

TRIO OF CHEESES

We've worked with Andy and The Courtyard Dairy team for years. We're huge fans of theirs because they champion independent farmhouse cheesemakers across the UK & Ireland.

This trio of cheeses is to be enjoyed with our sloe jelly and malted barley crackers.

SINODUN HILL, Oxfordshire (V)

Unlike most farmers that make cheese, Fraser Norton and Rachel Yarrow did it the opposite way around – they started with cheesemaking and then went into farming! Inspired by an article they read whilst holidaying in Sicily, in 2016 they made their dream a reality by renting a space at well-established dairy, Nettlebed Creamery. Five years later, Sinodun Hill is one of the Courtyard Dairy's bestselling cheeses; light, delicate and fresh, and made with the milk of Fraser and Rachel's recent additions - Anglo Nubian goats.

SUMMERFIELD, Whitby (V)

Botton Village Community makes a range of traditional farmhouse cheeses using full-flavoured, quality milk collected from the community's 46 Dairy Shorthorn cows. A social enterprise by Camphill Village Trust, Botton is home to over 70 residents with advanced needs, set in the wild and beautiful North Yorkshire Moors and is fully self-sustainable and biodynamic. Summerfield is one of several cheeses produced by the Botton residents, made to a Swiss Alpine cheese recipe with a sweet, supple nuttiness and complex flavour profile.

COTE HILL BLUE, Lincolnshire (V)

Falling milk prices in the early 2000s prompted Mary and Michael Davenport to add value to their milk, or face quitting dairy farming. So, in 2005 the couple turned their hand to cheesemaking, and Cote Hill Blue was born. Made at their eponymous farm with the milk of their 63 cows, Cote Hill is soft and creamy with a delicate blue veining.

ALLERGEN INFORMATION

Sloe Jelly: **Sulphites**

Malted Barley Crackers: **Cereals containing Gluten, Sesame**

All the cheeses contain **milk**

To enjoy the seed crackers at their best, simply put them onto a baking tray at 160°C (140°C Fan) for five minutes.

V = Suitable for vegetarians

P = Made with pasteurised milk

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For allergens, please see in **bold**.

Please be aware that due to the way food is currently prepared, it is not possible to guarantee the absence of allergies in our dishes.

Keep all food refrigerated, unless stated otherwise.

Refer to the serving instructions for the use-by date.

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