

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 red onion chutney and malted barley crackers.

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.

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.

ST SUNDAY, Cumbria (V,P)

Based on the famous soft cheeses of the Alps, Reblochon and Vacherin, St Sunday has buttery-crème-fraiche richness and soft, glossy-texture. Using fabulous quality organic milk from James Robinson's family farm in south Cumbria, local cheese-maker Martin Gott uses years worth of expertise to transform this rich milk into a supple cheese that rivals its French counterparts, but has a hint of English terroir to it too.

ALLERGEN INFORMATION

Red Onion Chutney: **Sulphites**

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

All the cheeses contain **Milk**. Old Winchester also contains **Egg**.

V = Suitable for vegetarians

P = Made with pasteurised milk

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IN
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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.

Made In Oldstead Ltd | enquiries@madeinoldstead.co.uk