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2018

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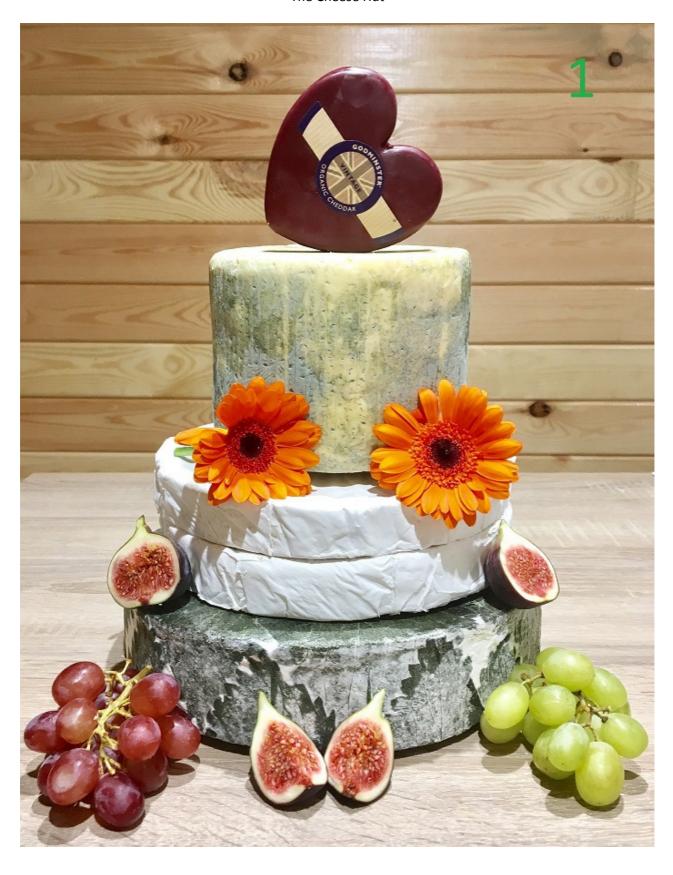
THE CHEESE MAN

1 Basin Road South Portslade East Sussex BN41 1WF

Tel: 01273 789107

www.thecheesehut.co.uk enquiries@thecheesehut.co.uk

The Cheese Hut



Godminster Heart 200g

A round deliciously creamy vintage organic cheddar in Godminster's distinctive burgundy wax. Available in different sizes. Won Silver at the International Cheese Awards 2014.

Cashel Blue 1.5kg

A balanced amount of blue veining adds a sweet and spicy lift to the rich, full flavoured yellow paste. Cashel Blue tends to be a moist, buttery textured cheese.

French Brie 1kg x 2

A soft, creamy cheese that is ready to eat from young until end of life. Ideal for both culinary and cheeseboard use

• This can be substituted for any 1kg Brie if you would prefer an alternative

Cornish Yarg 3.2kg

The nettle wrapped Cornish Yarg made from pasteurised cows' milk, is a young, fresh lemony cheese, creamy under its natural rind and slightly crumbly in the core



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Camembert 145g and Camembert 250g

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Manchego 3kg

The flavour of this Spanish Manchego cheese is slightly acidic, strong and tasty that becomes spicy in long cured cheeses. It has a nice and unique aftertaste provided by Manchego sheep's milk.

Olde Sussex 4kg

A Farmhouse 'cheddar-type' made from cow's milk to a traditional recipe. The texture is more open than cheddar with a full body and plenty of flavour. Matured for 6-8 months

French Brie 60% 3kg

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Coeur de Neufchatel Heart 200g

Neufchatel has a soft and slightly crumbly texture, a slightly salty taste finished with a sharp bite – and an aroma of mushrooms coming through. Visually it has similarities with Camembert – a dry, white and edible rind

Pierre Robert 500g

Cheese is matured for longer than Brillat Savarin to produce a full meltingly rich, smooth, buttery flavoured product that you know is not going to be good for the waistline.

Sussex Blue 2.6kg

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Half Sussex Blue 1.3kg

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Kentish Blue ½ Ring 1kg approx

Kentish Blue is a young blue cheese with a firm but moist texture. It has gentle smooth flavours on the first bite developing into a long lasting pleasant aftertaste.

French Brie 1kg

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Stilton Ring 4kg

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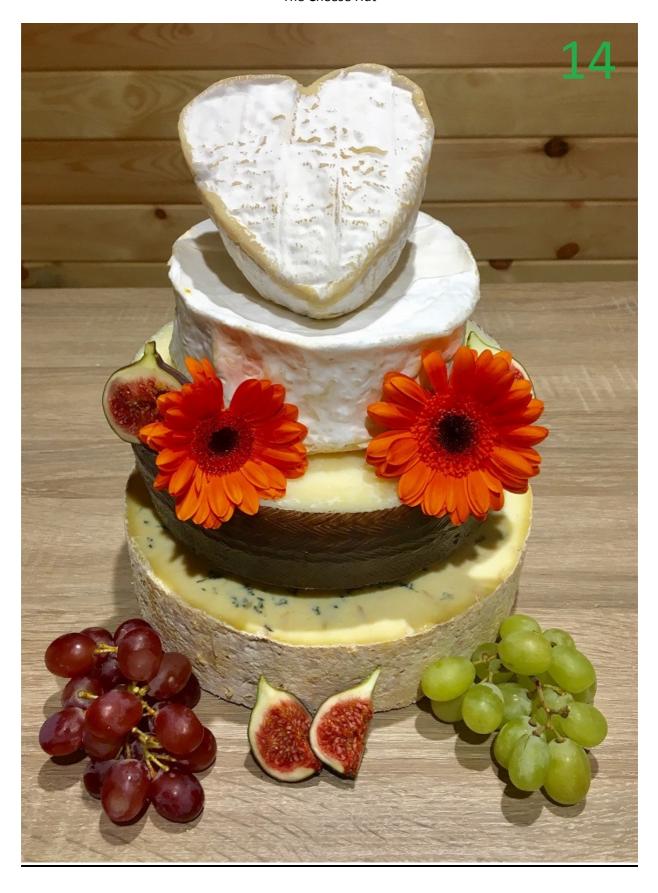
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Natural rind cheese with light yellow colour. Has a short, crumbly texture. Lemon piquant taste. An old traditional cheese recipe now brought back with a slight twist.

Brighton Blue 3.8kg

This cheese has a slightly open, semi-soft texture, a mellow blue flavour and a slightly salty finish. The distinctive blue green veins in the cheese deepen as the cheese matures, and the taste of the blue becomes stronger.



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These rich and smooth Oak-Smoked cheddars are made with the same creamy Vintage Organic Cheddar that all of the Godminster range is made from – still certifiably organic and still with no additives or preservatives. Also, this cheddar is only smoked over sustainably sourced oak chippings you know it's as ethically good as it tastes!

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Half White stilton & apricot 1.1kg Half Wensleydale & Cranberry 1.2kg

Flavoured cheeses that also add a bit of colour and difference to that special occasion

Olde Sussex 4kg

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Cornish Yarg Baby 1kg

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Cambazola 2.2kg

Cambazola is a triple cream, brie-style blue cheese, the cheese, a cross between Camembert and Gorgonzola, is creamy, moist and rich like a Camembert with the sharpness of Gorgonzola

The Cheese Hut



Cornish Blue 1kg

Cornish blue is dry salted by hand before being left to mature for between 12 and 14 weeks

St George Camembert 1kg

A creamy goat's milk camembert, a full fat mould ripened cheese that will develop a full flavour when allowed to reach room temperature.

Half Manchego 1.5kg

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Garlic Yarg 1.5kg

Our Wild Garlic Yarg is wrapped in the pungent Ramson leaves that arrive in our woodlands each spring. They impart a gentle garlicky flavour and their moisture gives the cheese a slightly firm texture

Half Olde Sussex 2kg

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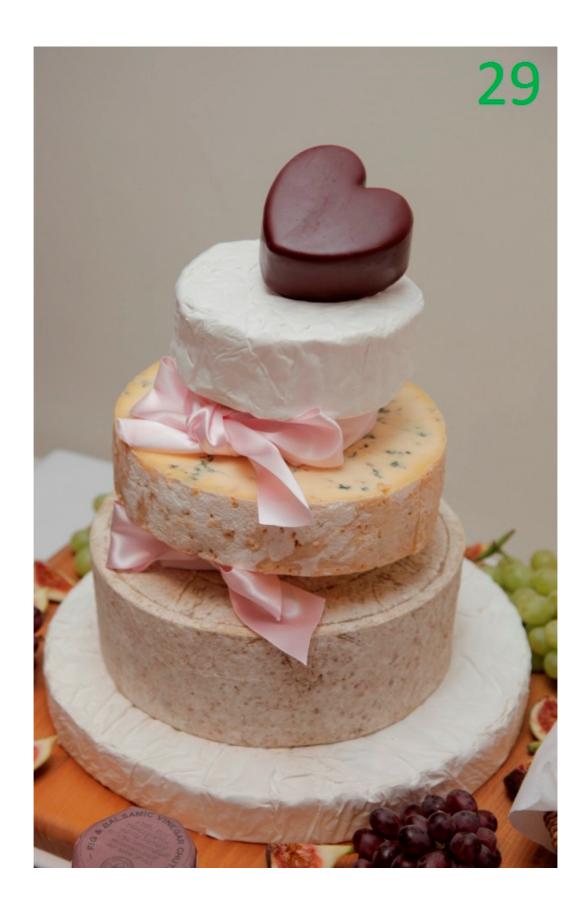
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Goddess 200g

A gold award – winning delectable semi soft cheese made with rich Guernsey cow's milk, washed in Somerset Cider brandy

White Nancy

A stunning handmade Goat's cheese made by white lake cheese near Shepton Mallet

Francis 750g

Francis is a washed rind cheese, washed in a traditional French culture. The young fresh cheeses are matured for 8-10 weeks in my specialised temperature and humidity controlled maturing rooms in Child Okeford. It has a wonderfully pungent aroma, its texture is supple with a softness around the rind.

Godminster Vintage 2kg

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Godminster Organic Brie x 2

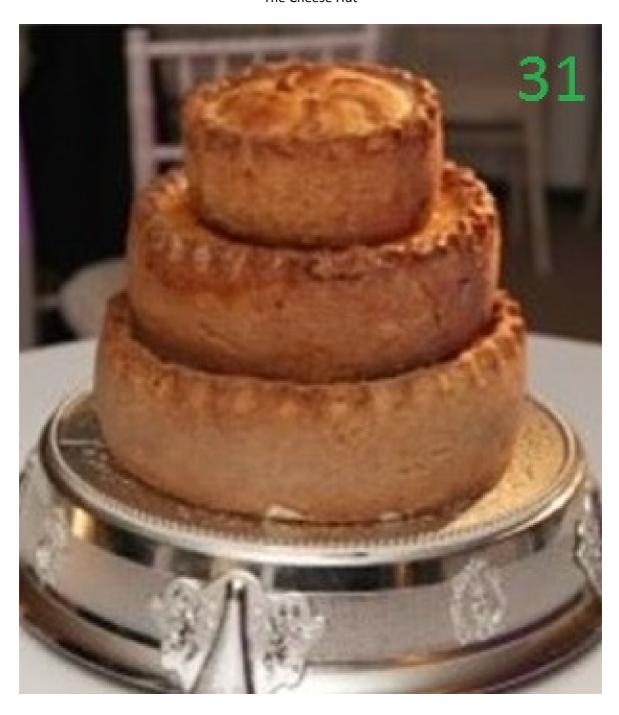
This is our lovely creamy organic handmade brie. The taste is full and rich with subtle depths and flavours.

Colston Bassett 2kg

The perfect Stilton from Colston Bassett should be a rich cream colour with blue veining spread throughout. The texture of the cheese is smooth and creamy with a mellow flavour and no sharp acidic taste from the blue

Cornish yarg 3kg

The nettle wrapped Cornish Yarg made from pasteurised cows' milk, is a young, fresh lemony cheese, creamy under its natural rind and slightly crumbly in the core



Pork Pie 4.5 inch

Produced locally, this handmade pork pie is cooked to order to guarantee freshness

Pork Pie 8"

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Pork Pie 10"

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Also available: 2.5inch Pork pies for the extra tier or to serve as an extra buffet