

LOVE CHEESE

FINE CHEESES AND WINES

CHRISTMAS CHEESES 2018 ORDER FORM

FREE DELIVERY ON ORDERS OVER £40. Order by the 15th December to Guarantee your cheeses for Christmas.

PRODUCT	DESCRIPTION	PRICE	WEIGHT	ORDER	PRODUCT	DESCRIPTION	PRICE	WEIGHT	ORDER
Summerfields Alpine	English come-esque. Nutty, salty and tangy. Buttery undertones.	£4.95	150g		Brie de Meaux	Traditional French brie.	£5.90	200g	
18 Mon Doddington	Sharp with a pineapply tang, melts on the tongue and lingers.	£4.95	150g		Vacherin Mont D'or	Soft, rich seasonal brie.	£6.00	200g	
Keens Extra Cheddar	Creamy keens cheddar matured to 24 months.	£4.95	150g		Vacherin Mont D'or Mini	Soft, rich seasonal brie in full round.	£10.95	500g whole	
Westcombe Cheddar	Awarded best cheddar. Unpasteurised and 11m old.	£5.50	200g		Brie with Truffle	French brie sandwiching powerful truffle flavour.	£6.00	150g	
Black Bomber	Creamy, tangy and salty. A very satisfying cheddar.	£4.50	200g		Delice de Burgoyne	Triple Cream French Brie, Soft and Buttery with a bloomy rind.	£3.95	150g	
Charcoal Cheddar	A creamy cheddar infused with vegetable ash to colour it black.	£4.40	150g		Epoisses	Soft cheese washed in brandy. Salty sweet flavour.	£4.95	150g	
Old Winchester	18 mon gouda style, nutty, caramelly with smoky notes.	£4.75	150g		Langres Marc au Champagne	Soft cheese from the champagne region was in Marc au Champagne and brine.	£5.60	180g whole	
Gruyere Reserve	Traditional extra mature cave-aged gruyere.	£5.30	150g		Raclette	French Melting cheese. Semi-firm, slightly richer in taste.	£2.40	200g	
Red Wine Farmer	A young gruyere washed in red wine. More tangy and sweet.	£4.75	150g		Tallegio	Ultimate Italian melting cheese.	£4.40	200g	
Parmigiano 30m	Older than normal to add more flavour. Not just for cooking.	£6.30	200g		Baron Bigod	English soft cheese made to Brie de Meaux style, unpas. & Non-veg.	£4.50	150g	
Comte 18m	Perfectly aged comte. Some salt crystals and plenty of nuttiness.	£4.50	150g		Wigmore	English Sheeps milk brie. Creamy and light with a slight citrus note.	£5.00	150g	
Thomas Hoe Red Leicester	Mature clothbound red leicester. Creamy and robust with depth.	£6.30	200g		Waterloo	Buttery light english cows milk brie.	£4.00	150g	
Richard III	Wensleydale recipe from richmond. Milky and creamy.	£4.95	200g		Colston Basset Stilton	Intense flavour, with a creamy, buttery texture.	£5.50	200g	
Wensleydale Top Tier	Crumbly clothbound hawes Wensleydale.	£3.75	200g		Cropwell Bishop Stilton	Creamy and buttery with a complex finish.	£4.60	200g	
Winter Warmer	Wensleydale and cranberry with nutmeg, cinnamon and brandy.	£4.00	200g		Stichelton	Rich and creamy like a stilton, it does have a distinctive nuttiness.	£5.75	150g	
Wensleydale & Cran	Hawes Wensleydale and cranberry.	£3.80	200g		Harrogate Blue	Creamy, but full bodied. It has a mild saltiness and peppery finish.	£5.60	200g	
Stoney Cross	Buttery crumbly tomme style. Creamy with a subtle earthiness.	£3.90	150g		Swaledale Blue	Salty peppery notes at the start. Mellows as it melts in the mouth.	£5.10	150g	
Porter w/Guinness®	Creamy Irish cheddar with a Guinness® infusion.	£3.75	150g		Blue Wensleydale	Delicate and mellow with a subtle saltiness.	£4.00	200g	
Smoked Westcombe	Strong sharp cheddar to start with a strong smoked flavour.	£5.25	150g		Hebridean Blue	Bold flavoured scottish blue. Crumbly textured and well balanced.	£6.10	200g	
Smoked Northumberland	Mild cheddar with a oak smoked flavour. Well balanced.	£3.90	150g		Montagnolo Affine	A German blue brie. Decadent creaminess light blue veins.	£4.70	200g	
Traditional Swaledale	Traditional white yorkshire cheese. Richer than Wensleydale.	£5.00	200g		Bleu D'auvergne	A mid-range French blue. Salty and spicy, melts on the tongue.	£4.60	200g	
Swaledale Ewe	Yorkshire cheese made with ewes milk. Vibrant, tangy and light.	£4.60	150g		Fourme D'ambert	A mild french blue. Very creamy, excellent melting blue.	£4.85	200g	
Pecorino Truffle	Traditional pecorino infused with grated truffle, rich and tangy.	£3.50	100g		Ribblesdale Mature	Gouda-y in colour & texture. Caramel notes, no lactic finish.	£4.35	150g	
Manchego Curado	6m aged manchego. Salty, slightly earthy with a subtle sweet note.	£3.95	100g		Ribblesdale Goatisan	Natural rinded mature goats cheese. Towards a parmigiano.	£4.35	150g	
Chabis	Soft French goats cheese, mould ripened for richness.	£5.60	180g whole		Ribblesdale Superior	Creamy and mellow. Its goats cheese, but superior!	£4.20	150g	

PRODUCT	DESCRIPTION	PRICE	ORDER	PRODUCT	DESCRIPTION	PRICE	ORDER
Chutneys	Great Yorkshire Pickle	£3.60		Sparkling Wines	Goring Brut, Sparkling	£35.00	
	Old Yorkshire Chutney	£3.60			Valdobiaddene, Prosecco	£15.00	
	Fig Chutney	£3.60		White Wines	Bacchus, English White	£11.00	
	Red Onion & Port Marmalade	£3.60			Echevaria, Chardonnay	£10.00	
	Yorkshire Wens Chutney	£3.60			Gerard Bertrand, Picpail	£11.50	
Toasts and Accompaniments	Toast for Cheese Date	£3.25		Red Wines	Saint Clair, Sauv Blanc	£14.50	
	Toast for Cheese Apricot	£3.25			Brunel, Côtes du Rhone	£11.00	
	Toast for Cheese Cherry	£3.25			Navarra, Ars Nova	£12.50	
	Baked Fig Ball	£6.50			Bordeaux Superior	£13.00	
Rosé Wines				Eggo, Malbac	£18.00		
				Côtes du Provence, Rose	£13.00		

SPECIAL REQUESTS

INSPIRATIONAL CHEESE GIFTS FOR CHRISTMAS



CHEESE SELECTIONS

Take the hassle out of choosing your cheeses, we've put together some of our favourite selections.

PRODUCT	DESCRIPTION	PRICE	ORDER
Yorkshire Cheese Selection	Summerfields, Richard III, Ribblesdale Superior, Swaledale Ewe, Harrogate Blue and Old Yorkshire Pickle.	£38.00	
French Cheese Selection	Brie de Meaux, Langres, Chabis, Pyrence's Brebis, Bleu D'auvergne, 18 month aged Comte.	£42.00	
Italian Cheese Selection	Casatica, Occelli w/ in chesnut leaves, Parmigiano Reggiano, Pecorino Truffle, Gorgonzola Dolce, Parmesan Flatbread.	£42.50	



CHEESE GIFTS

Struggling to find a gift for your cheese loving loved one? We've got a selection of delicious gifts to spoil them this christmas.

PRODUCT	DESCRIPTION	PRICE	ORDER
Mozzarella Making Kit	Makes 10 batches of either mozzarella or ricotta. All you need is the milk. Takes 1 hour.	£22.50	
Halloumi Making Kit	Makes 12 batches of Halloumi cheese. All you need is the milk. Takes just 3 hours.	£22.50	
Goats Cheese Making Kit	Makes 10 batches of fresh goats cheese. All you need is the milk. Takes 1 hour.	£22.50	
Mediterranean Cheese Kit	Makes 20 batches of either Mozzarella, Ricotta, Mascarpone, Halloumi or Labneh.	£28.50	
Ultimate Cheese making Kit	Makes 40 batches of either Mozzarella, Ricotta, Halloumi, Goats Cheese, Scottish Crowdie, Queso Blanco, Labneh or Paneer.	£37.50	
All about the Blue Basket	Cheese Gift Basket with Harrogate, Hebridean and Roquefort plus a bottle of Nero D'avola.	£20.00	
Beer Cheese Basket	Two local ales paired with two hard local cheeses, plus ale crackers and an ale infused pickle.	£25.00	
French Cheese Gift Basket	A soft mould ripened goats cheese, 1 Epoisses mini and 200g of 18 mon Comte paired with a French white wine.	£37.50	
Tunworth Gift Basket	Tunworth, a celebrated English Camembert style cheese, plus a ceramic Camembert baker to accompany it.	£30.00	

COLLECTION

COLLECTION DATE	AM	PM
Wednesday 19th December		
Friday 21st December		
Monday 24th December		

DELIVERY (£5.00)

DELIVERY DATE	Please Tick
Wednesday 19th December	
Friday 21st December	
Monday 24th December	

OFFICE USE ONLY

Total Order Cost		Authorised by
Total Deposit Paid		
Balance Due		



TASTING EXPERIENCES

Why not get all the family together for their Christmas present and do one of our cheese tasting experiences. Each experience can cater for up to 10 people and we can either come to your home or you can come to us.

PRODUCT	DESCRIPTION	PRICE	ORDER
Beer and Cheese Experience x 10	A Beer and Cheese tasting experience for up to 10 people. To be taken here or at home.	£245.00	
Bubbles and Brie Experience x 10	A Champagne and soft cheese tasting experience for up to 10. To be taken here or at home.	£275.00	
Port and Cheese Experience x 10	A Port and Cheese Tasting Experience for up to 10. To be taken here or at home.	£275.00	



PREMIUM GIFTS

Go for one of our premium gifts to really go all out this Christmas. From cheese subscriptions to our ultimate hampers, you'll definitely be able to find something really special.

PRODUCT	DESCRIPTION	PRICE	ORDER
Love Italian Cheese Hamper	The best Italy has to offer, cheeses, wine, flatbreads etc make this a feast of treats.	£100.00	
Ultimate Yorkshire Cheese Hamper	We've put some of the ultimate yorkshire taste sensations together for this ultimate hamper.	£125.00	
Best of British Cheese Hamper	British cheeses are just the base of this luxury hamper showcasing our small isles delicious wares.	£200.00	
Taste of the Continent Hamper	Some of the best flavours coming out of the continent paired with our favourite european cheeses.	£250.00	
Quarterly Cheese Subscription	2019 cheese subscription. 4 Cheese boxes filled with seasonal cheeses delivered quarterly.	£140.00	
Bi-monthly Cheese Subscription	2019 cheese subscription. 6 Cheese boxes filled with seasonal cheeses delivered quarterly.	£190.00	

CUSTOMER DETAILS

Name	
Phone Number	
E-mail address	
Company	

ADDRESS

ADDITIONAL DELIVERY INFORMATION

Please fill out the form and then drop it back into the shop or scan and send it back to us at: hello@lovecheese.co.uk

We'll contact you within a few days, to take a deposit payment, alternatively to make a payment or for any questions call us on: **01904 622967.**

Thanks, Love Cheese.