type cheese, soft and subtle with a delicate taste.			
	Traditionally, layer of ash now a coloured substitute			
Raclette	Similar to Morbier without the ash			
Comte	12-14 months old, semi-hard full flavour from Jura region			
Saint Agur	Blue and luscious. Almost spreadable			
Mont D'Or	Creamy with full bodied aroma & rich earthy flavour (Oct-Apr)			
Munster	A soft washed rind cheese – smelly ! (similar to Stinking Bishop)			
<b>Continental Cheeses:</b>				
Edam	Well known Dutch cheese			
Old Amsterdam	An extra mature Gouda cheese with a rich and robust flavour			
Jarlesberg Norwegian	A sweet nutty cheese			
→ Gjetost	A mix of cows & goats milk to make a rich caramel taste cheese			
Emmental Swiss	The one with the holes			
→ Gruyere Swiss	Sweetish flavour & a typically nutty Flavour			
Mozzarella Italian	Excellent for cooking and salads			
Provolone Picante (older)	Medium texture cheese often used in cooking			
Parmesan Reggiano	Made in the Bologna Region of Italy. The Best!			
Vegetarian Parmesan	At last we've found a good vegetarian option we're happy to sell			
Greek Feta	A mix of 90% sheep 10% goats milk			
Greek Feta Danish Blue	A mix of 90% sheep 10% goats milk Tangy, salty blue cheese			
Greek Feta Danish Blue Montagnolo Affine	A mix of 90% sheep 10% goats milk  Tangy, salty blue cheese  German soft blue – Supreme Champion Cheese 2013			
Greek Feta Danish Blue Montagnolo Affine Manchego	A mix of 90% sheep 10% goats milk Tangy, salty blue cheese German soft blue – Supreme Champion Cheese 2013 Spanish sheep's milk hard cheese			
Greek Feta Danish Blue Montagnolo Affine Manchego Picos Blue	A mix of 90% sheep 10% goats milk Tangy, salty blue cheese German soft blue – Supreme Champion Cheese 2013 Spanish sheep's milk hard cheese Spanish cheese made from a blend of cows and goats milk			
Greek Feta Danish Blue Montagnolo Affine Manchego Picos Blue Pecorino Romano	A mix of 90% sheep 10% goats milk Tangy, salty blue cheese German soft blue – Supreme Champion Cheese 2013 Spanish sheep's milk hard cheese			
Greek Feta Danish Blue Montagnolo Affine Manchego Picos Blue Pecorino Romano Christmas Special Cheeses:	A mix of 90% sheep 10% goats milk  Tangy, salty blue cheese  German soft blue – Supreme Champion Cheese 2013  Spanish sheep's milk hard cheese  Spanish cheese made from a blend of cows and goats milk  Traditional Italian Sheep's Milk cheese not as hard as Parmesan			
Greek Feta Danish Blue Montagnolo Affine Manchego Picos Blue Pecorino Romano Christmas Special Cheeses:  V Lancashire Waxed Bomb	A mix of 90% sheep 10% goats milk  Tangy, salty blue cheese  German soft blue – Supreme Champion Cheese 2013  Spanish sheep's milk hard cheese  Spanish cheese made from a blend of cows and goats milk  Traditional Italian Sheep's Milk cheese not as hard as Parmesan  £8.50 each - 2 yr. matured strong & creamy Whole 460g cheese only			
Greek Feta Danish Blue Montagnolo Affine Manchego Picos Blue Pecorino Romano Christmas Special Cheeses:  V Lancashire Waxed Bomb Red Windsor	A mix of 90% sheep 10% goats milk  Tangy, salty blue cheese  German soft blue – Supreme Champion Cheese 2013  Spanish sheep's milk hard cheese  Spanish cheese made from a blend of cows and goats milk  Traditional Italian Sheep's Milk cheese not as hard as Parmesan  £8.50 each - 2 yr. matured strong & creamy Whole 460g cheese only  Cheddar marbled with Elderberry Port Wine			
Greek Feta Danish Blue Montagnolo Affine Manchego Picos Blue Pecorino Romano Christmas Special Cheeses:  V Lancashire Waxed Bomb Red Windsor V Whisky Cheddar	A mix of 90% sheep 10% goats milk  Tangy, salty blue cheese  German soft blue – Supreme Champion Cheese 2013  Spanish sheep's milk hard cheese  Spanish cheese made from a blend of cows and goats milk  Traditional Italian Sheep's Milk cheese not as hard as Parmesan  £8.50 each - 2 yr. matured strong & creamy Whole 460g cheese only  Cheddar marbled with Elderberry Port Wine  Cheddar with the finest award winning Whisky			
Greek Feta Danish Blue Montagnolo Affine Manchego Picos Blue Pecorino Romano Christmas Special Cheeses:  V Lancashire Waxed Bomb Red Windsor	A mix of 90% sheep 10% goats milk  Tangy, salty blue cheese  German soft blue – Supreme Champion Cheese 2013  Spanish sheep's milk hard cheese  Spanish cheese made from a blend of cows and goats milk  Traditional Italian Sheep's Milk cheese not as hard as Parmesan  £8.50 each - 2 yr. matured strong & creamy Whole 460g cheese only  Cheddar marbled with Elderberry Port Wine			

Vegetarian



We can pack your order into a basket based hamper. The additional cost is £2 for a small basket, £3.50 for a medium and £4.50 for a large. The size of basket needed will be determined by the number and size of items in your order.

## **Bradfield Beers**



must be collected before 2:00 p.m. on Christmas Eve

#### Hampers





Why not include some of the wonderful Bradfield Beer?

### Lincolnshire Plum Bread

- Traditional Lincolnshire Plum Bread from Welbourne's Bakery using a 114 year old recipe made with raisins, currants and diced peel.
- 3 month shelf life and doesn't require refrigeration.
- Delicious spread with butter (our own, of course)
   & served with one of our fine cheeses.

CHEESE CTOR

Order for Cheese boards from R.P. Davidson, Cheese Factor of Chesterfield.

Post, telephone or e-mail to 10 The Market Hall Chesterfield, Derbyshire S40 1AR Tel: 01246 201203 Mob.: 07970 281717

Website: www.cheese-factor.co.uk E-mail: sales@cheese-factor.co.uk

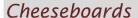
2016/17 Order Form								
Name								
Contact Number								
Date when to be picked up	ate:	Day:-						
Size of Cheeseboard								
Total Cost (£:p)								
Cheeses Required:								
Add basket: Small @ £2	Med. @ £3.50	Large @ £4.50						
Family Pork Pies Required	@ £2.10 each:							

Why not add Plum Bread to your order and further enhance your
Cheese Experience
Please continue on a separate sheet if necessary.



We can pack your order into a basket based hamper. The additional cost is £2 for a small basket, £3.50 for a medium and £4.50 for a large. The size of basket needed will be determined by the number and size of items in your order.

## **Bradfield Beers**



must be collected before 2:00 p.m. on Christmas Eve

#### Hampers





Why not include some of the wonderful Bradfield Beer?

### Lincolnshire Plum Bread

- Traditional Lincolnshire Plum Bread from Welbourne's Bakery using a 114 year old recipe made with raisins, currants and diced peel.
- 3 month shelf life and doesn't require refrigeration.
- Delicious spread with butter (our own, of course)
   & served with one of our fine cheeses.



Order for Cheese boards from R.P. Davidson, Cheese Factor of Chesterfield.

Post, telephone or e-mail to 10 The Market Hall Chesterfield, Derbyshire \$40 1AR Tel: 01246 201203 Mob.: 07970 281717

Website: www.cheese-factor.co.uk E-mail: sales@cheese-factor.co.uk

20′	16/17	Order	For	m	
Name					
Contact Number					
Date when to be picked up	Date:		Day:-		
Size of Cheeseboard					
Total Cost (£:p)					
Cheeses Required:					
Add basket: Small @	£2	Med. @ £3.50		Large @ £4.50	
Family Pork Pies Require	d @ £2.	10 each:			

Why not add Plum Bread to your order and further enhance your
Cheese Experience
Please continue on a separate sheet if necessary.