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The Cheese & Chutney Box

MADE IN
OLD
STEAD



The Cheese & Chutney Box

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.

Allergens: **Milk, Egg** | Use Within 3 Days of Delivery

KILLEEN COW, GALWAY (P)

After falling in love with Ireland, Marion Roeleveld relocated from her hometown in Holland to Galway and, in 2004, began cheesemaking. A gouda-style cheese with washed curds to give a beautifully nutty, butterscotch flavour, Killeen Cow is the sister to its goat's milk counterpart – made with the milk of the cows belonging to Marion's neighbour and so rare that even the Courtyard Dairy has only ten wheels!

Allergens: **Milk** | Use Within 3 Days of Delivery

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.

Allergens: **Milk** | Use Within 3 Days of Delivery

Sea Salt & Rosemary Crackers

Allergens: **Cereals Containing Gluten (Wheat)** | Use Within 3 Days of Delivery

Caramelised Onion & Sage Marmalade

Allergens: **Sulphites** | Use Within 3 Days of Delivery

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

Please be aware that due to the way food is currently prepared, it is not possible to guarantee the absence of allergens in our dishes. Keep all food refrigerated, unless stated otherwise.