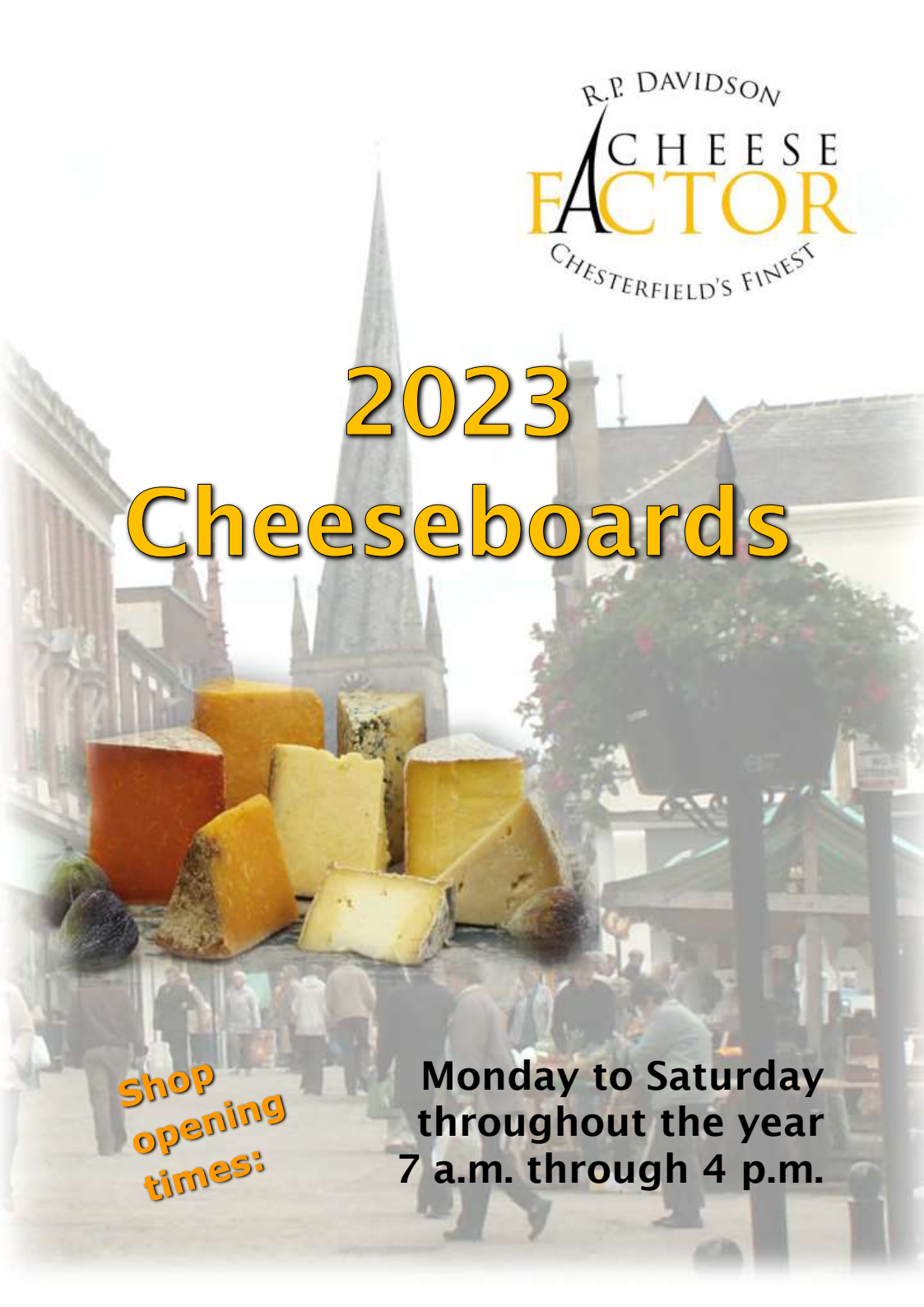




R.P. DAVIDSON  
**CHEESE  
FACTOR**  
CHESTERFIELD'S FINEST



# 2023 Cheeseboards



**Shop  
opening  
times:**

**Monday to Saturday  
throughout the year  
7 a.m. through 4 p.m.**

### From Our Own Hartington Creamery:

✔ Peakland White	Similar to the very best White Stilton – from our own creamery - mild and crumbly with a lemon fresh acidity
✔ Smoked Blue Stilton	Stilton, lightly smoked over oak barrel chippings
Shropshire Blue	Mellow alternative to Blue Stilton, orange curd with blue moulds
✔ Dovedale Blue	Softer and creamier than our Blue Stilton
✔ Peakland White & Smokey Tomato and Garlic	Our own mild and crumbly white blended with smoked tomato and garlic - moorish

### Traditional English Cheeses:

✔ Mild coloured cheddar	Good basic versatile Cheddar ideal for the delicate palate
✔ Special Mature Cheddar	An excellent vintage cheddar with a gritty texture – from the Isle of Man – specially selected by Simon !
✔ Tasty Coloured Cheddar	Scottish mature red cheddar
✔ Owd Timer	“Gum tingling” Extra Strong Cheese matured for at least 9 months – a really strong Lancashire
Farmhouse Cheddar Gorge	from Cheddar Gorge – The FINEST mature farmhouse unpasteurised!
Lincolnshire Poacher Farmhouse Cheddar	Unpasteurised traditional mature cheddar.
✔ Wookey Hole Cheddar	Cheese made in Dorset and matured in the Wookey Hole caves
✔ Snowdonia Black Bomber	Cheddar with attitude - smooth and creamy extra mature
✔ Black Watch Cheddar	Similar to Snowdonia but half the price !
✔ Black Bob	Our strongest cheddar cheese coated in black wax
✔ Cheshire (Coloured)	Farmhouse – Mild and crumbly
✔ Red Leicester	Farmhouse – a firmer texture with natural colouring
✔ Wensleydale	Slightly crumbly – a favourite of Wallace !
✔ Double Gloucester	Farmhouse – full of flavour, but mild
✔ Derby	Mild and Creamy
✔ Red Fox	Vintage Red Leicester with a twang
✔ Half Fat Farmhouse Cheddar	Cheddar texture with good, full flavour from Longmans
✔ Cornish Yarg	Tasty cheese with a nettle leaf coating
✔ Crumbly Lancashire	Award winning cheese – from Carron Lodge in Lancashire
✔ Red Crunch Cobble	Red Leicester “with a crunch”
✔ Inglewhite Sheep	Hard Sheep’s milk cheese made in Lancashire
✔ Monteray Jack	A cross between Cheddar and Mozzarella

### English Blue Cheeses:

✔ Blue Stilton	Blue Stilton – Tuxford and Tebbutt - rich and creamy with a distinctive blue veining and taste - simply superb
Derbyshire Blue	Creamier and softer than Stilton
✔ Stilton Chilli Bomb	Blue stilton with chilli oil and rolled in fiery chillies (very hot !)

### British Blended Cheeses:

✔ Port Wine Derby	Mild Derby cheese with a luscious port vein
✔ Derby Sage -Traditional	How it used to be with Sage in the middle
✔ Derby Sage - Marbled (Green)	A marbled (veined) version with sage flavouring
✔ Cotswold	Double Gloucester with chives + onion
✔ Innkeepers Choice	mature cheddar with pickled onion and chives
✔ Lemon Crumble	Finest Wensleydale with lemon
✔ Red Hot Mex	Cheddar with chilli peppers
✔ Wolds Gold	Double Gloucester with horseradish and mustard
✔ Bowland	Mature Lancashire with apples and raisins, covered in cinnamon

✔ Cheddar Wholenut	Cheddar with walnuts
✔ Cranberry in Wensleydale	Crumbly Wensleydale with cranberry
✔ Caramelised Onion & Rioja Cheddar	Cheese to die for – Simon's favourite - from the Cheshire Cheese Company
✔ Chilli and Lime in Cheddar	Cheddar with hot chilli and a dash of lime
✔ Pineapple and Wensleydale	Wensleydale with slivers of pineapple
✔ Sticky Toffee Cheddar	Cheddar with Dates, Raisins and Toffee
✔ Charcoal Cheddar	Finest Mature Cheddar infused with charcoal
✔ Highland Herb	Garlic and Herb Cheddar
✔ Mango & Ginger in Stilton	White Stilton with mango with a hint of Ginger - Fairly sweet
✔ Apricots in white stilton	Chunks of dried apricot in white stilton
✔ Stripey Jack	5 layers - Cheshire, Leicester, Derby, Double Gloucs and Cheddar
✔ Smoked Lancashire	Lightly smoked over oak barrel chippings.
✔ Smoked Cheddar	Real cheddar with a creamy texture, not too heavily smoked
✔ Hendo Cheese	Derby cheese with the "secret" Sheffield relish
✔ Whisky Cheddar	Cheddar with the finest award winning Whisky

### French Cheeses:

Camembert	Le Grande Rustique - Strong and Soft
Roquefort	One of the finest cheeses in the world, made from sheep's milk and matured in caves in the Roquefort region
Traditional French Brie	Mild and creamy Brie from France
Smoked Brie	Smoked over oak 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
Munster	A soft washed rind cheese – smelly ! (similar to Stinking Bishop)

### Continental Cheeses:

Edam	Well known Dutch cheese
Old Amsterdam	An extra mature Gouda cheese with a rich and robust flavour
Jarlesberg Norwegian	A sweet nutty cheese – the one with the holes
✔ Gjetost	A mix of cows & goats milk to make a rich caramel taste cheese
Gruyere Swiss	Sweetish flavour & a typically nutty Flavour
Mozzarella Italian	Excellent for cooking and salads
Provolone from Italy	Medium texture cheese often used in cooking
Parmesan Reggiano (in a block)	Unpasteurised - 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
Danish Blue	Tangy, salty blue cheese
✔ Montagnolo Affine	German soft blue – Supreme Champion Cheese 2013
Gorgonzola Dolce	A smooth creamy Gorgonzola from Italy (Dolce means sweet)
Manchego	Spanish sheep's milk hard cheese
Pecorino Romano	Traditional Italian Sheep's Milk cheese not as hard as Parmesan
Chevre Goats' Log	The classic soft goat cheese in a rolled log shape
Goat Gouda	Dutch Gouda made with Goats' milk (really nice!)

### Christmas Special Cheeses: (continued overleaf)

✔ Lancashire Waxed Bomb	£9.50 each - 2 yr. matured strong & creamy <b>Whole 460g cheese only</b>
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🌿 Chocolate Orange Cheese	Wensleydale cheese with chunks of orange peel and chocolate
🌿 = Vegetarian	
Family Pork Pie	Lovely pastry and contents; nominal 450gm weight. £3.50
Vegan Cheese:	Yes, we do stock Violife 100% vegan Cheese Plain / Smoked / Chilli

Fresh Butter 250g	£2.50
Jars of Lemon Cheese (340g/12 oz)	£3.50
Hendersons' Relish (284ml)	£2.30
Quince Paste (120g)	£2.60
Locally made Honey - Clear - from Hasland	£7.00
Yorkshire Parkin Cake - approx. 400gm	£1.50
Orkney Oatcake Biscuits - thins - 100g	£1.00
Orkney Oatcake Biscuits - thicks - 200g	£1.50
Stag triple pack cheese biscuit selection (£2.90 for single)	£6.90 for 450g
Olive pouches (in sunflower oil 220gm net) various flavours	£4.95

**Mrs. Bridges' Chutneys & Marmalades**

£3.50 for 300g jar  
Ask for varieties we stock.

**Drivers Chutney**

A selection of flavours  
£3.50  
Piccalilli and Pickled Onions - Large jars  
£2.50

## Local Beers

Why not include some of the wonderful Bradfield Beers in bottles and party kegs (£22), or Brampton & Silver Brewhouse Beers?



**Selection of Brampton Brewery Beers**

£3.50 each  
or £10 for 3

**Bradfield Brewery includes**

**Belgian Blue** £3.30 each  
**Christmas beer** or £9 for 3

**Silver Brewhouse** £3.50 each  
or £10 for 3



## Hampers

We can pack your bespoke selection of cheeses, chutneys, biscuits, etc, into a box. From £10.

## Gift Vouchers

Available £5 and £10 or combinations thereof.

## Wooden Cheeseboards

We have a selection of wooden cheese boards - please enquire.



# 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, e-mail, or 'phone your order.

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

<b>Small</b>	£10	(4 cheese wedges)
<b>Medium</b>	£15	(6 cheese wedges)
<b>Large</b>	£20	(8 cheese wedges)
<b>Kingsize</b>	£30	(12 cheese wedges)
	£ask?	A cheeseboard of your choice to suit your budget

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

## Ask about our Cheese Cakes for Weddings & Celebrations

*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.*

*(Any left over will freeze well and allow you to continue to enjoy it well beyond your Wedding Breakfast celebration).*



## Wine to match your cheese

We now have a trained sommelier, Alicia, who's selected some wines to go with our cheeses:



<b>Mademoiselle Marguerite</b>	£15	<i>A sparkling wine from the Pyrenees in France. Made in the traditional method (same way as champagne) with notes of apple, lemon and quince. Works well with goat's and soft cheeses and especially lovely with Delice de Cremiere</i>
<b>One to One Gewürztraminer</b>	£13	<i>An off-dry white wine from Chile, rich with notes of peach, floral and acidity to finish. Works well with Goat's, Brie and rich soft cheeses.</i>
<b>Casal de Ventozela Vinho Verde</b>	£13	<i>A bright white wine from Portugal with notes of white pepper and apple with a nice acidity. Works with Goat's and creamy cheeses.</i>
<b>Floracao Rose</b>	£12	<i>A stunning rose from Portugal with a crisp acidity and a dry finish with notes of wild strawberry, raspberry and redcurrant. Works with Cheddars, washed rind cheeses.</i>
<b>Vignali Aglianico del Vulture</b>	£15	<i>A rich red wine from Italy with notes of black pepper, black cherry, brambles. Works well with strong Cheddars and Blue cheeses.</i>
<b>Romero Gonzalez</b>	£12	<i>A soft fruity malbec from Argentina with notes of plum and cinnamon. Works well with Cheddar and blue cheeses.</i>
<b>Mulled Wine</b>	£8	<i>A lightly spiced red wine with notes of stewed fruit. Perfect warmed up and served with friends.</i>
<b>LBV Taylor's Port</b>	£15	<i>A rich port with 6 years of oak ageing, notes of blackcurrant jam, little bit of cedar and vanilla. Works well with Cheddars and Blue Cheeses.</i>







**Order for Cheese boards, Hampers and Beers  
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*

**Website:**

**[www.cheese-factor.co.uk](http://www.cheese-factor.co.uk)**

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**[sales@cheese-factor.co.uk](mailto:sales@cheese-factor.co.uk)**



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