

# TRIO OF CHEESES

VEGETARIAN

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.

## **FINN, Herefordshire (V)**

Charlie Westhead makes several of the outstanding cheeses supplied by The Courtyard Dairy. Using the milk of Andrew and Rachel Giles' New Zealand Friesian cows from their nearby farm, Finn is made to a French-Parisian style recipe, rich and smooth with a truly delectable flavour. The Giles' 'New Zealand' style of farming, where the cows are only milked when grazing out at pasture, means that Finn is incredibly seasonal too - a real summer treat!

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## **OLD WINCHESTER, Wiltshire (V,P)**

As milk prices fell, Mike and Judie Smales decided that they needed a new outlet for the milk from their 180 British Friesian cows. Deciding to make cheese, they went on a one-day Cheddar-making course, and subsequently Old Winchester was born. A cross between Gouda, Parmesan and Cheddar, Old Winchester is aged by the Courtyard Dairy for 20 months to give a sweet, tangy and crystallised depth of flavour.

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## **LANARK BLUE, Edinburgh**

An iconic farmhouse cheese, this is Scotland's answer to Roquefort; the rich sheep's milk complemented by a strong, powerful blue veining. Created by Humphrey Errington in the 1980s, Lanark Blue is now made by his daughter, Selina, with her husband in charge of milking their 450-strong herd of sheep on their farm near Edinburgh.

# 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 welcome note for the use-by date.

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