

**MERRY CHRISTMAS FROM ALL OF US AT
THE BUTCHERS QUARTER**

Any Questions - 0161 302 2850

Cheese Order Form

Cheese			Tick Below
Christmas Selection			
Vacherin Mont D'or Mini	500g	£17.50	
Distinctive soft cheese speciality from Jura. Wrapped in spruce bark, this cheese can be eaten by itself or baked in the oven.			
Petit Langres	200g	£10	
Traditionally served by pouring champagne into the centre divet on top of the cheese. Rich, buttery and bacon-like flavour			
Valencay Fermier	200g	£12	
A creamy, ash-coated pyramid with a startling white pate. The texture is light, moussey and saltier than other Loire Valley goat's cheeses.			
Elrick Log	200g	£12.50	
Aged for two weeks and made with unpasteurised goat's milk. This cheese is punchy, tart, and earthy with an ice-cream-like texture.			
Mini Wigmore	200g	£9	
Aged for six weeks, this brie-style cheese is perfect for those who love a delicate and easy eating cheese.			
Cathare	200g	£13.50	
A creamy and decadent goat's milk cheese - perfect for cutting and sharing. Bright flavours of citrus are balanced by lactic and earthy notes.			
Tunworth Camembert	250g	£12.75	
Aged for six weeks and made with pasteurised cow's milk. This cheese is delicious baked in an oven with garlic and white wine.			
Rochetta Ribolla	250g	£11.00	
Made with mixed cow, goat and sheep milk for a creamy, unique flavour. Notes of creme fraiche mixed with a tangy acidity.			
Cut Cheese - Approximate weights			
Stilton			200g
Colston Basset Blue Stilton			
A Strong, salty and creamy classic blue!			
Gorgonzola - £31/KG			200g
A decadent oozing blue cheese with rich sweetness and a lingering spiced finish.			
Alp Blossom - £43/KG			200g
Cows Milk Austrian cheese pressed with Alpine flowers			
Isle of Mull Cheddar - £31.50/KG			200g
A Mature, tangy scottish cheddar			
Wicklow Goats			200g
Aged for about 12 weeks, this tomme style cheese is salty yet balanced with flavours of yoghurt, nutty and grassy notes.			
Manchego Iniesta - £47/KG			200g
Aged for six months and made with unpasteurised ewe's milk this cheese is sweet and sheepy with a sharp, grippy tang on the end.			
Baron Bigod - with Truffles - £21 each			250g
Classic English Brie Style sandwiched with truffle infused mascrapone			
<i>Cows Milk</i>			
Baron Bigod - £43/KG			200g
Beautiful English style Brie			
Quince Jelly - £25.KG			150g
Mellis Christmas Chutney - £6			225g
Penrith 'Toffee Shop' handmade Fudge			227g
Mellis Scottish Salted Butter £5.75			200g
To Accompany Wine, Port, Sherry, Chutneys and Biscuits all available at the Shop.			
Other Notes / Requests			

