



CURD (&) CURE

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SPECIALISTS IN BRITISH CHEESE  
& CHARCUTERIE FOR CHEFS

# CURD & CURE

## **Welcome to our 2022/23 Foodservice brochure**

### **Ranging**

*When ranging this year, we decided to focus on the roots of our business to determine the producers we wanted to connect our customers with. We have hunted high and low to find even more fantastic dairies and charcuterie makers to build relationships with and celebrate in the market. We are so excited to have partnered with an additional 11 British Cheese and 3 British Charcuterie producers. Please do not hesitate to contact your account manager, who would be happy to share more information about these products, the producers, and their story.*

### **Cuts Facility**

*Having an in-house cuts facility means we can be flexible with the sizing of products we sell and enables us to cut cheeses down into more manageable sizes. If you are looking for a product, or size, we do not currently stock, speak to your account manager who will look in to how we can help. Due to the success of our in-house mixed charcuterie packs, we have added another continental selection to the range. We have revamped our cheeseboards, in which we have selected cheeses that complement each other. These help to combat wastage by allowing chefs to stock a small amount of each product in a selection, which is great for portion control in busy kitchens.*

### **Operational**

*We are delighted to announce we have expanded our delivery area into Essex and Cambridge on our own chilled and frozen vans. Providing this service helps expand the presence of the producers we work with into a further region. In turn, we have also been on a mission to 'make local, local to you, our customer,' looking for more producers in more areas. It is so exciting to make new connections with passionate creators across the whole of the UK.*

### **Cheese Celebration Towers**

*With the next couple of years set to be huge for the wedding industry, we have freshened up our cheese towers and had fun with how you can present them. Please see our images on pages 10 & 11.*

*To all our customers, old and new, our door is always open...*

*We would be delighted to welcome you to our Head Office to showcase the very best in what we can offer. We have a wealth of producers who have also offered to open their doors to our customers to help understand their business, manufacturing processes and provenance.*

*If you would like to organise a Head Office visit where one of our passionate team members can show you around, or there is a producer you are keen to visit, please don't hesitate to contact your account manager.*

*Thank you for supporting us into 2022*

*From all the Curd & Cure team*

**NEW ACCOUNTS**

To set up a new account, you will be asked to complete a new account form which will ask for your business name, delivery address, contact details & delivery days. We ask that all new accounts are paid on a Cash on Delivery basis which can be paid by cash or cheque or in advance by card or BACS. If you would like a monthly account, this will be issued subject to the relevant bank, credit and trade reference checks. New businesses without prior trading history will be expected to trade on a Cash on Delivery basis until three months of trading and payment history have been established.

**PAYMENT**

We accept payment by Cash, Cheque, Card and BACS. Our standard credit terms are for all invoices to be paid by the 15th of the following month. Statements are issued on the 1st and 16th of each month. Any bank charges incurred, such as unpaid cheques, will be passed on to the customer. If credit limits are exceeded or outstanding payments are late, your account will be placed on hold until payment is made.

We reserve the right to remove credit facilities if payments are frequently late or unpaid. Accounts passed on to our debt collectors will be frozen and all excess charges in collecting will be passed on to the customer.

**PRICES**

Prices sometimes change, and this can be with short notice. We reserve the right to pass on price increases imposed by our suppliers.

Where we can, we will always endeavour to communicate any change to special pricing with notice. However, changes to standard list price will be updated with each month's price list and will not be communicated.

**CLAIMS**

On the occasion that there is a discrepancy or shortage of your order, or if goods are damaged, you must advise us by phone or email within 24 hours of delivery. Any claims after this time will not be refunded or replaced.

**DAMAGED OR FAULTY PRODUCTS**

We are happy to replace any damaged or faulty products that are reported by phone or email within 24 hours of receipt. All goods should be inspected upon delivery and a customer signature is required to confirm that goods have been received satisfactorily.

Drivers cannot accept returns unless they have a collection note for the returned items. Please contact the office to arrange the return and a collection note will be raised.

If you are not able to report the issue to our drivers, and reject on receipt order, you will be required to report any issues to our telesales team and send photos within 24 hours. Damages reported after delivery will be recorded on our system and we will arrange collection from you on your next delivery. Please store these products in the correct conditions prior to collection.

**CREDIT NOTES**

Upon the return of damaged or faulty products to our warehouse, a credit will be issued to your account within 14 days.

**SELL BY DATE and PRICE LABELS**

We are unable to credit for items that remain unsold after their expiry date. Please ensure stock rotation to avoid this.

We cannot accept the return of goods that have been price marked and on sale in your premises.

**MINIMUM DATES**

We always endeavour to provide our customers with the longest shelf life possible at point of delivery. Our company minimum dates are outlined below, we will only accept claims for short dated product if the date received is less than the below stated guidelines.

All cheese and meats (except gala pie): less than 10 days.

Gala pie, mozzarella, creams, 1kg pâtés and ricotta or similar fresh product in this category: less than 5 days.

All ambient products except Flower & White: Less than 2 months.

Flower & White products: Less than 1 month.

**DELIVERY CHARGES (OWN VEHICLES)**

Our minimum order for deliveries on our own vehicles is £60.00. If your order value falls below £60.00, a delivery charge of £6.00 will automatically be added to your invoice. This charge will not be communicated to you and it is your responsibility to ensure your orders are above this to not incur this charge. If your order contains a shortage which brings the invoice value below our minimum order, you will not be charged.

**DELIVERY CHARGES (NEXT DAY COURIER)**

Our minimum order for all UK Mainland deliveries is £100.00 for carriage paid. We accept orders below this, however charges are as follows: Order values between £50 - £100 = Delivery charge of £6.50 Order values under £49.99 = Delivery charge of £10.00

**VAT**

VAT is charged on all items marked "20.0% S" in our brochure and no VAT is charged on items marked "0.00% Z" or not specified. All minimum orders and delivery charges are subject to VAT at 20.0%.

## OWN VAN DELIVERIES

We deliver throughout Kent, Sussex, Surrey, Hampshire, South East London, Essex & Hertfordshire on our dual temperature vans on set days each week, Monday - Saturday. Free delivery on all orders over £60.



### DELIVERY DAYS

**MON** - AL, BR, CB, CM, CO, CT, DA, E1-20, E4, EC, EN, GU, IG, IP, KT, ME, N1-22, NW, RH, RG, RM, SE, SG, SS, SW, TN, W1-13, WC, WD.

**TUE** - BR, CB, CM, CO, CT, DA, E1-20, E4, EC, EN, IG, IP, KT, ME, RM, SE, SG, SM, SS, TN, W1-13, WC.

**WED** - BN, BR, CM, CO, CR, CT, DA, E1-20, E4, EC, EM, EN, GU, IG, KT, RG, RH, RM, SE, SG, SS, TN, W1-13, WC.

**THUR** - BR, CB, CM, CO, CT, DA, KT, E1-20, E4, EC, EN, IG, IP, ME, RM, RP, SE, SG, SM, SS, SW, TN, TW, W1-13, WC.

**FRI** - AL, BN, BR, CM, CO, CR, CT, DA, E1-20, E4, EC, EM, EN, GU, IG, KT, ME, RH, RG, RM, SE, SG, SS, TN, W1-13, WC.

**SAT** - BN, BR, CR, DA, GU, KT, ME, PO, RG, RH, SL, SO, SP, TN, TW.

## NATIONAL DELIVERIES

We offer a next day delivery service Tuesday - Friday via our nationwide courier service for all chilled & ambient products (excludes frozen products). Orders must be placed by 12pm for next day delivery. Free delivery on all orders over £100.

## HOW TO ORDER

We have a friendly telesales team who can call you the day before your delivery day to take an order, or you can **place your order by calling 01580 212949**.

Our phones are manned from 8.30am-5pm Monday to Thursday, 8.30am-4.30pm on Friday & 10am-5pm on Sunday with the option to leave an order on the answerphone overnight.

Orders may also be placed by emailing [orders@curdandcure.co.uk](mailto:orders@curdandcure.co.uk)

Please include your full business name, postcode & contact telephone number.

Our experienced sales & telesales team are always on hand to help with any questions or product enquiries.

**Promotions** run throughout the year. Please ask for current offers when placing your order or let us know if you would like to sign up to our newsletter to be kept fully up to date.

## BUSINESS WHATSAPP

A quicker way of contacting us is via Business Whatsapp. If you have any general queries including product, price or delivery questions then please send us a message on **07423130950** and one of our telesales team will get back to you promptly.

Service available in **office hours only**.





We are always looking for new ways to reduce waste and implement new systems to improve our operations and reduce our footprint. From reducing plastic packaging, streamlining our picking notes and implementing paperless billing to reduce paper waste.



Launched at the end of 2021, our new quarterly awards 'The Appreciation Awards' gives our team the opportunity to nominate another team member for their hard work and commitment to our values. We celebrated the launch together at our staff party before Christmas!



As a wholesaler of chilled food with short dates we will always have surplus, but this does not have to go in the bin! We work our hardest to divert this and make sure people get to eat the amazing food that we stock! We achieve this through efficient stock rotation, stock to clear, freezing stock, staff pallet, Too Good To Go bags, charity donations & more...

We want to shout out the great work of our drivers, who received these great nominations from the team recently:

"Always cheerful, always positive and nothing is ever too much trouble for Andy!"  
 "Always upbeat, Kirsty is always smiling and making everyone laugh. She always takes into account and notices the small things that everyone does."



Over 2000 bags have been collected from our warehouse through Too Good To Go after we partnered with them a year ago! This has saved over 5.5 tonnes of CO2e or the equivalent of flying from Paris to New York 6 times!



We have partnered with UK Harvest, a charity who redistributes our surplus to charities across the South of England, including cooperatives, food banks and community fridges.



Our own-brand range of soups, The Rescue Range, each with a surplus ingredient rescued from within our own production & warehouse, includes our original Broccoli & Stilton Soup, Pea & Honey Roast Ham Soup and Mac & Cheese Soup. Each recipe is made in small batches not far from our warehouse in Kent and using wonky potatoes from Provenance Potatoes. Our Broccoli & Stilton Soup won the 2022 New Kent Food & Drink product of the year!



# OUR VALUES

**OUR CORE VALUES ARE CENTRAL TO OUR BUSINESS AND OUR TEAM. THEY GUIDE US IN HOW WE WORK WITH OUR SUPPLIERS & CUSTOMERS AND EACH OTHER.**



Each team member is valued equally and brings an essential purpose to achieving our collective mission. We build a **positive working environment** through hard work and respect; **we always treat our suppliers and customers with equal admiration and mutual trust.** Success can only be achieved through collectively working together as **ONE BIG TEAM.**



We believe that we can learn from one another to **build better, stronger businesses.** Through taking time to **listen, being supportive and sharing our skills,** we are dedicated to growing the business of our customers & supplier partners and **achieving customer satisfaction.**



It fuels our business – in everything we do. **Product, people, and place drive us in how we think, talk, make decisions and act.** We work with our suppliers and customers, treating their businesses and products as an extension of our own.



We believe that there is always something more that we can do to **change** the game. We are **ambitious** and **evolve** through being **adaptive.** We constantly push ourselves to progress and **make an impact with our work.**



We understand the impact that the food wholesale industry has on our shared environment. **We strive to be active, take action and stay accountable** for our impact. It is our **responsibility** to minimise our footprint and work with others in our supply chain to do the same.



We work with **suppliers** who are **local** to us and our customers, to **encourage local investment and employment opportunities.** We choose to **champion local** because we are **committed to the quality** of our products and **adding value to our community** and supporting a **strong local economy.**



**BURRATINE FIOR DI LATTE**  
**LA LATTERIA**

*Making cheese the traditional Southern Italian way and they source the milk from small sustainable local farms, selected for their traditional working methods and dedication to their animals.*



**BEER STICKS**  
**MOONS GREEN CHARCUTERIE**

*These beer sticks are a blend of British meat with chilli, spices, and herbs. Spicy sticks made from free range Sussex pork with a kick of chilli.*



**BROWN SAUCE & KETCHUP**  
**A LITTLE BIT FOOD CO.**

*A new tangy Brown Sauce, full of dates and a little bit of fresh thyme, joins their bold Fresh Rosemary & Tomato Ketchup and fiery Fresh Thyme & Roasted Red Pepper Ketchup for a fresh addition to the table.*



**PITCHFORK CHEDDAR**  
**TREHOWAN'S DAIRY**

*A dense, creamy texture and is distinguished by its full-bodied flavour with a succulent and lactic bite.*



**JALAPEÑO JAM**  
**SINGLE VARIETY CO.**

*An award-winning Jalapeño jam which combines Jalapeños with apple cider vinegar to create a spicy sweet delight.*



**HARTINGTON BLUE STILTON**  
**HARTINGTON CREAMERY**

*Blue Stilton made by the smallest Stilton maker in the World. This cheese is mild and creamy leaving a buttery feel in the mouth.*



**MINGER**  
**HIGHLAND FINE CHEESE**

*Orange annatto washed rind with a deliciously oozy, creamy paste, mildly nutty and lemony, hinting at flavours of the farmyard but becoming decadently pungent and runny when ripe.*



**EVE**  
**WHITE LAKE**

*A beautifully soft goat's cheese, washed in Somerset Cider Brandy and wrapped in a vine leaf, which helps the cheese develop a soft paste and adds to a wonderful, nuttier flavour.*



**MIXED CHALKIDIKI & KALAMATA OLIVES 1KG**  
**REAL OLIVE COMPANY**

*Large Chalkidiki and Kalamata pitted olives packed in a light brine. A mess free, easy to pour 1kg resealable pouch.*



**TAGLIATELLE PASTA 3KG (FROZEN)**  
**LA TUA PASTA**

*Made by using only premium quality Italian durum wheat and 00 flours and it features a high free range egg content. They have a light and silky texture and take only four minutes to cook.*



**KING PETER HAM**  
**TEMPUS CHARCUTERIE**

*Cured for 2.5 weeks, cold smoked for 18 hours over chestnut wood and aged for 8 months which results in a sweet, nutty, deeply coloured and very gentle background hint of chestnut smoke.*

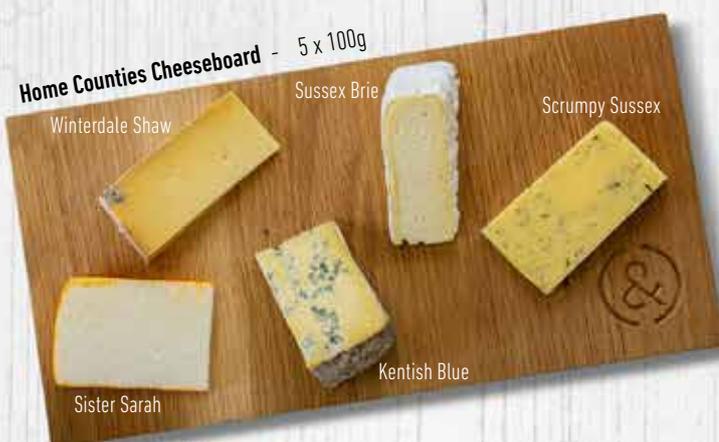


**CHICKEN, HAM & LEEK PIE 12x250g**  
**MUD FOODS**

*A rich, creamy Chicken, Ham and Leek Pie with buttered leeks added to a white wine sauce, with herbs and wholegrain mustard. Each mouthful packs a punch of flavour. Finished with their handcrafted buttery shortcrust pastry.*

## PORTION CONTROLLED CHEESE & CHARCUTERIE SELECTIONS

Designed to make your life easier! Our specially selected range of cheese and charcuterie packs, pre-cut and packed for sharing platters for 2-4 people.



**GRAZING PLATTER TOP PICKS**

*We have curated a selection of our top products to use on grazing platters. From nuts to crackers, we have everything you need to create a stunning and original masterpiece.*

**CHEESE**

Alsop & Walker - Lord London	500g
Alsop & Walker - Plumpton Woodside Red	1.25kg
Cheddar Cheshire Cheese Company - Garlic & Cracked Black Pepper	200g
Cheesemakers of Canterbury - Chaucer's Camembert	150g
French Brie	1kg
Golden Cross Cheese - Flower Marie	200g
Hartington Creamery - Blue Stilton	2kg
High Weald Dairy - Sussex Marble Herb	1.5kg
Highland Fine Cheese - Blue Murder	650g
Nettlebed Creamery - Highmoor	300g
Shepherd's Purse Cheese - Katy's White Lavender	150g
Shepherd's Purse Cheese - Northern Blue	180g
Snowdonia - Black Bomber	200g
Snowdonia - Red Storm	200g
Trethowan's - Pitchfork Cheddar	3kg
Village Maid - Maida Vale	180g
White Lake - Little Lilly	140g

**MEAT**

Capreolus - Chorizo	80g
Capreolus - Pork & Wild Venison Pepperoni	80g
Capreolus - Rampisham Tingler Salami	80g
Capreolus - Uphall Farmhouse Air-Dried Ham	80g
Chorizo Ring	200g
Cobble Lane Cured - Lomo	60g
Cobble Lane Cured - N1 Soppresata	60g
Cobble Lane Cured - Salt & Pepper Salami	60g
Moons Green - Ebony Farm Lamb & Lemon Saucisson	60g
Moons Green - English Summer Herb Saucisson	60g
Moons Green - Wild Fennel Saucisson	60g
Sliced Finocchiona Fennel Salami	500g
Sliced Black Pepper Salami	500g
Sliced Chorizo	500g
Sliced Milano Salami	500g
Sliced Napoli Salami	500g
Sliced Prosciutto Crudo	500g
Sliced Spinata Calabrese	500g
Tempus - Achari Spiced Salami	75g
Tempus - Coppa Spiced	75g
Tempus - King Peter Ham	75g



**CRACKERS**

Artful Baker - Sundried Tomato, Kalamata Olives & Oregano Biscotti	100g
Belle & Wilde - Cornish Yarg Toast	100g
Belle & Wilde - Rosemary Toast	100g
Captain's Crackers - Chia & Chive	110g
Captain's Crackers - Cracked Black Pepper & Sea Salt	110g
Captain's Crackers - Kentish Ale & Rosemary	110g
Captain's Crackers - Warm Chilli	110g
Miller's Toast Plum & Date	100g
Miller's Damsel Catering Selection	1.5kg
Miller's Gluten Free Catering Selection	1.2kg
Miller's Toast Cranberry & Raisin	100g
Peter's Yard - Pink Peppercorn Sourdough Crackers	90g
Peter's Yard - Sea Salt Sourdough Flatbread	115g
Peter's Yard - Sourdough Crispbread - Large	350g

**OLIVES & MEDITERRANEAN VEGETABLES**

Cocktail Gherkins (Cornichons)	2.3kg
Delphi - Aubergine Dip	170g
Delphi - Dolmades Stuffed Vine Leaves	150g
Delphi - Sunblessed Tomatoes	160g
Peppalicious - Red African Pepper stuffed with Cheese	2kg
Ramona's - Original Houmous	1kg
Real Olive Company - Mixed Chalkidiki & Kalamata Olives	1kg
Real Olive Company - Mixed Marinated Pitted Olives with Antipasti	1kg
Real Olive Company - Pitted Green Colossal Olives	1kg
Real Olive Company - Tricolore Marinated Mixed Pitted Olives	1kg
Real Olive Company - Whole Nocellara del Belice Olives	1kg

**NUTS**

Filbert's - French Rosemary Almonds	2.8kg
Filbert's - Chilli & Fennel Mixed Nuts	20x40g
Filbert's - Sea Salt & Herb Mixed Nuts	20x40g
Filbert's - Salt Crust Peanuts	20x40g
Filbert's - Applewood Smoked Mixed Nuts	12x100g

## PRODUCT

Charlotte (PO) (45-60 People)

French Brie, Cornish Yarg, Cashel Blue, Tunworth



## PRODUCT

Danbury (PO) (100-135 People)

Brie De Meaux, Cornish Yarg, Delice De Bourgogne,  
Kentish Blue, Godminster Heart

## PRODUCT

Whistledown (PO) (70-90 People)

Winchester Mature, Baron Bigod Brie, Cashel Blue, Chaucer's Camembert



## PRODUCT

Featherington (PO) (75-100 People)

Ashmore Farmhouse, Blue Clouds, Canterbury Cobble, Lord London



**PRODUCT**

**Basset (P0) (90-120 People)**

French Brie, Winterdale Shaw, Spenwood,  
Colston Bassett Baby, Tunworth

**PRODUCT**

**Diamond (P0) (110-140 People)**

Somerset Brie, Cornish Yarg, Idle Hour,  
Kingcott Blue, Lord London

**PRODUCT**

**Bridgerton (P0) (110-140 People)**

French Brie, Winterdale Shaw, Colston Bassett,  
Spenwood, Burwash Rose, Gurt Lush

**Basset**



**Diamond**



**Bridgerton**



GRATED CHEESE		WEIGHT	HARD CHEESE		WEIGHT
Grated Mature Cheddar		2kg	Parmesan Reggiano	Ⓜ Ⓢ Ⓤ Ⓣ	1kg
Grated Extra Mature Cheddar		2kg	Grana Padano	Ⓜ Ⓢ Ⓤ Ⓣ	2kg, 1kg
Grated Mozzarella		2kg	French Emmental	Ⓜ Ⓢ Ⓤ Ⓣ	1.8kg
Grated Mozzarella & Cheddar Mix		2kg			
Grated Red Leicester (PO)		2kg	<b>FRESH CHEESE</b>		
Grated Grana Padano Powder		1kg	Cream Cheese	Ⓢ Ⓢ Ⓢ Ⓢ	2kg
			Cows Mozzarella	Ⓢ Ⓢ Ⓢ Ⓢ	125g
<b>SLICED CHEESE</b>			Buffalo Mozzarella	Ⓢ Ⓢ Ⓢ Ⓢ	200g
Sliced Mature Cheddar		1kg	Mozzarella (Maestrella)	Ⓢ Ⓢ Ⓢ Ⓢ	1kg
Sliced Monterey Jack		1kg	Mozzarella (Latbri)	Ⓢ Ⓢ Ⓢ Ⓢ	1kg
Sliced Emmental		1kg	Ricotta	Ⓢ Ⓢ Ⓢ Ⓢ	250g
Sliced Mozzarella (PO)		1kg	Mascarpone	Ⓢ Ⓢ Ⓢ Ⓢ	2kg, 250g
Sliced Gouda (PO) - <b>NEW</b>		1kg	Fen Farm Mascarpone (PO) - <b>NEW</b>	Ⓢ Ⓢ Ⓢ Ⓢ	240g
Burger Slices - <b>NEW</b>		1kg	Halloumi	Ⓜ Ⓢ Ⓢ Ⓢ	1kg, 220g
			Feta	Ⓢ Ⓢ Ⓢ Ⓢ	900g, 200g
<b>CHEDDAR</b>			<b>PORTION CONTROLLED MIXED PACKS</b>		
Catering Mature Cheddar	Ⓜ Ⓢ Ⓢ Ⓢ	5kg, 2.5kg	<b>Best of British Platter</b>		5x100g
Catering Mild Cheddar	Ⓜ Ⓢ Ⓢ Ⓢ	5kg, 2.5kg	Wookey Hole Cheddar, Colston Bassett Stilton,		
Catering Extra Mature Cheddar	Ⓜ Ⓢ Ⓢ Ⓢ	5kg	Somerset Brie, Dorset Red, Sussex Crumble		
<b>BLUE CHEESE</b>			<b>Continental Cheeseboard</b>		5x100g
Hartington Blue Stilton	Ⓢ Ⓢ Ⓢ Ⓢ	8kg, 4kg, 2kg, 1kg	Manchego, Dolcelatte, Brie De Meaux,		
Colston Bassett Stilton	Ⓢ Ⓢ Ⓢ Ⓢ	8kg, 4kg, 2kg Ring Cut, 2kg, 1kg	Goats Log, Comte		
<b>SOFT CHEESE</b>			<b>Home Counties Cheeseboard</b>		5x100g
French Brie	Ⓢ Ⓢ Ⓢ Ⓢ	3kg, 1.5kg, 1kg	Winterdale Shaw, Kentish Blue, Sussex Brie,		
French Camembert	Ⓢ Ⓢ Ⓢ Ⓢ	250g	Sister Sarah, Scrumpy Sussex		
Somerset Camembert	Ⓢ Ⓢ Ⓢ Ⓢ	220g			
Somerset Brie	Ⓢ Ⓢ Ⓢ Ⓢ	2.4kg, 1.2kg			
Goat Log	Ⓢ Ⓢ Ⓢ Ⓢ	1kg			

**KEY BREAKDOWN -**

**STYLE:** Ⓢ - Soft Ⓜ - Hard Ⓢ - Blended Ⓢ - Crumbly Ⓢ - Fresh ⓈⓈ - Semi Soft ⓈⓂ - Semi Hard ⓈⓈ - Soft Blue

ⓈⓈⓈ - Semi Soft / Blue ⓈⓈ - Soft / Washed ⓈⓈⓈ - Semi Soft / Washed

**MILK:** Ⓢ - Cow Ⓢ - Sheep Ⓢ - Goat Ⓢ - Ewe ⓈⓈ - Cow & Sheep ⓈⓈ - Goat & Cow ⓈⓈ - Sheep & Goat

ⓈⓈⓈ - Sheep, Cow & Goat ⓈⓈ - Buffalo ⓈⓈ - Cow & Buffalo Ⓢ - Blended Ⓢ - Mixed

**TYPE:** Ⓢ - Pasteurised ⓈⓈ - Unpasteurised

**VEG/TRAD:** Ⓢ - Vegetarian Ⓢ - Traditional

## MILK

Whole Milk (Pre order by 5pm for next day delivery)	2ltr
Semi Skimmed Milk (Pre order by 5pm for next day delivery)	2ltr
Skimmed Milk (Pre order by 5pm for next day delivery)	2ltr
Buttermilk (Pre order by 5pm for next day delivery)	5kg
Buttermilk	500ml
Fen Farm Buttermilk (PO) - <b>NEW</b>	2ltr, 1ltr

## CREAM

Fresh Double Cream (Pre order by 5pm for next day delivery)	4 Pint
Fresh Single Cream (Pre order by 5pm for next day delivery)	4 Pint
Fresh Whipping Cream (Pre order by 5pm for next day delivery)	4 Pint
Fresh Clotted Cream (Pre order by 5pm for next day delivery)	1kg
Soured Cream	2kg
Crème Fraîche	2ltr
Coombe Castle Clotted Cream	24x28g
Fen Farm Cultured Cream (PO) - <b>NEW</b>	2.5kg

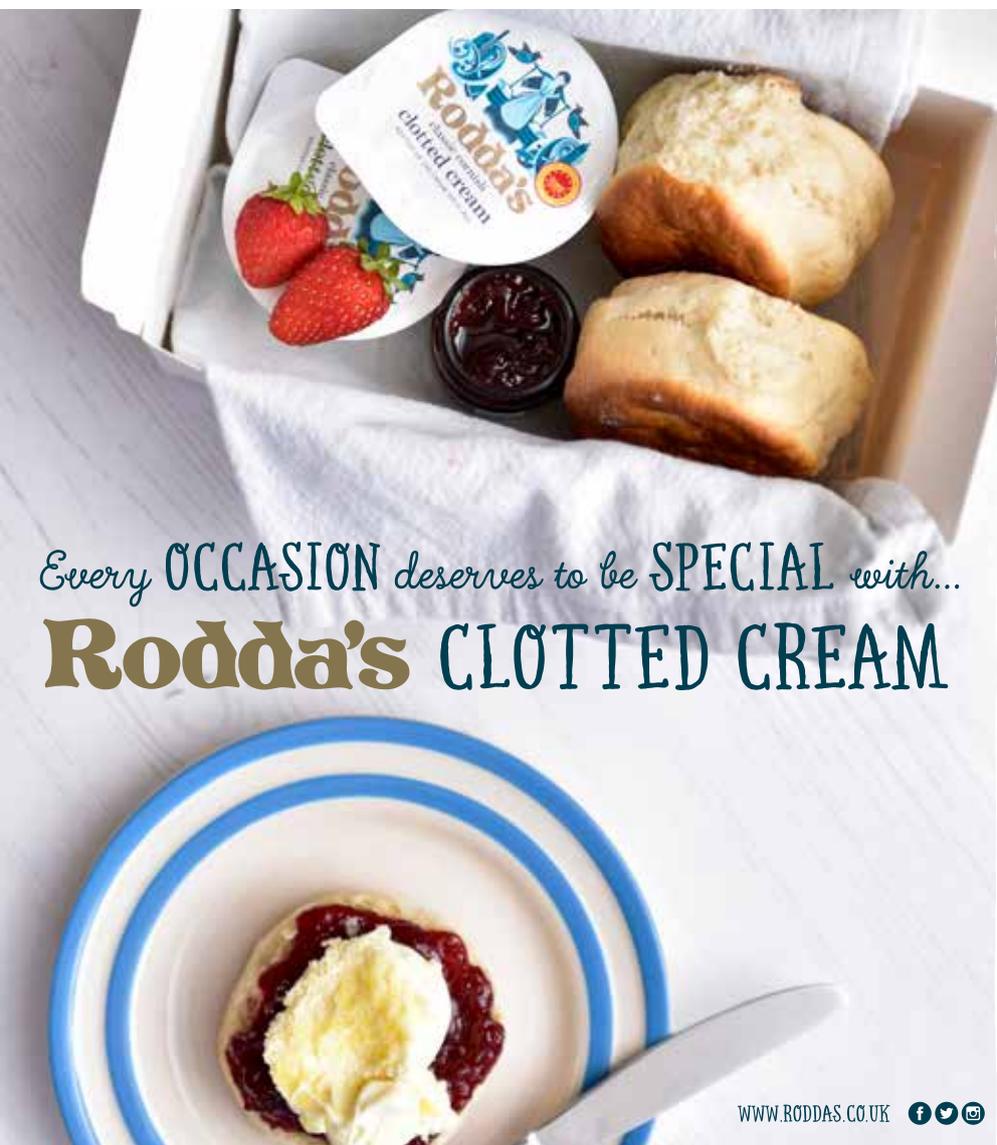
## RODDA'S - CORNWALL

The Rodda family have been crafting Cornish Clotted Cream for 5 generations from the same site Eliza Jane started making the famous delicacy all those years ago.

Rodda's Clotted Cream (Frozen)	96x28g
Rodda's Clotted Cream (Frozen)	96x40g
Rodda's Clotted Cream (Frozen)	227g
Rodda's Clotted Cream (Frozen)	453g
Rodda's Clotted Cream (Frozen)	907g

## EGGS

Liquid Whole Egg (Pre order by 5pm for next day delivery)	1ltr
Liquid Egg Yolk (Pre order by 5pm for next day delivery)	1ltr
Liquid Egg White (Pre order by 5pm for next day delivery)	1ltr
Medium Eggs (Pre order day 1 for delivery day 3)	5 Dozen
Medium Eggs (Pre order day 1 for delivery day 3)	15 Dozen
Medium Free Range Eggs (Pre order day 1 for delivery day 3)	5 Dozen
Medium Free Range Eggs (Pre order day 1 for delivery day 3)	15 Dozen



Every OCCASION deserves to be SPECIAL with...  
**Rodda's CLOTTED CREAM**



KEEPERS OF THE CREAM SINCE 1890

### OUR FROZEN RANGE



96 X 40G

36 X 227G



48 X 28G

12 X 907G

### CARING FOR YOUR CREAM

To defrost your Rodda's Cornish clotted cream, place in the refrigerator before use for 24 hours. Once defrosted, the cream can be kept unopened and refrigerated for up to 10 days. Once opened the clotted cream must be consumed within 3 days. Defrosted cream cannot be re-frozen.



*Started with one aim in mind, to make delicious dairy produce without compromising on quality or taste. They only use free-range British milk from pasture fed cows and combine it with the finest natural ingredients.*

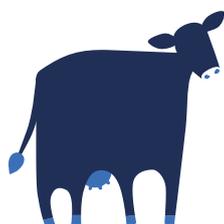


PRODUCT	WEIGHT	CASE SIZE	RRP	VAT
Chocolate Milk	250ml	6	£2.15	0.0% Z
Iced Coffee Milk	250ml	6	£2.15	0.0% Z
Strawberries & Cream Milk	250ml	6	£2.15	0.0% Z
Banana Fudge Milk	250ml	6	£2.15	0.0% Z
Double Cream	250ml	6	£3.55	0.0% Z
Single Cream	250ml	6	£2.15	0.0% Z
Vitamin Enriched Whole Milk	500ml	6	£1.75	0.0% Z

# TOM PARKER CREAMERY

**FREE-RANGE BRITISH DAIRY USING NATURAL INGREDIENTS**

**STOCK UP TODAY**



**HAPPY COWS. HAPPY MILK.**

## BUTTER

Lakeland Salted Butter	40x250g
Lakeland Unsalted Butter	40x250g
Netherend Salted Butter Rolls	20x250g
Netherend Unsalted Butter Rolls	20x250g
Maryland Butter	40x250g
Lescure Unsalted Butter	20x250g
Southdown Slightly Salted Butter	12x200g
Fen Farm Bungay Butter Log (PO)	200g
Fen Farm Bungay Butter Box (PO)	200g
Delamere Goats Butter	10x250g
Lakeland Butter Portions	100x7g
Netherend Butter Portions	100x10g
Summer County Spread	2kg

## OTHER

Cream Cheese	2kg
Croxton Manor Cream Cheese (PO)	1.5kg
Cottage Cheese	2kg
Fen Farm Skyr (PO) - <b>NEW</b>	2.5ltr

## YOGHURTS

### OTTIES - KENT

*From three generations, produced on a local, award-winning dairy farm in the iconic East Kent Downs. Thick, creamy, luxurious yoghurt, using all natural flavours and from their own fresh milk made on the farm that same morning.*

Apricot Yoghurt	6x150g
Black Cherry Yoghurt	6x150g
Hazelnut Yoghurt	6x150g
Lemon Yoghurt	6x150g
Natural Yoghurt	6x150g
Natural Yoghurt - <b>NEW</b>	500ml
Natural Yoghurt (PO) - <b>NEW</b>	5ltr
Raspberry Yoghurt	6x150g
Rhubarb Yoghurt	6x150g
Strawberry Yoghurt	6x150g

## TIMS DAIRY - BUCKINGHAMSHIRE

*Inspired by their Greek family recipe, using natural ingredients and gut friendly bio-live bacteria stirred into fresh British milk wholesome dairy goodness from the heart of the Chiltern Hills.*

Greek Style Blackcurrant Yoghurt	6x175g
Greek Style Blackcurrant Yoghurt - <b>NEW</b>	6x450g
Greek Style Honey Yoghurt	6x175g
Greek Style Honey Yoghurt	6x450g
Greek Style Raspberry Yoghurt	6x175g
Greek Style Raspberry Yoghurt	6x450g
Greek Style Vanilla Yoghurt	6x175g
Greek Style Vanilla Yoghurt	6x450g
Greek Style Natural Yoghurt	6x200g
Greek Style Natural Large Yoghurt	6x500g
Low Fat Natural Yoghurt	6x500g
Greek Style Yoghurt	1kg
Greek Style Yoghurt (PO)	5ltr
Whole Milk Black Cherry Yoghurt	12x150g
Whole Milk Raspberry Yoghurt	12x150g
Whole Milk Rhubarb Yoghurt	12x150g
Whole Milk Strawberry Yoghurt	12x150g
Whole Milk Multi Pack - <b>NEW</b>	4x150g
Kefir Greek Style Coconut - <b>NEW</b>	6x450g
Kefir Greek Style Natural - <b>NEW</b>	6x450g
Greek Style Strawberry Royale - <b>NEW</b>	6x450g



**I AM NUT OK - LONDON**

Starting as a passion project and using their diverse palates and love for cheese to create products that make people's mouths water. More daring than dairy, using native visual and flavour combinations, to satisfy the tastebuds in a way delicious food does.

MinerThreat - Smoky Charcoal - <b>NEW</b>	120g	0.0% Z
NeroMinded - Black Truffle - <b>NEW</b>	120g	0.0% Z
PapaRica - Spicy Paprika - <b>NEW</b>	120g	0.0% Z
G.O.A.T - Italian Herbs - <b>NEW</b>	120g	0.0% Z
Bluffalo Notzarella - Vegan Mozzarella - <b>NEW</b>	200g	0.0% Z
Oh, Grate! - Grated Parmesan - <b>NEW</b>	100g	0.0% Z
C'e Dairy? Mature Cheddar - <b>NEW</b>	120g	0.0% Z
Fetamorphosis - Marinated Feta	120g	0.0% Z
Gourmet Not Butter - Rosemary & Sea Salt (PO)	150g	0.0% Z
Crack On - Vegan Black Pepper Log - <b>NEW</b>	120g	0.0% Z
Meltdown - Vegan American Style Melty Cheese - <b>NEW</b>	200g	0.0% Z

**NORSELAND - SOMERSET**

A diverse and versatile offering, with innovation at heart. Award-winning vegan cheese, perfect for every occasion.

Applewood Vegan	200g	0.0% Z
Vegan Mozzarella "Mozzarisella"	500g	0.0% Z

**SHEESE - BUTE, SCOTLAND**

Passionate about vegan foods for 30 years, Sheese are leaders in dairy, lactose, and gluten free, certified vegan cheese products. Produced in their free from factory, to ensure the entire production process is completely animal free.

Strong Cheddar Style Block	200g	0.0% Z
Greek Style Block	200g	0.0% Z
Halloumi Style Block	200g	0.0% Z

**PALACE CULTURE - LONDON**

Combining their love for flavour with a deep passion for health and sustainability, they began making nut-based cheeses using raw and local ingredients.

Sacre Bleu - <b>NEW</b>	180g	0.0% Z
Truffle Cashew Camembert - <b>NEW</b>	180g	0.0% Z
Ubriaco - <b>NEW</b>	150g	0.0% Z
Mouldy Goat - <b>NEW</b>	100g	0.0% Z
Kimcheese - <b>NEW</b>	150g	0.0% Z
Old West Smokey - <b>NEW</b>	150g	0.0% Z



## THE CHEESEMAKERS OF CANTERBURY - KENT

*Traditionally made in Kent, a full range of British artisanal cheeses. Time, dedication, and a whole lot of love go into producing cheeses the old-fashioned way, using locally sourced ingredients.*

<b>Ashmore Chilli (PO)</b>	Ⓜ Ⓢ Ⓢ Ⓢ Ⓢ	4kg, 2kg, 1kg
<i>Ashmore Farmhouse blended with chilli to give a subtle kick</i>		
<b>Ashmore Farmhouse</b>	Ⓜ Ⓢ Ⓢ Ⓢ Ⓢ	4kg, 2kg, 1kg
<i>A full-flavoured hard cheese with a creamy texture and bags of natural bite</i>		
<b>Ashmore Mustard (PO)</b>	Ⓜ Ⓢ Ⓢ Ⓢ Ⓢ	4kg, 2kg, 1kg
<i>A younger, gentler cheese married with the flavour of mustard grains</i>		
<b>Ashmore Smoked</b>	Ⓜ Ⓢ Ⓢ Ⓢ Ⓢ	400g
<i>Naturally smoked Ashmore Farmhouse Cheddar</i>		
<b>Canterbury Cobble</b>	Ⓢ Ⓢ Ⓢ Ⓢ Ⓢ	1kg
<i>Naturally rinded brine-washed cheese aged for two to four months</i>		
<b>Bowyer's Brie</b>	Ⓢ Ⓢ Ⓢ Ⓢ Ⓢ	1kg
<i>Brie-style British Friesian cow's milk cheese matured for two to six weeks. Rich, runny, voluptuous</i>		
<b>Chaucer's Camembert</b>	Ⓢ Ⓢ Ⓢ Ⓢ Ⓢ	150g
<i>A mild, soft centred, bloomy rinded camembert</i>		
<b>Kelly's Goats</b>	Ⓜ Ⓢ Ⓢ Ⓢ Ⓢ	4kg, 2kg, 1kg
<i>A matured hard goat's cheese with a good depth of flavour</i>		
<b>Ramsey (PO)</b>	Ⓜ Ⓢ Ⓢ Ⓢ Ⓢ	4kg, 2kg, 1kg
<i>A slightly sweet Cheddar-style ewe's milk cheese matured for four to six months</i>		
<b>Ashmore Ancient (PO)</b>	Ⓜ Ⓢ Ⓢ Ⓢ Ⓢ	3.5kg
<i>Matured for at least 12 months. Deeper and even more intense than the Farmhouse</i>		
<b>Dargate Dumpty (PO)</b>	Ⓢ Ⓢ Ⓢ Ⓢ Ⓢ	150g
<i>A soft, camembert style sheep's milk cheese</i>		
<b>Ellie's Plain</b>	Ⓢ Ⓢ Ⓢ Ⓢ Ⓢ	125g
<i>A fresh, semi soft, pasteurised cheese</i>		
<b>Ellie's Chilli</b>	Ⓢ Ⓢ Ⓢ Ⓢ Ⓢ	125g
<i>A twist on the original Ellie's but rolled in crushed chillies</i>		
<b>Ellie's Herb</b>	Ⓢ Ⓢ Ⓢ Ⓢ Ⓢ	125g
<i>Ellie's fresh goat's cheese rolled in fresh herbs</i>		

## BLACKWOODS CHEESE COMPANY - KENT

*Their signature Graceburn is a marinated soft cow's cheese. Rich, creamy and marinated in cold-pressed British rapeseed oil.*

<b>Graceburn Original</b>	Ⓢ Ⓢ Ⓢ Ⓢ Ⓢ	2.5kg
<i>A soft cow's milk cheese steeped in oils infused with Mediterranean aromatics: richly milky and fragrant</i>		

## WINTERDALE CHEESEMAKERS - KENT

*This wonderful Cheddar is made at Wrotham by the Betts family using super-fresh, unpasteurised cow's milk from their own herd. After three days in a traditional wooden press, the cheese is wrapped in cotton and matured for ten months in a cave in the chalky North Downs.*

<b>Winterdale Shaw</b>	Ⓜ Ⓢ Ⓢ Ⓢ Ⓢ	10kg, 5kg, 2.5kg Ring Cut, 2.5kg Quarter, 1.2kg
<i>A cloth-wrapped hard cheese matured on site in caves for at least 6 months</i>		
<b>Winterdale Shaw Smoked</b>	Ⓜ Ⓢ Ⓢ Ⓢ Ⓢ	5kg, 2.5kg, 1.2kg
<i>Gently smoked version of Winterdale Shaw</i>		

## KINGCOTT DAIRY - KENT

*Made on their dairy farm in the heart of Kent with milk from their lovely herd of cows. Their cheeses are made from rich and creamy milk produced from their relaxed, content and calm cows, at the heart of their farm.*

<b>Kentish Blue</b>	Ⓢ Ⓢ Ⓢ Ⓢ Ⓢ	2.6kg, 1.25kg
<i>A 12-week matured blue cheese, semi soft, balanced with a good depth of flavour</i>		
<b>Kingcott Blue</b>	Ⓢ Ⓢ Ⓢ Ⓢ Ⓢ	1.5kg
<i>A softer centred and lightly veined blue cheese with smooth, mellow blue flavours</i>		



**ALSOP & WALKER - SUSSEX**

Artisan cheesemakers since 2008, creating a unique style of award-winning cheeses. Following a mixture of traditional and modern methods with the addition of his own twist.

<b>Mayfield</b>	Ⓜ Ⓢ ⓐ Ⓥ	16kg, 4kg, 2kg, 1kg
<i>A semi hard cheese with natural eyes and a creamy, sweet, nutty flavour</i>		
<b>Mayfield Smoked</b>	Ⓜ Ⓢ ⓐ Ⓥ	6kg, 3kg, 1.5kg
<i>Naturally, oak smoked version of the immensely popular Mayfield cheese</i>		
<b>Idle Hour</b>	Ⓢ Ⓢ ⓐ Ⓥ	2.8kg, 1.4kg
<i>Straw coloured, crumbly hard cheese with a mild flavour</i>		
<b>Lord London</b>	Ⓢ Ⓢ ⓐ Ⓥ	500g
<i>A unique bell-shaped cow's cheese. Semi soft, clean, citrus tasting with a natural creaminess</i>		
<b>Sussex Brie</b>	Ⓢ Ⓢ ⓐ Ⓥ	1kg
<i>A delicious natural tasting brie, a soft, naturally rinded cheese produced in the East Sussex countryside</i>		
<b>Sussex Camembert</b>	Ⓢ Ⓢ ⓐ Ⓥ	1kg
<i>A creamy, mushroom, earthy tasting cheese with a natural white edible rind</i>		
<b>Sussex Blue</b>	Ⓢ Ⓢ ⓐ Ⓥ	2.2kg
<i>A mild, lightly veined blue cheese</i>		
<b>Ewe Eat Me (PO)</b>	Ⓜ Ⓢ ⓐ Ⓥ	2.2kg
<i>A firm sheep's milk cheese which is mellow &amp; smooth</i>		
<b>Truffle Brie (PO)</b>	Ⓢ Ⓢ ⓐ Ⓥ	1kg
<i>Truffled cream sandwiched between delicious natural tasting brie</i>		
<b>Woodside Red - NEW</b>	Ⓢ Ⓢ ⓐ Ⓥ	1.25kg
<i>A cheese that is orange in colour with red natural rind, the colour is obtained by using a natural colouring from a South American thistle. It is a smooth creamy cheese with a hint of Cheddar that is matured for 4 months</i>		

**BOOKHAM & HARRISON FARMS - SUSSEX**

A family owned business, the Harrison family started milking cows in 1952. Now milk from the Harrison's dairy is used to produce their unique range of very special cheeses.

<b>Sussex Charmer</b>	Ⓜ Ⓢ ⓐ Ⓥ	1kg
<i>A Parmesan inspired Cheddar-style crossover</i>		
<b>Twineham Grange</b>	Ⓜ Ⓢ ⓐ Ⓥ	500g
<i>Vegetarian Parmesan-style hard cheese, ideal for cooking</i>		

**HIGH WEALD DAIRY - SUSSEX**

A small team of cheesemakers work to produce a range of cheeses from award-winning cow, sheep and goat milk cheese, on a family-owned farm in the beautiful West Sussex countryside.

<b>Sussex Marble Chilli</b>	Ⓜ Ⓢ ⓐ Ⓥ	1.5kg
<i>Based on the St Giles cheese and marbled with hot spicy chilli for an after kick</i>		
<b>Sussex Marble Herb</b>	Ⓜ Ⓢ ⓐ Ⓥ	1.5kg
<i>Made from the St Giles recipe, a very buttery texture complements the garlic and herbs</i>		
<b>Duddleswell (PO)</b>	Ⓜ Ⓢ ⓐ Ⓥ	1.5kg
<i>Mildly acidic, full fat cheese with some sweetness</i>		
<b>Seven Sisters</b>	Ⓢ Ⓢ ⓐ Ⓥ	1.5kg
<i>A matured sheep milk cheese, with a light nuttiness &amp; coated in a layer of Hebridean seaweed</i>		
<b>Sister Sarah</b>	Ⓢ Ⓢ ⓐ Ⓥ	1.5kg
<i>A mild semi soft cheese matured for up to 6 weeks</i>		
<b>St Giles</b>	Ⓢ Ⓢ ⓐ Ⓥ	1.5kg
<i>A semi soft cheese, like Port Salut, with an edible rind</i>		
<b>Brighton Blue</b>	Ⓢ Ⓢ ⓐ Ⓥ	1.5kg
<i>A mild, semi soft cheese with a mellow blue flavour and a slightly salty finish</i>		
<b>Truffle Ewe (PO)</b>	Ⓢ Ⓢ ⓐ Ⓥ	1kg
<i>Semi soft sheep milk cheese with layers of Black Summer Truffle</i>		
<b>Ashdown Foresters (PO)</b>	Ⓢ Ⓢ ⓐ Ⓥ	2kg
<i>A young, firm un-pressed cheese with a creamy, slightly squidgy texture</i>		
<b>Ashdown Foresters Smoked (PO)</b>	Ⓢ Ⓢ ⓐ Ⓥ	2kg
<i>A young, firm un-pressed cheese with a creamy, slightly squidgy texture, which has been naturally smoked over oak shavings</i>		
<b>Slipcote Plain Button Organic</b>	Ⓢ Ⓢ ⓐ Ⓥ	100g
<i>Fresh soft cheese made with organic sheep milk. It has a light, creamy, fluffy texture, and a slightly sharp refreshing flavour</i>		
<b>Slipcote Garlic and Herb Button</b>	Ⓢ Ⓢ ⓐ Ⓥ	100g
<i>Garlic and herbs are added to the Sussex Slipcote cheese to make this tasty variety</i>		



Brighton Blue

## GOLDEN CROSS CHEESE COMPANY - SUSSEX

Since 1989 they have been producing their specialist soft, mould ripened goat's and sheep's milk cheeses and supplying outlets throughout Great Britain.

**Golden Cross Goat Log**      (S) (C) (P) (V)      250g

When young, the cheese has a fine, firm silky texture and fresh, citrus flavour. As it matures, the cheese becomes denser and creamier and develops stronger, more complex flavours

**Flower Marie**      (S) (S) (P) (V)      200g

A mould ripened square shaped ewe's milk cheese with a white bloomy rind

## BALCOMBE DAIRY - SUSSEX

Based at Lodgelands Farm, Balcombe Estate, making small batch, single herd, handmade blue cheese - Blue Clouds.

**Blue Clouds**      (S) (C) (P) (V)      4kg, 2kg

A mild creamy blue with a slight salty tang. It has a doughy aroma and a good length of flavour. The edible rind adds a distinct earthy note

## TRADITIONAL CHEESE DAIRY - SUSSEX

A selection of award-winning handmade cheeses made using free range raw milk, from sustainable family farms within the home counties.

**Burwash Rose**      (S) (C) (P) (V)      800g

Washed in English rose water, creamy and sticky, with wonderfully pungent aroma

**Scrumpy Sussex**      (B) (C) (P) (V)      2.3kg

Olde Sussex with cider, herbs and garlic

**Goodweald Smoked**      (H) (C) (P) (V)      2kg

Traditionally smoked matured Cheddar

**Lord of The Hundreds**      (H) (S) (P) (V)      4kg, 2kg

Hard sheep's milk cheese, sweet and nutty

**Olde Sussex**      (H) (C) (P) (V)      4kg, 2kg

Creamy but strong Cheddar-style cheese





## CHARLES MARTELL

Making cheese at Hunts Court in Gloucestershire for nearly 50 years, Charles started by milking cows by hand. Now they produce 7 different cheeses, including a sheep's milk cheese.

- Stinking Bishop**      (SM) (C) (P) (V)      1.8kg  
A soft cheese washed in perry to give it its characteristic flavour, brown/pink rind & pungent smell
- Baby Stinking Bishop (PO)**      (SM) (C) (P) (V)      500g

## WHITE LAKE

Now in their third generation of farming, since the 1930s. White Lake began making traditional Cheddar from the family herd and has now delved into the niche market of goat's cheese production.

- Sheep Rustler (PO)**      (SH) (S) (P) (V)      800g  
Aged to around 3 months old, a semi hard cheese with a medium, mellow, nutty flavour & hints of caramel
- English Pecorino (PO)**      (SM) (S) (P) (V)      2kg  
Matured for 6 months, with a deep, well-rounded nutty flavour & hint of caramel
- Morn Dew (PO)**      (SM) (C) (P) (V)      1.5kg  
Made from Guernsey cow's milk to give a golden colour. Mild with a delicate, creamy flavour
- Baby Katherine (PO)**      (H) (G) (P) (T)      250g  
Matured over approximately 2 months and regularly washed in Somerset Cider Brandy
- Burrow Mump (PO)**      (SH) (S) (P) (V)      250g  
A compressed texture and a sweet and nutty flavour. Aged for approximately 8 weeks and regularly washed in Somerset Cider Brandy
- Little Lilly (PO)**      (S) (G) (P) (V)      140g  
A brie-style cheese with a bloomy rind and is a vibrant white in colour
- Driftwood**      (S) (G) (P) (V)      215g  
Beautifully creamy and soft textured cheese. Dusted in ash, with a geotrichum rind
- Longbow (PO)**      (S) (G) (P) (V)      850g  
Made from the same curds as the White Nancy but boasting a more condensed texture and a distinct lemony flavour
- White Nancy (PO)**      (S) (G) (P) (V)      500g  
A crumbly goat's cheese with a mild flavour and finished with a white bloomy rind
- Pave Cobble - NEW**      (S) (S) (P) (V)      200g  
Uniquely truncate shaped cheese has a soft and springy texture which becomes meltingly creamy with age. Coated lightly in ash to create the geotrichum rind
- Rachel (PO) - NEW**      (SH) (G) (P) (V)      2.3kg  
A semi hard, washed rind cheese with a delicate yet more-ish sweet/medium flavour
- Somerset Solstice - NEW**      (S) (C) (P) (V)      200g  
Made from Guernsey cow's milk sourced from a neighbouring farm, giving this cheese a golden hue and creamy flavour; washed in Somerset Cider Brandy and matured for approximately 4 weeks

## WHITE LAKE (cont.)

- Eve - NEW**      (S) (G) (P) (V)      140g  
A beautifully soft goat's cheese, washed in Somerset Cider Brandy and wrapped in a vine leaf, which helps the cheese develop a soft paste and results in a wonderful, nuttier flavour
- Michael's Mount - NEW**      (S) (G) (P) (V)      140g  
A soft lactic cheese with a delicately fresh flavour when young, becoming more robust with age
- English Goat Curd (PO) - NEW**      (F) (G) (P) (V)      200g  
An extremely versatile, light, clean and fresh flavoured cheese

## THE BOOK & BUCKET CHEESE COMPANY

Multi-award-winning artisan cheese in the heart of Dorset from sheep and cow's milk. All their milk is sourced locally, collected within 24 hours of being milked and is made into cheese that day.

- Burns Burgers (Halloumi Burger un-cut) (PO)**      (SH) (S) (P) (V)      1kg  
A traditional 'squeaky' halloumi cheese which has an amazing depth of flavour
- Hardy's - NEW**      (H) (S) (P) (V)      200g  
This cheese is sealed with a local rapeseed oil when it is first made and then left to develop a natural mould rind
- Wordsworth (PO) - NEW**      (SH) (C) (P) (V)      200g  
A striking yellow, rich, buttery Gouda-style cheese, with nutty notes typical for this alpine cheese

## CAWS CENARTH

The family began producing cheese on their farm in 1986, deep in the countryside of South West Wales. Since then, they have been producing multi-award-winning cheese and are now one of the most famous and highly regarded cheeses in Wales over recent years.

- Perl Las**      (B) (C) (P) (V)      2.5kg  
Meaning "Blue Pearl" in Welsh, a salty & creamy cheese with a lingering blue aftertaste



Eve

**RIBBLESDALE CHEESE CO**

Award-winning artisan cheesemakers based in the beautiful market town of Hawes, in the Yorkshire Dales. Specialising in goat cheese and a little sheep cheese, an unashamedly micro dairy, where everything is very hands on, and they lavish the love, care, and attention on their cheeses.

<b>Ribblesdale Blue Goat</b>	Ⓢ Ⓤ Ⓟ Ⓡ	1.5kg
<i>A mild, hard, blue goat's cheese from Yorkshire</i>		
<b>Ribblesdale Goat</b>	Ⓢ Ⓤ Ⓟ Ⓡ	2kg
<i>A semi soft cheese matured in wax with a sticky outer and melting texture</i>		
<b>Smoked Superior Goat</b>	Ⓜ Ⓤ Ⓟ Ⓡ	2.1kg
<i>This cheese is cold smoked using oak chippings</i>		
<b>Goatisan (PO)</b>	Ⓜ Ⓤ Ⓟ Ⓡ	1.9kg
<i>This is a natural rinded, aged goat cheese to 3-5 months</i>		
<b>Gouda Gold - (PO)</b>	Ⓜ Ⓤ Ⓟ Ⓡ	1.1kg
<i>Natural rinded, matured goat Gouda, aged 2-4 months</i>		
<b>Original Sheep (PO)</b>	Ⓜ Ⓢ Ⓟ Ⓡ	2.1kg
<i>A nutty, buttery, rich cheese, slightly yellow in appearance and firm in texture</i>		
<b>Smoked Original Sheep (PO)</b>	Ⓜ Ⓢ Ⓟ Ⓡ	2.1kg
<i>Using the Original Sheep cheese and smoking it</i>		
<b>Owd Ewe (PO)</b>	Ⓜ Ⓢ Ⓟ Ⓡ	1.9kg
<i>A cloth bound, matured ewe's milk cheese aged for between 12 to 14 months</i>		
<b>Yorkshire Manchego (PO)</b>	Ⓜ Ⓢ Ⓟ Ⓡ	1.1kg
<i>With a natural rind and made to a traditional Manchego recipe. Iona even sourced the moulds from Spain to give the cheese the authentic patterned rind</i>		
<b>Yorkshire Machegoat (PO)</b>	Ⓜ Ⓤ Ⓟ Ⓡ	1.1kg
<i>A goat style of a Manchego</i>		
<b>Goat Curd (PO)</b>	Ⓢ Ⓤ Ⓟ Ⓡ	1kg
<i>A soft, creamy, citrusy, luscious soft cheese</i>		

**SHARPHAM DAIRY**

Celebrating 40 years of cheesemaking, Sharpham Dairy hand make a small range of award-winning English cheeses in a beautiful valley overlooking the River Dart in South Devon.

<b>Sharpham Cremet (PO)</b>	Ⓢ Ⓜ Ⓟ Ⓡ	600g
<i>A decadent, soft, mould ripened goat's cheese enriched with cow's cream. It has a subtle fresh, creamy flavour and mousse like texture when young, deepening to a full, rich flavour with earthy undertones when ripe</i>		
<b>Sharpham Elmhurst (PO)</b>	Ⓢ Ⓤ Ⓟ Ⓡ	900g
<i>A mould ripened triple cream cheese that is rich and mousse like when young, developing into a full bodied, decadent, and gooey experience when ripe</i>		
<b>Sharpham Rustic (PO)</b>	Ⓜ Ⓤ Ⓟ Ⓡ	1.7kg
<i>Crumbly texture, golden colour, and a delicate, slightly citrus flavour</i>		
<b>Sharpham Rustic with Chive &amp; Garlic (PO)</b>	Ⓜ Ⓤ Ⓟ Ⓡ	1.7kg
<i>The richness of the cheese complements the savoury herbs</i>		
<b>Sharpham Savour (PO)</b>	Ⓜ Ⓜ Ⓟ Ⓡ	1kg
<i>A rich &amp; creamy flavour with a slight tang and the smooth texture achieved through washing the curds</i>		
<b>Sharpham Washbourne (PO)</b>	Ⓜ Ⓢ Ⓟ Ⓡ	1.7kg
<i>A subtle, nutty flavour that develops with age and a pliable and smooth texture, achieved by washing the curds</i>		
<b>Ticklemore</b>	Ⓜ Ⓤ Ⓟ Ⓡ	1.6kg
<i>Semi hard matured goat's cheese from Devon</i>		



## FEN FARM DAIRY

Loving what they do, the Crickmore family have been farming for three generations. Their happy Montbeliarde cows graze the beautiful marshlands of the Waveney River valley in Suffolk.

<b>Baron Bigod Brie</b>	⑤ ③ ④ ⑤ ⑥	3kg
<i>Long lasting warm earth, farmyard &amp; mushroom flavours with a smooth, silky texture &amp; golden curd</i>		
<b>Baron Bigod Brie</b>	⑤ ③ ④ ⑤ ⑥	1kg
<b>Baron Bigod Brie</b>	⑤ ③ ④ ⑤ ⑥	250g
<b>Truffle Baron Bigod Brie (PO)</b>	⑤ ③ ④ ⑤ ⑥	3kg
<i>A decadent version of the Baron Bigod, with a layer of their own raw, strained cream mixed with truffles in the centre</i>		
<b>Truffle Baron Bigod Brie (PO)</b>	⑤ ③ ④ ⑤ ⑥	1kg
<b>Truffle Baron Bigod Brie (PO)</b>	⑤ ③ ④ ⑤ ⑥	250g

## CHESHIRE CHEESE COMPANY

Cheshire Cheese Company has carefully produced a fantastic range of contemporary cheeses and cheese gifts for everyone to enjoy.

Black Bob Extra Mature	⑤ ③ ④ ⑤ ⑥	200g
Charcoal Cheddar	⑤ ③ ④ ⑤ ⑥	200g
Cheshire Creamy Traditional Cheese	⑤ ③ ④ ⑤ ⑥	200g
Caramelised Onion & Rioja Cheddar	⑤ ③ ④ ⑤ ⑥	200g
El Gringo Chilli, Lime & Tequila Cheddar	⑤ ③ ④ ⑤ ⑥	200g
Gin & Lemon	⑤ ③ ④ ⑤ ⑥	200g
Garlic & Cracked Black Pepper	⑤ ③ ④ ⑤ ⑥	200g
Jamaican Jerk Sauce Spicy Cheddar	⑤ ③ ④ ⑤ ⑥	200g
Old Hag	⑤ ③ ④ ⑤ ⑥	200g
Smokey Red Wood	⑤ ③ ④ ⑤ ⑥	200g
Sticky Toffee Heaven Cheddar	⑤ ③ ④ ⑤ ⑥	200g
Smokey Tomato & Garlic Cheddar	⑤ ③ ④ ⑤ ⑥	200g
Vintage Gold Extra Mature Cheddar	⑤ ③ ④ ⑤ ⑥ ⑦	200g
Irish Whiskey & Stem Ginger Cheddar	⑤ ③ ④ ⑤ ⑥	200g
Truffle Cheddar	⑤ ③ ④ ⑤ ⑥	150g
Ploughmans Cheddar - <b>NEW</b>	⑤ ③ ④ ⑤ ⑥	200g

## Fen Farm Dairy

Incredible cheese and dairy products, handmade on our Suffolk farm from the fresh raw milk of our free-ranging Montbeliarde cows.

[www.fenfarmdairy.co.uk](http://www.fenfarmdairy.co.uk)



## SNOWDONIA

*Their award-winning range is nurtured to perfection with expertise and care, using the finest ingredients to create outstanding textures and flavours.*

**Black Bomber** H C P V 2kg, 1kg, 200g, 400g

*Black waxed smooth and creamy extra mature Cheddar*

**Beechwood Smoked** H C P V 2kg, 200g

*With its gently nutty texture and subtle smokey hues, this naturally smoked Beechwood cheese really captivates, with mellow depth and warmth*

**Green Thunder** H C P V 2kg, 200g

*Green Thunder represents a real achievement in cheesemaking that any cheese lover will appreciate – striking the perfect balance of complementary but powerful flavours to create a singular, delicious savoury experience*

**Pickle Power** H C P V 2kg, 200g

*Inspired by the traditional British Ploughman's Lunch, Pickle Power is just begging to be taken on a picnic. The rich mature Cheddar and pickled onion tang the palate in unison, giving a fresh savoury flavour that is best enjoyed outside*

**Red Storm** H C P V 2kg, 200g

*Smartly dressed in vivid red wax, Red Storm boasts serious vintage credentials, aged for typically 18 months creating an intense flavour and refined texture*

**Red Devil** H C P V 2kg, 200g

*A judicious hit of chilli is the perfect foil for the rich savouriness of Red Leicester in this popular member of this range. Red Devil is delicious enjoyed simply, but this one really comes into its own when melted*

## SNOWDONIA (cont.)

**Ruby Mist** H C P V 2kg, 200g

*A more recent addition, with its rich purple wax, is Ruby Mist – a cheese with a sophisticated taste for those with a sophisticated taste in cheese. A silky-smooth mature Cheddar delivers the warmth of Port and Brandy for the ideal evening accompaniment*

**Amber Mist** H C P V 2kg, 200g

*The smoky tones of Scotch whisky combine with mouth-watering mature Cheddar to create the perfect 'grown-up' pairing. Ideal with a tippie at the end of the day or for moments of contemplation*

**Bouncing Berry** H C P V 2kg, 200g

*A perfect sweet addition to a cheese board with bursts of real cranberries throughout. It's creamy, light and fruity*

**Ginger Spice** H C P V 2kg, 200g

*A Cheddar with crystallised ginger*

**Truffle Trove** H C P V 1.5kg, 150g

*Extra mature Cheddar perfectly enriched with delicate black summer truffle.*

*The unrivalled aroma and balanced depth of flavour that gently lingers on the palate. Undertones of wild mushroom, earthy hazelnut and notes of garlic*

**Nature's Nectar** H C P V 200g

*It combines rum-marinated figs and honey with the signature Snowdonia mature Cheddar, creating a rich, smooth, and fruity cheese with sweet honey notes*

**Rockstar - NEW** H C P V 1.5kg, 150g

*A distinctively rich cave-aged Cheddar, is matured to perfection within Welsh slate caverns in the heart of Snowdonia. A rich, savoury aroma, while its texture is smooth and creamy with the occasional crunchy crystal*





# BEST BRITISH CHEESE BRAND

At Snowdonia Cheese Company, we craft our award-winning range to perfection, using the finest natural ingredients to create outstanding textures and flavours.

*Exceptional flavour, expertly crafted*

BEST BRITISH CHEESE BRAND  
as voted by the Fine Food Digest Survey 2022

 @snowdoniacheese

**FELTHAMS FARM - SOMERSET**

*Cheesemaker, Marcus Fergusson, deliberately created a cheese of a style not traditionally found in Britain - but rather a cheese inspired by a range of Continental cheeses. The resulting cheeses combine the bite of Epoisses and Langres; the creaminess of Brie and Camembert; and the languid blue of Dolcelatte or a young Gorgonzola.*

**Rebel Nun** 220g  
S C P V

*A soft, blue, organic cow's milk cheese delicately washed in ale*

**Renegade Monk** 220g  
S C P V

*A delicious soft blue cheese made from organic cow's milk, with a mild flavour.*

*The curd is hand-washed in ale every few days as the cheese matures, creating a cheese with bite and creaminess*

**La Fresca Margarita (PO) - NEW** 220g  
S C P T

*La Fresca Margarita is a queso fresco style fresh cheese and the paste is a pure white colour, tending to yellow slightly as it ages*

**Gert Lush (PO) - NEW** 220g  
S C P V

*A sophisticated, nuanced take on the classic white-rinded cheese*

**GODMINSTER - SOMERSET**

*Godminster was born of a passion for organic farming and wildlife conservation.*

*Ever since Richard Hollingbery bought Godminster Farm in 1993, he and his team have been pursuing an environmentally friendly and ethical approach to farming.*

*Their approach incorporates the organic principles to the land and the livestock.*

**Godminster Vintage** 1kg  
H C P V

*A firm pressed Cheddar with a smooth texture and a rich, mellow, extremely creamy flavour that lingers on the tongue*

**GODMINSTER - SOMERSET (cont.)**

**Godminster Vintage Heart - NEW** 400g  
H C P V

*A deliciously smooth and creamy cheese, in a heart shaped wax*

**Godminster Vintage Heart - NEW** 200g  
H C P V

**Godminster Truffle (PO) - NEW** 1kg  
H C P V

*With added flecks of fine truffle to their 12-month matured Cheddar, giving it a wonderfully nutty and earthy flavour*

**Godminster Black Truffle Heart (PO) - NEW** 200g  
H C P V

**BUTLERS FARMHOUSE CHEESES - LANCASHIRE**

*4th generation family cheesemakers, based in rural Lancashire.*

*Handmade farmhouse hard, soft and blue cheese.*



**Blacksticks Blue - NEW** 150g  
S B C P V

*The smoothest, most creamy blue cheese around, which packs just enough blue bite to keep those tastebuds tingling*

**Button Mill - NEW** 150g  
S C P V

*A bright, unbelievably soft little cheese that has a truly unique rind and delicate flavours that make it dangerously moreish*

**Kidderton Ash - NEW** 150g  
S G P V

*A silky-smooth goat's cheese which is coated and matured with ash for a distinctive finish that is furry and speckled*

**Beacon Blue - NEW** 150g  
S G P V

*Silvery like the moon, silky smooth, creamy and fresh on the tongue, yet a good helping of peppery tang quickly develops leaving you craving more and more!*



## VILLAGE MAID - BERKSHIRE

For 35 years they have produced award-winning artisan cheeses that are unique in style but incorporate traditional cheesemaking methods.

<b>Waterloo</b> . . . . .	SCPV	750g
<i>Jersey milk Brie-style cheese from Village Maid in Berkshire</i>		
<b>Waterloo (PO) - NEW</b> . . . . .	SCPV	350g
<b>Waterloo - NEW</b> . . . . .	SCPV	180g
<b>Wigmore</b> . . . . .	SEPV	750g
<i>Sheep's milk Brie-style cheese from Village Maid in Berkshire</i>		
<b>Wigmore (PO) - NEW</b> . . . . .	SEPV	350g
<b>Wigmore - NEW</b> . . . . .	SEPV	180g
<b>Maida Vale (PO) - NEW</b> . . . . .	SCPV	350g
<i>Rind washed in Soundwave producing tangy, bittersweet, malty notes on the palate and a buttery soft texture</i>		
<b>Maida Vale - NEW</b> . . . . .	SCPV	180g
<b>Spewood (PO)</b> . . . . .	HSPV	2kg
<i>A supple texture and a thin natural rind. Its cream-coloured paste has a sweet, milky flavour that develops a slight piquancy as it matures</i>		
<b>Spewood- NEW</b> . . . . .	HSPV	250g
<b>Heckfield - NEW</b> . . . . .	SHCPV	1.5kg
<i>Matured for 8-9 months this cheese displays a rich umami flavour and a buttery texture</i>		
<b>Heckfield - NEW</b> . . . . .	SHCPV	180g

## ROSARY GOATS CHEESE - WILTSHIRE

Rosary Goats Cheese is fresh and creamy, with a mousse-like texture and a natural acidity. Hand-made at a Salisbury-based dairy with pasteurised milk from local suppliers.

<b>Rosary Ash</b> . . . . .	SGPV	1kg
<i>A fresh soft goat's cheese with an edible ash coating</i>		
<b>Rosary Ash Log - NEW</b> . . . . .	SGPV	275g
<b>Rosary Ash Button - NEW</b> . . . . .	SGPV	100g
<b>Rosary Garlic &amp; Herb</b> . . . . .	SGPV	1kg
<i>A fresh, soft goat's cheese with garlic and a delicate coating of parsley</i>		
<b>Rosary Garlic &amp; Herb Button (PO) - NEW</b> . . . . .	SGPV	100g
<b>Rosary Natural</b> . . . . .	SGPV	1kg
<i>A fresh, soft goat's cheese which has an inherent natural acidity and a creamy texture</i>		
<b>Plain Button - NEW</b> . . . . .	SGPV	100g

## LYNHER DAIRIES - CORNWALL

All their cheeses are made by hand in open vats from the creamy milk produced by their own Ayrshires and other carefully selected herds.

<b>Cornish Yarg</b> . . . . .	SHCPV	3.3kg, 1.6kg
<i>The cheese is light textured with fresh citrus notes. The young, fresh cheeses are carefully wrapped in nettle leaves, giving a distinctive finish and subtle herbaceous flavour</i>		
<b>Cornish Yarg Baby (PO) - NEW</b> . . . . .	SHCPV	900g
<b>Cornish Yarg Wild Garlic</b> . . . . .	SHCPV	1.6kg
<i>Farmhouse mould ripened cheese made with pasteurised cow's milk and covered with wild garlic leaves</i>		



Cornish Yarg & Cornish Yarg Wild Garlic





**KING STONE DAIRY - OXFORDSHIRE**

NEW RANGE

A small scale, quality focused farmhouse cheesemaking business. They produce their cheeses by hand using single herd, organic cow's milk at Manor Farm Chedworth, in the Gloucestershire Cotswold.

**Ashcombe - NEW**      ⓈⓂⓐⓅⓉ      7kg, 3.5kg, 1.75kg, 900g

A smooth and supple cheese, with a striking line of ash running through the middle

**Moreton - NEW**      ⓈⓂⓐⓅⓉ      2kg

Luxurious, buttery texture cut through with a clean, spritzly acidity

**Rollright (PO) - NEW**      ⓈⓂⓐⓅⓉ      1kg-1.2kg

A soft, oozing cheese wrapped in a bark of spruce bark

**Little Rollright - NEW**      ⓈⓂⓐⓅⓉ      250g

**Evenlode - NEW**      ⓈⓂⓐⓅⓉ      250g

A vivid and pungent washed-rind cheese with a sticky rind giving way to a buttery breakdown and a firm, curdy centre

**TRETHOWAN'S DAIRY - NORTH SOMERSET**

NEW RANGE

Family cheesemakers, making and selling handmade, organic cheeses. For over 25 years, cheesemaking brothers, Todd and Maugan, have been creating small batch, award-winning traditional cheeses with the help of a small team from their dairy in North Somerset.

**Pitchfork Cheddar - NEW**      ⓂⓐⓅⓉ      12.5kg, 6.25kg, 3kg, 1.5kg

A dense, creamy texture and is distinguished by its full-bodied flavour with a succulent and lactic bite

**Gorwydd Caerphilly - NEW**      ⓂⓐⓅⓉ      4kg, 2kg

Offering multiple flavours within one cheese, the centre is sharper, rich and fresh whilst the rind presents a contrasting earthy, natural flavour

**CROPWELL BISHOP CREAMERY - NOTTINGHAMSHIRE**

NEW RANGE

Cropwell Bishop Creamery has been crafting delicious Stilton for more than 3 generations, using traditional methods passed down by their grandfathers and fathers. The string of awards won by Cropwell Bishop Creamery is proof of their traditional production.

**Shropshire Blue**      ⓈⓂⓐⓅⓉ      8kg

An orange-brown, natural rind and smooth texture, with a sharp, strong flavour and a bit of a tangy aroma

**Blue Stilton - NEW**      ⓈⓂⓐⓅⓉ      8kg, 4kg, 2kg, 1kg

A rich tangy flavour, and a velvety-soft texture that makes it melt in the mouth

**Beauvale - NEW**      ⓈⓂⓐⓅⓉ      7kg, 3.5kg, 1.75kg, 900g

A soft, creamy, mellow blue cheese with a natural thin coat made from full fat milk

**White Stilton with Apricot**      ⓂⓐⓅⓉ      1kg

Crumbly, fresh white Stilton is delicious on its own, but when paired with succulent chopped apricot it takes on a further delicious twist

**CROPWELL BISHOP CREAMERY - NOTTINGHAMSHIRE (cont.)**

NEW RANGE

**White Stilton with Blueberry - NEW**      ⓂⓐⓅⓉⓋ      1kg

A white Stilton blended with blueberries

**White Stilton with Cranberry - NEW**      ⓂⓐⓅⓉⓋ      1kg

A white Stilton blended with cranberries

**HARTINGTON CREAMERY - DERBYSHIRE**

NEW RANGE

Their cheese range is handmade at their creamery based at the historic Pikehall Farm, using milk from the beautiful Derbyshire Dales.

**Cranberry & Orange Peel - NEW**      ⓂⓐⓅⓉⓋ      3kg, 1.5kg

A creamy cheese blended with pieces of fruit. Christmas cake in a cheese for anytime of the year

**Smoked Tomato & Garlic - NEW**      ⓂⓐⓅⓉⓋ      3kg, 1.5kg

A creamy cheese for all smoked cheese lovers, ideal for a modern cheese board or cooking

**Hottie Chilli - NEW**      ⓂⓐⓅⓉⓋ      3kg, 1.5kg

A creamy cheese with a kick. Ideal to spice up a dish such as a soufflé or cheese on toast!

**Blue Stilton - NEW**      ⓈⓂⓐⓅⓉⓋ      8kg, 4kg, 2kg, 1kg

Blue Stilton made by the smallest Stilton maker in the World. This cheese is mild and creamy leaving a buttery feel in the mouth

**Dovedale Blue - NEW**      ⓈⓂⓐⓅⓉⓋ      2.3kg

This wonderfully creamy rich blue cheese is brine dipped rather than dry salted. The wonderful and edible rind on this cheese makes the cheese super soft

**Caramelised Onion Pebble (PO) - NEW**      ⓂⓐⓅⓉⓋ      160g

A creamy cheese, that is a cheese and chutney rolled into one

**Chocolate & Chilli Pebble (PO) - NEW**      ⓂⓐⓅⓉⓋ      160g

A combination that doesn't seem right... but is delicious.

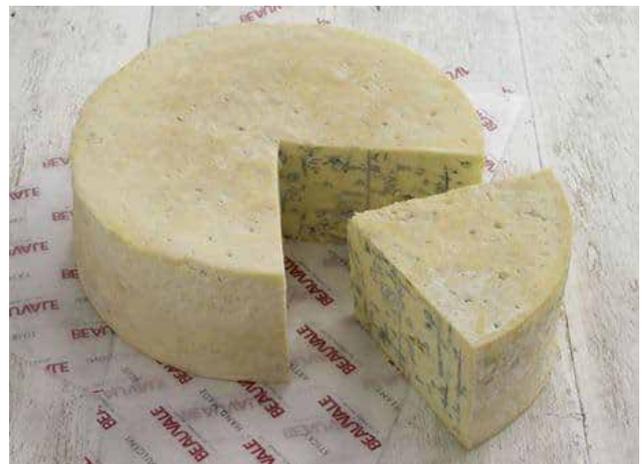
Is it a cheese or dessert? A definite talking point at any gathering!

**Cracked Pepper Pebble (PO) - NEW**      ⓂⓐⓅⓉⓋ      160g

A creamy cheese with a warm black pepper taste great for cooking

**Lemon & Lime Pebble (PO) - NEW**      ⓂⓐⓅⓉⓋ      160g

A fresh creamy cheese with a real zest



## LA LATTERIA - LONDON



Making cheese the traditional Southern Italian way and they source the milk from small sustainable local farms, selected for their traditional working methods and dedication to their animals.

**Burratine fior di Latte (PO) - NEW**      S C P T      8x125g

A smaller version of their 400g Burrata which is made by encasing fresh shredded mozzarella fior di latte mixed with panna (a UHT specialty cream imported from Italy) in a classic mozzarella fior di latte shaped as a "purse"

**Burrata fior di Latte (PO) - NEW**      S C P T      5x400g

Burrata is made by encasing fresh shredded mozzarella fior di latte mixed with panna (a UHT specialty cream imported from Italy) in a classic mozzarella fior di latte shaped as a "purse"

**Bocconcino fior di Latte (PO) - NEW**      S C P T      8x150g

**Bocconcino fior di Latte (PO) - NEW**      S C P T      4x250g

Bocconcini (literally "little bites") are small handmade balls of fresh, artisanal cow's milk mozzarella fior di latte

**Straciatella (PO) - NEW**      S C P T      1kg

A shredded mozzarella fior di latte mixed with a speciality cream

## LAVERSTOKE PARK PRODUCE - HAMPSHIRE



Jody Scheckter started his organic farm in Hampshire to produce the best tasting, healthiest food. They have won many awards due to their strict high quality farming methods that in turn produce fantastic mozzarella.

**Laverstoke Park Organic Bocconcini - NEW**      S <sup>239</sup> P V      5x25g

This organic buffalo bocconcini is made with a mixture of cow and buffalo milk, giving it a slightly more buttery, mild and sweet flavour

**Laverstoke Park Organic Buffalo Mozzarella 6x125g - NEW**      6x125g

Smooth, delicate, subtly tangy and full of rich flavour      S <sup>240</sup> P V

**Laverstoke Park Buffalomi - NEW**      H <sup>239</sup> P V      10x250g

Squeaky, salty and great for grilling. Organic Buffalomi combines the versatility of halloumi with the nutrient-rich milk of Laverstoke's buffalo herd

## NETTLEBED CREAMERY



Located in the Oxfordshire countryside in Nettlebed, the creamery produces organic cheese. Founded in 2015 by Rose Grimonds, they use high quality organic milk from their family's dairy herd.

**Witheridge In Hay - NEW**      S H C P T      2.5kg

An organic cheese which is uniquely matured in hay. The hay gives the cheese a fabulous sweetness, with savoury and fruity undertones

**Bix - NEW**      S C P T      100g

A triple-cream cheese with extra cream added to the milk before making the cheese, ensuring it has a rich, delectable flavour and smooth texture

**Highmoor - NEW**      S C P T      300g

A soft, supple cheese which has been washed in brine during its 5 week maturation period

## WENSLEYDALE



They are custodians of a 1000-year history of cheesemaking in the Dale. Using traditional methods they handcraft artisan cheese to time-honoured recipes, using fresh subtly sweet milk from local farms, and their unique cheesemaking starter cultures. With knowledge, skill and craftsmanship passed down through generations they understand all there is to know about cheesemaking.

**Yorkshire Cheddar - NEW**      H C P V      1.25kg

Handcrafted from Yorkshire milk with proper strength and character. This cheese packs a punch!

**Naturally Oak Smoked Cheddar - NEW**      H C P V      1.25kg

Naturally smoked over oak chips for 18 hours, creating a cheese with a subtle smoked flavour

**Yorkshire Wensleydale - NEW**      S H C P V      2kg, 1kg

Creamy crumbly and full of flavour. Hand crafted by master cheesemakers at the Wensleydale creamery in the heart of the Yorkshire Dales

**Wensleydale & Apricot - NEW**      S H C P V      1.25kg

Wensleydale cheese blended with apricots

**Wensleydale & Ginger - NEW**      S H C P V      1.25kg

Wensleydale cheese blended with ginger

**Fountains Gold Cheddar - NEW**      H C P V      1.25kg

Rich, mellow and buttery in flavour, with a golden appearance and a smooth, creamy texture



Burratine fior di Latte

**BARBER'S**

In 1833, their ancestor Daniel Barber began making cheese on his Somerset farm. Nearly two centuries later and they're still here, now the oldest surviving Cheddar-makers in the world. They've made a few changes along the way, but they're still committed to making the finest farmhouse Cheddar.

To make the best cheese, they need the best West Country milk. Their dairy cows graze the lush pastures of Somerset and Dorset to produce rich, creamy milk that they transform into PDO-accredited Cheddar. They also work with many of their neighbouring farmers who supply them with additional milk and they're proud to support their local farming community in this way.

**Barber's 1833** (H) (C) (P) (V) 1.25kg

A creamy texture and smooth finish, naturally-occurring crystals give a distinctive crunch

**Barber's Farmhouse Mature** (H) (C) (P) (V) 5kg, 2.5kg

A rounded balance and rich flavour with a firm yet creamy texture

**Barber's Farmhouse Mellow** (H) (C) (P) (V) 5kg, 2.5kg

A smooth and mellow flavour with a creamy buttery finish

**Barber's Farmhouse Vintage** (H) (C) (P) (V) 5kg, 2.5kg

Robust and powerfully rich with a firm to brittle body that retains a smooth and creamy texture

**Haystack Tasty** (H) (C) (P) (V) 5kg, 2.5kg

A strong, deliciously rounded Cheddar with a sharp depth of flavour and slightly crumbly texture

**FORD FARM**

They are one of the few remaining traditional farmhouse Cheddar makers, producing three quarters of the UK volume. Traditional West Country Farmhouse Cheddar is made to methods and recipes that date back many hundreds of years. They use the highest quality milk, sourced from local, free-range dairy herds that graze the lush pastures of the surrounding countryside and the process is performed almost exclusively by hand.

**Coastal Cheddar** (H) (C) (P) (V) 5kg

Aged for a minimum of 15 months, Coastal is often characterised with a distinctive crunch

**Wookey Hole Cave Aged Cheddar** (H) (C) (P) (V) 6.8kg, 3.4kg, 1.5kg

A Farmhouse Cheddar which is crumbly with earthy undertones and a distinctly nutty, tangy flavour

**Dorset Red** (H) (C) (P) (V) 1kg

A delicately oak smoked hard cheese, creamy texture and distinctive amber colour



## BRITISH BLUE

**Barkham Blue (PO)** (S) (C) (P) (V) 1.1kg

*A Jersey and Guernsey cow mix, producing a very rich, yellow-centred creamy blue cheese*

**Cashel Blue** (S) (C) (P) (V) 1.65kg

*Creamy Irish blue from Co. Tipperary*

**Oxford Blue** (S) (C) (P) (V) 2kg

*Smooth creamy English cow's milk blue cheese with a good mellow depth of flavour*

## BRITISH

**Applewood** (H) (C) (P) (V) 1.5kg

*Smoke-flavoured Cheddar rolled in paprika*

**Mexicana** (H) (C) (P) (V) 1.5kg

*Mexicana has an abundance of bell peppers and hot chilli spices*

**Norseland Wensleydale & Cranberries** (H) (C) (P) (V) 1.5kg

*The cheese has a sweet flavour of the fruity succulence of juicy cranberries with honeyed undertones*

**Capricorn - NEW** (S) (G) (P) (V) 100g

*Firm and crumbly when young, as it ripens from the outside towards the centre, a creamy yet mild flavour is formed underneath its velvety soft white coat*

**Dorset Red Smoked** (H) (C) (P) (V) 1kg

*A delicately oak smoked hard cheese with a rich, creamy texture and distinctive amber colour*

## BRITISH (cont.)

**Double Gloucester** (H) (C) (P) (V) 2.5kg

*A rich buttery flavoured and coloured cheese with a smooth but firm texture*

**Double Gloucester with Onions & Chives** (B) (C) (P) (V) 1kg

*A very tasty combination of mellow Double Gloucester, zingy onion and fresh chives*

**Innkeepers Choice** (B) (C) (P) (V) 1kg

*A creamy mature Cheddar cheese, complemented with pickled onions and chives*

**Lancashire Bomb** (H) (C) (P) (V) 450g

*Crumbly, creamy strong Lancashire, cloth-bound and matured in wax*

**Lancashire Bomb** (H) (C) (P) (V) 230g

**Strathearn (PO) - NEW** (S) (C) (P) (V) 250g

*Matured for 4 weeks and washed in a Glenturret single malt whisky flavoured brine, every other day*

**Sparkenhoe Red Leicester** (H) (C) (P) (T) 2.5kg

*Complex and balanced, nutty and mellow, this farmhouse revival of a British cheese is full flavoured without any aggressive acidity*

## WELSH

**Celtic Promise (PO) - NEW** (S) (C) (P) (V) 650g

*A delicate buttery texture and a distinctively pungent aroma. It is washed in cider twice a week for seven weeks, creating the lovely orange pungent rind*

**Harlech (PO) - NEW** (H) (C) (P) (V) 1.5kg

*A strong and creamy Cheddar blended with horseradish and parsley, Harlech has herbal notes and a peppery finish*



## FRENCH

<b>Bleu d'Auvergne (PO)</b>	SCPT	1.4kg
<i>Strong, salty, well-veined blue from the volcanoes of Southern France</i>		
<b>Brie De Meaux</b>	SCPT	3kg
<i>From Ile-de-France, mushroomy and unctuous</i>		
<b>Boursin - NEW</b>	SCPV	150g
<i>A soft cheese which has a delicious blend of delicate garlic, fragrant parsley, and mild chives artfully folded into authentic cheese</i>		
<b>Camembert Rustique (PO)</b>	SCPV	1kg
<i>A raw milk camembert, floral and oozy</i>		
<b>Comte Extra Vielle</b>	HCP T	3.5kg, 1.1kg
<i>Extra mature hard cheese from the Jura mountains, nutty, premium quality</i>		
<b>Delice De Bourgogne</b>	SSCP T	2kg
<i>Indulgent triple cream French cheese with over 70% fat</i>		
<b>French Gruyère</b>	HCP T	1.2kg
<i>Good quality mountain cheese from the French Alps</i>		
<b>Morbier (PO)</b>	SSCP T	2kg
<i>Semi soft cheese with a layer of ash, mild and well balanced</i>		
<b>Rambol - Incorporated</b>	SSCP T	2kg
<i>Creamery-made soft cheese with walnuts</i>		
<b>Roquefort Société</b>	SSCP T	1.4kg, 100g
<i>Big brand-name Roquefort, consistent quality</i>		
<b>St Agur</b>	SCPV	1.15kg, 125g
<i>Creamery-made soft blue cheese, not too strong in flavour</i>		
<b>Vignotte (PO)</b>	SCPV	2.3kg
<i>Creamery-made triple cream cheese, buttery</i>		
<b>Jacquin - Goat Log Plain - NEW</b>	SGPV	100g
<i>A fresh goat's cheese in the traditional 'buche' log form</i>		
<b>Jacquin - Goat Log with Honey &amp; Flowers - NEW</b>	SGPV	100g
<i>A fresh goat's cheese with honey and dried flower petals such as roses, cornflower and marigolds</i>		
<b>Jacquin - Goat Log with Honey - NEW</b>	SGPV	100g
<i>A tangy delicate fresh chevre and rich sweet honey</i>		
<b>Tomme aux Fleurs Sauvages</b>	SHCP T	6kg
<i>Its moist crust is covered with flower petals of various edible varieties. Its paste is ivory yellow in colour and is dense and regular. The scents of petals diffuse in the paste giving this cheese unique flavours.</i>		

## ITALIAN

<b>Dolcelatte</b>	SCP T	1.5kg
<i>Galbani-made sweet soft and creamy blue cheese</i>		
<b>Gorgonzola</b>	SCP T	1.5kg
<i>Soft and creamy blue cheese</i>		
<b>Mozzarella Smoked - Scamorza</b>	SASP T	250g
<i>Small balls of smoked mozzarella with a firmer texture</i>		
<b>Taleggio (PO)</b>	SCP T	2.5kg
<i>Pungent smell, but its taste is relatively mild with an unusual fruity tang</i>		

## ITALIAN (cont.)

<b>Burrata (PO)</b>	SCP T	125g
<i>Italian cow's milk cheese made from mozzarella and cream, it is filled with a delicious stuffing, called stracciatella</i>		
<b>Pecorino Romano (PO) - NEW</b>	PSPT	1.75kg
<i>Aged from 8 to 12 months resulting in a dry and granular texture and a strong taste. This is usually used as a sharper alternative to parmesan</i>		

## SPANISH

<b>Macebo Alvino</b>	HGCP T	3kg, 1.5kg
<i>The 'Drunken Goat' cheese. The rind is dipped in red wine twice during the ripening process</i>		
<b>Manchego</b>	HSP T	3kg, 1.5kg
<i>12-month matured hard sheep's milk cheese from Spain</i>		

## SWISS

<b>Swiss Gruyère (PO)</b>	HCP T	2kg
<i>Traditional square blocks of the classic mountain cheese</i>		
<b>Raclette</b>	SHCP T	2kg
<i>A very distinctive pleasant, aromatic smell with a creamy texture. The flavour can vary from nutty, slightly acidic to milky</i>		
<b>Fondue Swiss Mix - NEW</b>	CPV	400g
<i>Fondue, or otherwise known as 'melted' in French is the perfect combination of cheese, wine and seasonings. Ready to heat and dip in your favourite breads or crudites</i>		
<b>Tête De Moine - NEW</b>	SHCP T	900g
<i>A straw coloured yellow paste beneath the sticky rind, produced by repeated brine washings throughout the two and a half to six month maturation period</i>		

## DUTCH

<b>Edam Ball</b>	SHCP T	1.9kg
<i>Traditional red ball of mild cheese, a family favourite</i>		
<b>Gouda</b>	SHCP T	4kg
<i>Traditional yellow waxed mild cheese</i>		
<b>Gouda with Cumin</b>	BSCP T	4kg, 1kg
<i>Traditional Dutch addition to mild cheese</i>		
<b>Gouda with Truffle (PO)</b>	HCP T	8kg
<i>Traditional Dutch addition to mild cheese</i>		



Tomme aux Fleurs Sauvages



# Add the Best Speciality Cheeses to your Menu

## Applewood® Vegan 200g Block

A smooth and creamy vegan cheese alternative blended with Applewood®'s unique smoky flavouring. Free From Dairy, Soya, Lactose and Gluten. Tastes delicious especially when melted.



BEST VEGAN CHEESE WINNER 2021



## Gudbrandsdalen 1kg & 250g Block

Creamy and fudge like in texture and taste, this brown cheese brings a part of Scandinavia to your table!



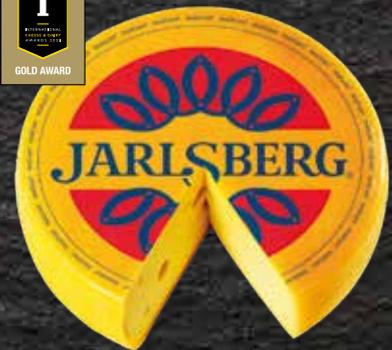
## Snøfrisk® 900g Wheel

Made from pure pasteurised milk from goats fed on mountain grass, for a mild rounded taste.



## Jarlsberg® 10kg Wheel

Mild, sweet and nutty. Turns your everyday dishes into culinary experiences!



## MozzaRisella™ 500g

A mild tasting, innovative vegan alternative to Mozzarella. Ideal for pizza as it slices and melts like a dream.



## Applewood® 1.5kg

Smoky, smooth and creamy. A truly innovative British Cheddar and a family favourite.



## Ilchester® Wensleydale Cheese with Cranberries 1.5kg

A juicy blend of cranberries and mild, crumbly Wensleydale cheese, a mouth watering combination.



## Mexicana® 1.5kg

A cheddar with an extra kick, blended with peppers, chillis and Mexican spices. It's sure to leave you feeling hot hot hot!

For sales enquires, please contact your local sales representative.

[www.norseland.co.uk](http://www.norseland.co.uk)



ORDER DAY 1 FOR  
DELIVERY DAY 3

## SANDWICH FILLINGS

Egg Mayo	1kg
Egg & Bacon Mayo	1kg
Tuna Mayo	1kg
Coronation Chicken	1kg
Chicken Mayo	1kg
Chicken, Bacon & Mayo	1kg
Chicken Mayo with Sweetcorn	1kg
Honey Mustard Chicken	1kg
Chicken Tikka	1kg
Meatballs in Tomato Salsa	1kg
Prawn Mayo	1kg
Mozzarella, Sundried Tomato & Basil	1kg
Emmental & Bacon	1kg
Roast Beef & Horseradish	1kg
Pulled Pork	1kg
Minted Lamb	1kg
Peking Duck	1kg

ORDER DAY 1 FOR  
DELIVERY DAY 3

## SALADS

Coleslaw	1kg
Cheese Coleslaw	1kg
Potato Salad	1kg
Sundried Tomato Pasta Salad	1kg
Spanish Salad	1kg
Beetroot & Onion Salad	1kg
Couscous Salad	1kg
Italian Tomato Pasta Salad	1kg
Madras Rice Salad	1kg
Spicy Rice Salad	1kg
Tuna & Sweetcorn Pasta Salad	1kg



**UNCOOKED BACON**

Selfar Smoked Bacon	2.268kg
Selfar Unsmoked Bacon	2.268kg
Selfar Unsmoked Streaky Bacon	2.268kg
Selfar Smoked Streaky Bacon	2.268kg

**SPELDHURST SAUSAGES**

Chipolata Pork Sausages (PO)	2.27kg
Cumberland Pork Sausages (PO)	2.27kg
Honey & Mustard Pork Sausage (PO)	2.27kg
Luxury Pork Sausages (PO)	2.27kg
Olde English Pork Sausages (PO)	2.27kg
Original Pork Sausages (PO)	2.27kg
Pork & Leek Sausages (PO)	2.27kg
Red Onion Pork Sausages (PO)	2.27kg

**BLACK PUDDING**

Black Pudding Ring	500g
Black Pudding Stick	1.36kg

**COOKED MEAT**

Traditional Rindless Ham Half	4kg
Whole British Wiltshire Cured Ham - <b>NEW</b>	7kg
Traditional Sliced Ham	500g
Wessex Sandwich Ham - <b>NEW</b>	500g
Traditional Rindless Honey Roast Ham Half	4kg
Whole British Wiltshire Honey Roast Ham - <b>NEW</b>	7kg
Traditional Honey Roast Sliced Ham	500g
Traditional Smoked Ham Half	4kg
Whole British Wiltshire Smoked Ham - <b>NEW</b>	7kg
Woodchurch Ham	5kg
Chicken Breast	1.5kg
Whole Roast Turkey	3kg
Premium Beef	2.5kg
Salt Beef	2.5kg
Sliced Salt Beef (PO)	500g
Corned Beef Tin	2.7kg
New York Style Pastrami (PO)	2kg
Shaved New York Pastrami (PO) - <b>NEW</b>	500g
Gala Pie	3kg
Garlic Sausage	1.36kg



**SELFAR**

REGISTERED TRADE MARK

*Quality Foods*

SELFAR SMOKED STREAKY BACON 2.268KG  
 SELFAR UNSMOKED STREAKY BACON 2.268KG  
 SELFAR SMOKED BACK BACON 2.268KG  
 SELFAR UNSMOKED BACK BACON 2.268KG

## BRITISH CHARCUTERIE

### CAPREOLUS – DORSET

A family-owned English artisan charcuterie producer where quality and provenance are of the utmost importance. Locally bred and reared free range meat from traditional and rare breeds is sourced wherever possible, and seasonal wild meats from the West Country.

Dorset Air-Dried Beef	80g
Pork & Wild Venison Pepperoni	80g
Rampisham Tingler Salami	80g
Chorizo	80g
Rosette Salami	80g
Dorset Air-Dried Pork Loin	80g
Dorset Coppa	80g
Mutton Cold Smoked	80g
Capreolus Charcuterie Sharing Platter	80g
Guanciale - <b>NEW</b>	100g
Uphall Farmhouse Air-Dried Ham - <b>NEW</b>	80g
Dorset Rosette Salami Whole - <b>NEW</b>	600g
Air Dried Pork Loin Whole - <b>NEW</b>	1.8kg

### DELI FARM CHARCUTERIE – CORNWALL

A pioneering UK business who preserve meat by air drying in Cornwall. Prime cuts of meat that are sourced from selected producers and mixed with freshly ground herbs and spices.

#### Cured Meats

Cornish Coppa	50g
Rustic Bresaola	40g
Wild Venison Bresaola	50g
Smoked Lamb Prosciutto	50g
Pancetta	50g
Mixed Pack	50g

#### Salami

Rustic Garlic	50g
Black Olive	50g
Fennel & Anise	50g
Rustic Hot Peppery	50g
Black Olive Salami Whole - <b>NEW</b>	600g
Spicy Chorizo Whole - <b>NEW</b>	500g
Wild Venison Bresaola - <b>NEW</b>	600g

### MOONS GREEN CHARCUTERIE – KENT



Obsessive about the craft they have been pursuing for over 10 years, British charcuterie pioneers John Doig and Ian Jones, inspire the invention of many local classics in the young British charcuterie movement.

18-month British Air Dried Ham - <b>NEW</b>	60g
Air-Dried Pork Collar - <b>NEW</b>	60g
British Bresaola - <b>NEW</b>	60g
Ebony Farm Lamb & Lemon Saucisson - <b>NEW</b>	60g
Wild Fennel Saucisson - <b>NEW</b>	60g
English Summer Herb Saucisson - <b>NEW</b>	60g
Venison Sticks (5 Pack) - <b>NEW</b>	N/A
Hellfire Sticks (5 Pack) - <b>NEW</b>	N/A
Original Beer Sticks (5 Pack) - <b>NEW</b>	N/A

### COBBLE LANE CURED – LONDON



They are a specialist butchery in Islington, London. They cut, cure, smoke and hang meats supplied by a small selection of high-quality British producers and farmers.

Bresaola - <b>NEW</b>	60g
Coppa - <b>NEW</b>	60g
Lomo - <b>NEW</b>	60g
N1 Soppressata - <b>NEW</b>	60g
Salt & Pepper Salami - <b>NEW</b>	60g

### TEMPUS CHARCUTERIE – SURREY



They butcher, ferment and age their products, then finishing them up for up to one year in their custom-built ageing room where the natural moulds are allowed to colonise. Their understanding of spices have led them to multi-award winning British Charcuterie range.

King Peter Ham - <b>NEW</b>	75g
Achari Spiced Salami - <b>NEW</b>	75g
Air-Dried Dairy Beef - <b>NEW</b>	75g
Coppa Smoked - <b>NEW</b>	75g
Coppa Spiced - <b>NEW</b>	75g
Salami - <b>NEW</b>	75g
Spiced Loin - <b>NEW</b>	75g
Truffle Salami - <b>NEW</b>	75g
Mixed Charcuterie Pack - <b>NEW</b>	75g
No8 (Nduja/Sobrasada) (PO) - <b>NEW</b>	75g

## CONTINENTAL CHARCUTERIE &amp; TAPAS

## CHARCUTERIE

Black Forest Ham (PO)	2kg
Spanish Chorizo	1.6kg
Chorizo Ring	200g
Cooking Chorizo	200g
Whole Parma Ham	7kg

## SALAMI

Milano	2.5kg
Napoli	1.5kg
Black Pepper	2kg
Finocchiona Fennel	2.5kg
Spinata Calabrese	2.1kg
Parmesan Coated (PO)	2kg
Danish	1.82kg

## SLICED CHARCUTERIE &amp; SALAMI

Sliced Milano Salami	500g
Sliced Napoli Salami	500g
Sliced Black Pepper Salami	500g
Sliced Finocchiona Fennel Salami	500g

## SLICED CHARCUTERIE &amp; SALAMI

Sliced Spinata Calabrese Salami with Chilli	500g
Sliced Pepperoni	1kg
Sliced Chorizo	500g
Sliced Prosciutto Crudo	500g
Sliced Pancetta	500g
Sliced Bresaola (PO) - NEW	500g

## SELECTION PACKS

<b>Continental Platter</b>	4x20g
Milano Salami, Black Pepper Salami, Finocchiona Salami with Fennel, Spinata Calabrese Salami with Chilli	

**Continental Platter 2 - NEW**

4x20g
Prosciutto Crudo, Finocchiona Salami with Fennel, Milano Salami, Spinata Calabrese Salami with Chilli

**Best of British**

4x20g	
Spicy Chorizo, Black Olive Salami, Air Dried Pork Loin, Dorset Rosette Salami	
Meat & Cheese Tapas Selection	90g
Olive, Meat & Cheese Tapas Selection	90g



## SCOTCH SMOKED SALMON CO - ESSEX

*Prepared and smoked as it has been for centuries - in a traditional afos smoking kiln - to yield the superb smokey flavour and texture that can only be achieved using the time-honoured techniques.*

Smoked Salmon	100g
Anchovy Fillets	1kg

## NAUTA PÂTÉ - BELGIUM

*Tradition and so much more... Nauta creates and produces delicious pâté in a progressive and creative way, with respect for the ancient family tradition, tailor-made for our domestic and foreign specialised partners.*

Ardennes Pâté	1kg
Brussels Pâté	1kg
Chicken Liver Pâté	1kg
Duck Pâté with Port	1kg
Pheasant Loaf	1kg
Wild Boar Loaf	1kg



**KENTISH OILS - KENT**

*Kentish Oils are an award-winning range of rapeseed oils made using specially selected seed which is cold pressed, filtered & bottled in small batches, just outside Canterbury.*

Original Rapeseed Oil Mini - <b>NEW</b>	6x100ml
Original Rapeseed Oil	6x250ml
Original Rapeseed Oil	6x500ml
Original Rapeseed Oil	5ltr
Original Rapeseed Oil	10ltr
Original Rapeseed Oil Refill - <b>NEW</b>	10ltr
Basil Infused Rapeseed Oil	6x250ml
Garden Mint Infused Rapeseed Oil	6x250ml
Garlic & Herb Infused Rapeseed Oil	6x250ml
Garlic & Herb Infused Rapeseed Oil	6x500ml
Garlic & Herb Infused Rapeseed Oil	5ltr
Garlic & Herb Infused Rapeseed Oil (PO)	10ltr
Garlic & Herb Infused Rapeseed Oil Refill - <b>NEW</b>	10ltr
Jalapeño Infused Rapeseed Oil	6x250ml
Jalapeño Infused Rapeseed Oil	6x500ml
Jalapeño Infused Rapeseed Oil (PO)	5ltr
Jalapeño Infused Rapeseed Oil (PO)	10ltr
Jalapeño Infused Rapeseed Oil Refill - <b>NEW</b>	10ltr
Lemon Infused Rapeseed Oil	6x250ml
Lemon Infused Rapeseed Oil	6x500ml
Lemon Infused Rapeseed Oil	5ltr
Lemon Infused Rapeseed Oil (PO)	10ltr
Lemon Infused Rapeseed Oil Refill - <b>NEW</b>	10ltr
Rosemary Infused Rapeseed Oil	250ml
Rosemary Infused Rapeseed Oil (PO) - <b>NEW</b>	10ltr
Truffle Infused Rapeseed Oil - <b>NEW</b>	6x250ml

**REAL OLIVE COMPANY - GLOUCESTERSHIRE**

*Specialising in organic, fresh olives and antipasti, they source their olives from trusted artisan growers on the shores of the Mediterranean – real people who understand the unhurried rhythms of the olive tree.*

Siciliana Marinated Mixed Pitted Olives	1kg
Tricolore Marinated Mixed Pitted Olives	1kg
Mixed Marinated Pitted Olives with Antipasti	1kg
Pitted Green Colossal Olives	1kg
Pitted Kalamata Olives	1kg
Mixed Greek Chalkidiki & Kalamata Olives	1kg
Whole Nocellara del Belice Olives	1kg
Sun Dried Tomatoes	1kg
Kalamata Olive Tapenade (PO)	1kg
Smoky Harissa Tapenade (PO)	1kg

**PESTO**

Basil Pesto	1kg
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**MEDITERRANEAN VEGETABLES**

Peppalicious Red African Pepper Stuffed with Cheese	2kg
Balsamic Onions	2kg
Pickled Garlic	1kg



IDEAL FOR ROASTING, STIR FRIES, MARINADES & DRESSINGS

# KENTISH OILS

COLD PRESSED RAPESEED OIL

*Cold pressed in  
small batches*

Made using specially selected rapeseed grown here in Kent and cold pressed in small batches. Every bottle is quality checked and packaged with love.

#### GARLIC & HERB BLENDED RAPESEED OIL

Perfect for roast meats & potatoes or drizzle over a salad for a healthy treat.

#### LEMON BLENDED RAPESEED OIL

Works extremely well with meat & fish, over grilled asparagus or with summer vegetables.

#### JALEPEÑO CHILLI BLENDED RAPESEED OIL

Great for adding a little extra kick to stir fries & a wide range of dishes.

#### ORIGINAL RAPESEED OIL

Our pure, cold pressed rapeseed oil is extremely versatile and may be used for roasting, frying, baking, drizzling & more.



OUR FULL RANGE IS AVAILABLE IN 250ML, 500ML & 5L AND ALSO INCLUDES BLENDED WITH GARDEN MINT, ROSEMARY AND BASIL



[KentishOils.com](http://KentishOils.com)

Our whole range of Kentish Oils products are Red Tractor certified, so not only can you trust in the provenance, we can also guarantee your 'Farm to Fork' experience.



**SINGLE VARIETY CO. - LONDON**

Multi-award winning preserves including Great Taste Awards for every product they have entered. No nasties only natural ingredients in all products, as well as reduced sugars in the fruit preserves.



Giant Lemon Drop Chilli Jam - <b>NEW</b>	1.4kg
Giant Fireflame Chilli Jam - <b>NEW</b>	1.4kg
Giant Jalapeño Jam - <b>NEW</b>	1.4kg



**SINGLE VARIETY CO.**

## AVAILABLE IN 1.4KG TUBS FOR FOODSERVICE



*Nicola*

I'm Nicola and I started Single Variety Co back in 2016 determined to make the very best tasting fruit preserves and chilli jams that you can buy.

All of our products showcase just one single variety. We make three different chilli jams:

- Fireflame Chilli Jam: mild & sweet
- Jalapeño Jam: nice & spicy
- Lemon Drop Chilli Jam: super hot with a lemony flavour

Everything we make is cooked in small batches for as short a time as possible to create the freshest and tastiest flavour. We are proud to make, jar, label and pack everything ourselves in our dedicated jam factory in Bristol.

Spice up your menu with Single Variety Co!



Brilliant on burgers



Excellent with eggs



Complements cheese

[www.singlevariety.co.uk](http://www.singlevariety.co.uk)

Facebook, Instagram, @singlevarietyco

## THE BAY TREE - DEVON

*Beginning in their family kitchen, The Bay Tree aims to make the wonder of nature's finest flavours a part of everyday life.*

Real Ale Chutney	3kg
Red Onion Marmalade	3kg
Spicy Tomato & Caramelised Onion	3kg
Onion Marmalade	3kg

## SNOWDONIA CHUTNEYS - NORTH WALES

*The perfect addition to any cheeseboard, an innovative range of products from The Snowdonia Cheese Company.*

Balsamic Caramelised Onion Chutney	12x100g
Fig & Apple Chutney	12x100g
Pear, Date & Cognac Chutney	12x100g
Spiced Tomato & Vodka Chutney	12x100g
Rhubarb & Gin Chutney	12x100g

## GLOBAL HARVEST - DORSET

*Homemade in Dorset, the first award-winning set fruit conserve and the perfect alternative to traditional chutneys.*

Quince Set Fruit Conserve - <b>NEW</b>	200g
Fig Set Fruit Conserve - <b>NEW</b>	200g
Damson Plum Set Fruit Conserve - <b>NEW</b>	200g
Pear Set Fruit Conserve - <b>NEW</b>	200g

## QUINCE

Emily - Membrillo Quince Jelly - <b>NEW</b>	200g
Emily - Membrillo Quince Jelly Boxed - <b>NEW</b>	800g



Perfect for Chefs, Café's & Restaurants who are looking for an Artisan, Premium Range that truly delivers on Taste & Flavours.



## AVAILABLE IN TUBS

ONION MARMALADE • SPICY TOMATO & CAMELISED ONION CHUTNEY  
SPICY RED ONION MARMALADE • REAL ALE CHUTNEY • SWEET CHILLI JAM

OUR **NEW** TANGY BROWN SAUCE, PACKED FULL OF DATES WITH A LITTLE BIT OF FRESH THYME,

JOINS OUR BOLD FRESH ROSEMARY & TOMATO KETCHUP AND FIERY FRESH THYME & ROASTED RED PEPPER KETCHUP

FOR A *Fresh* ADDITION TO THE TABLE.



FULL RANGE  
ALSO AVAILABLE  
IN CATERING  
SIZE TUBS



PLEASE CONTACT YOUR REP FOR A FREE TABLE CADDY.

PACKED WITH FRESH HERBS QUALITY INGREDIENTS ABSOLUTELY NO NASTIES  
LOCALLY PRODUCED VEGAN & GLUTEN-FREE

ENJOY THE FULL FLAVOUR OF *Fresh Herbs* WITHOUT THE HASSLE.



## RAMONA'S KITCHEN - HERTFORDSHIRE

*Super tasty, naturally vegetarian food, based on Ramona's own Mediterranean family recipes and using only the finest ingredients.*

Original Houmous ..... 1kg

## A LITTLE BIT FOOD CO. - KENT

*On a mission to connect people to the joy and versatility of fresh herbs and make them a part of everyday life with their ability to transform a simple dish.*

### Ketchups

Fresh Rosemary & Tomato Ketchup ..... 6x260g  
 Fresh Thyme & Roasted Red Pepper Ketchup ..... 6x260g  
 Brown Sauce - **NEW** ..... 6x260ml

## A LITTLE BIT FOOD CO. (cont.)

### Vegan Mayos

Lemon & Herb Mayo ..... 6x240g  
 Mixed Herb Mayo ..... 6x240g  
 Roasted Garlic & Herb Mayo ..... 6x240g

## KENTISH CONDIMENTS - KENT

*Kentish Oils are used to produce their delicious range of Kentish Condiments dressings, marinades and mayonnaises.*

### Condiments

Original Mayonnaise (PO) - **NEW** ..... 5ltr  
 Kentish Hollandaise - **NEW** ..... 5ltr

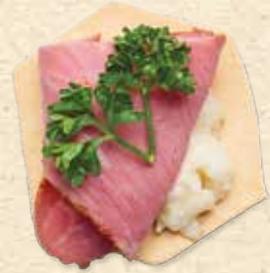


# THE MILLER'S

## GUIDE TO TOPPINGS



**PRAWN** A favourite for fans of oxymorons: King Prawns are known as Jumbo Shrimp in the States. Whatever your view on this kind of word play, prawns are awfully good when paired with Miller's savoury crackers.



**PASTRAMI** The spiritual home of Pastrami is Katz's Deli, the setting for Meg Ryan's famous scene from 'When Harry Met Sally'. This is your chance to have your own "I'll have what she's having" moment.



**HAM** A ham, mustard and Miller's cracker pairing is a timeless classic that is simple and satisfying. Provided you don't make a ham-fisted attempt at putting it all together of course.



**SMOKED SALMON** A 'Salmon Run' is the migration undertaken by salmon when they return to fresh rivers from the ocean to spawn. A 'Chicken Run' is a British animated comedy from 2000 that's unrelated, but well worth a watch.



**SALAMI** Roman Legionaries were paid in salt, and this 'salary' preserved meat, in much the same way that salami is cured today. However, it is believed Romans would cut their salami using a pair of Caesars.



**CAVIAR** Alexander the Great's conquering armies marched for over 1500 miles before reaching the Caspian sea. Famed for its caviar, the journey there was certainly a tough row to roe, even for those with a surname like 'the Great'.



**HUMMUS** Lebanese chef, Ramzi Choueriri, made the world's largest ever bowl of hummus in 2010, when he whipped up more than 10 tons of the stuff. Ramzi presumably also has the world's largest fridge.



**ANCHOVIES** Fishermen catch anchovies by night, as their silver outlines glimmer under the light of the moon. You can recreate this effect with the light of your fridge if you indulge in a little midnight snack with Miller's crackers.



**TUNA** The average Atlantic bluefin tuna can grow to a whopping 6ft in length. However, just a small portion with a little mayonnaise and a Miller's cracker is all you need to satisfy the average human.



**AVOCADO** A 'food porn' favourite, up to 3 million photos of avocado and toast are uploaded to Instagram every day. French King Louis XIV was an early influencer. He regularly scoffed Avocados down in an attempt to restore his libido.



The Miller's  
family  
of crackers  
to partner  
fine food.

Miller's Elements, Miller's Toast,  
Miller's Harvest & Miller's Damsel.  
*Cut from a different crop.*

## ARTISAN BISCUITS – DERBYSHIRE

*A long-standing family bakery in the Derbyshire Peak District.*

*Made by hand, by real people using the best quality ingredients.*

Miller's Damsel Buttermilk Wafers	6x125g
Miller's Damsel Charcoal Wafers	6x125g
Miller's Damsel Wheat Wafers	6x125g
Miller's Damsel Gluten Free Charcoal Crackers	6x125g
Miller's Ale Wafers	6x100g
Miller's Earth Crackers	6x100g
Miller's Fire Crackers	6x100g
Miller's Water Crackers	6x100g
Miller's Three Nut Crackers	6x125g
Miller's Three Seed Crackers	6x125g
Miller's Three Fruit Crackers	6x125g
Miller's Cranberry & Raisin Toast	6x100g
Miller's Fig & Sultana Toast	6x100g
Miller's Plum & Date Toast	6x100g
Miller's Gluten Free Cranberry & Raisin Toast	6x100g
Best of Miller's Selection	4x350g
Miller's Damsel Catering Selection	1.5kg
Gluten Free Catering Selection	1.2kg

## PETER'S YARD – SHROPSHIRE

*Swedish-inspired crispbreads, with award-winning flavour and crunch.*

*Made in an artisan bakery in the UK, following the original Swedish recipe and using their 45-year-old sourdough starter.*

Sourdough Original Crispbread	12x105g
Sourdough Spelt & Fig Crispbread	12x100g
Sourdough Seeded Wholegrain Crispbread	12x105g
Sourdough Charcoal & Rye Crispbread	12x90g
Sourdough Crispbread Sharing Platter Original	5x350g
Foodservice Mixed Case (Original, Fig, Charcoal)	12x105g, 100g, 90g
Foodservice Original Mini	12x105g
Pink Peppercorn Sourdough Crackers - <b>NEW</b>	12x90g
Poppy Seed Sourdough Crackers - <b>NEW</b>	12x90g
Rosemary & Sea Salt Sourdough Crackers - <b>NEW</b>	12x90g
Sea Salt Sourdough Flatbreads - <b>NEW</b>	12x115g
Seeded Sourdough Flatbreads - <b>NEW</b>	12x115g
Smoked Chilli Sourdough Flatbreads - <b>NEW</b>	12x115g
Sourdough Crispbread Box of 3 Variants - <b>NEW</b>	4x265g

## EASY BEAN – SOMERSET

*A small, innovative company determined to give beans the status they deserve and create delicious ways to enjoy beans, peas, and lentils.*

Moroccan Spice Crispbread	8x110g
Cheddar Crunch Crispbread	8x110g
Seeds & Black Pepper Crispbread	8x110g

## EASY BEAN – SOMERSET (cont.)

Red Lentil & Poppy Seed Cracker	8x110g
Green Pea & Chia Seed Cracker	8x110g
Fava Bean & Poppy Seed Cracker	8x110g

## THE ZINGIBERI BAKERY – KENT

*A family business that hand bakes their crackers and cookies in their artisan bakery based in Herne Bay on the north Kent coast.*

### Crackers

Chia & Chive	120g
Kentish Ale & Rosemary	120g
Cracked Pepper & Sea Salt	120g
Warm Chilli	120g

### Cookies

Goji Berry & White Chocolate - <b>NEW</b>	240g
Oat & Chocolate - <b>NEW</b>	240g
Oat & Honey - <b>NEW</b>	240g
Oat & Raisin - <b>NEW</b>	240g
Pecan & Maple - <b>NEW</b>	240g
Gluten Free - <b>NEW</b>	240g
Hazelnut & Apple - <b>NEW</b>	240g

## BELLE & WILDE – SUSSEX

*Founded by a mum and daughter, the Belle & Wilde bakery is dedicated to developing delicious gluten free and wheat free products, made with fresh, natural ingredients and no preservatives.*

Rosemary Toast	6x100g
Super Seedy Toast	6x100g
Original Toast	6x100g
Cornish Yarg Toast	6x100g

## ARTFUL BAKER – DORSET

*According to Artful Baker, their creations are the 'biscuits of tomorrow', a deliciously decadent and a worthwhile break from any other biscuit.*

*Whether you fancy the perfect dunker for your coffee break, a light snack or a tasting session with friends, the Artful Baker range is for you.*



Fennel, Pink Peppercorn & Sea Salt Biscotti - <b>NEW</b>	8x100g
Salted Caramel, Pecan & Roasted Hazelnut Biscotti - <b>NEW</b>	8x100g
Smoked Jalapeño & Lime Biscotti - <b>NEW</b>	8x100g
Sour Cherry & Dark Chocolate Biscotti - <b>NEW</b>	8x100g
Sour Cherry & Dark Chocolate Biscotti - <b>NEW</b>	48x18g
Sundried Tomato, Kalamata Olives & Oregano Biscotti - <b>NEW</b>	8x100g
Triple Began Chocolate Biscotti - <b>NEW</b>	8x100g
Triple Began Chocolate Biscotti - <b>NEW</b>	48x18g
Almond, Roasted Hazelnut & Orange Biscotti - <b>NEW</b>	48x18g

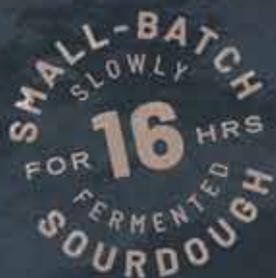


# PETER'S YARD



## TIME WELL SPENT

Our sourdough crackers are made from a 45-year-old sourdough starter, fermented for 16 hours before each batch is baked. Crafted without shortcuts or artificial ingredients for award-winning flavour and crunch.



## KENT CRISPS – KENT

Award-winning crisps from the Garden of England. Kent Crisps has partnered with local food producers to create some of the best of British flavours for their premium quality British snacks.

Ashmore Cheese & Onion	20x40g	20.0% S
Ham & Mustard	20x40g	20.0% S
Lamb & Rosemary	20x40g	20.0% S
Oyster & Vinegar	20x40g	20.0% S
Sea Salt & Vinegar with Biddenden Cider	20x40g	20.0% S
Sea Salt	20x40g	20.0% S
Smoked Chipotle Chilli	20x40g	20.0% S
Ashmore Cheese & Onion	10x150g	20.0% S
Oyster & Vinegar	10x150g	20.0% S
Sea Salt & Vinegar with Biddenden Cider	10x150g	20.0% S
Sea Salt	10x150g	20.0% S
Smoked Chipotle Chilli	10x150g	20.0% S

## FILBERT'S – DORSET

Gourmet nuts and seed recipes, hand-crafted using a unique process and using local suppliers for the very best quality and provenance of ingredients.

Chilli & Fennel Mixed Nuts	20x40g	20.0% S
Dry Roasted Peanuts	20x40g	20.0% S
Pink Peppercorn Cashews & Peanuts	12x100g	20.0% S
Salt & Pepper Cashews	20x40g	20.0% S
Salt Crust Peanuts	20x40g	20.0% S
Salted Caramel, Chocolate & Nut Mix	12x75g	20.0% S
Sea Salt & Herb Mixed Nuts	20x40g	20.0% S

## FILBERT'S (cont.)

Smoked Applewood Mixed Nuts	12x100g	20.0% S
<b>Biltong</b>		
Original Biltong - <b>NEW</b>	20x30g	0.0% Z
Chilli Rub Biltong - <b>NEW</b>	20x30g	0.0% Z
<b>Olives</b>		
Green Olives With Chilli & Black Pepper	8x65g	0.0% Z
Green Olives With Lemon & Oregano	8x65g	0.0% Z
Kalamata & Green Olives with Rosemary & Garlic	8x65g	0.0% Z

## BARBER'S – SOMERSET

From Barber's Farmhouse Cheesemakers, their new snack is 100% British Cheddar and zero carbs.

Barber's Popped Cheddar	10x20g	0.00% Z
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## SERIOUS PIG – LONDON

The idea began with a conversation down the pub between two friends to find the perfect snacking accompaniment. Serious Pig sources high quality pork, from the very best British farms.

## Snackalami

Classic	12x30g	0.0% Z
Chilli & Paprika	12x30g	0.0% Z

## Snacking Cheese

Crunchy Snacking Cheese Classic	24x24g	0.0% Z
Crunchy Snacking Cheese Rosemary	24x24g	0.0% Z
Crunchy Snacking Cheese Truffle	24x24g	0.0% Z





# KENT CRISPS®

TRADITIONAL HAND COOKED BRITISH CRISPS



Our crisps are created using real food ingredients and partnerships with some of Kent's finest producers. We only select the finest British potatoes and lovingly hand cook them to give you a traditional crunch.

**Gluten Free • Dairy Free\* • No Added MSG  
No Artificial Colours or Flavourings**

KENTCRISPS.COM   



\*With the exception of Oyster & Vinegar and Ashmore Cheese & Onion

## FLOWER & WHITE - SHROPSHIRE

*On a mission to make sweet treats that you can really feel good about, all-natural deliciousness.*

*Everybody deserves to be treated and at Flower & White they're on a mission to make sweet treats that you really can feel good about. Their philosophy is to be light, under 100 calories, perfectly sized for sweet satisfaction and with the long-term aim of reducing sugar in our diets. They pride themselves in using better, naturally grown ingredients. No additives, no E-numbers, just all-natural deliciousness. And if you happen to be gluten-free, they're that too!*

### Giant Swiss Meringues (Clouds)

Chocolate	18x70g
Lemon	18x70g
White Chocolate & Raspberry	18x70g
Vanilla - <b>NEW</b>	18x70g

### Twin Packs

Vanilla - <b>NEW</b>	2x70g
Chocolate - <b>NEW</b>	2x70g
White Chocolate & Raspberry - <b>NEW</b>	2x70g

### Bites

Raspberry Crumble - <b>NEW</b>	6x75g
Salted Caramel - <b>NEW</b>	6x75g



BEAUTIFUL SOFT DRINKS THAT  
TASTE AS GOOD AS THEY LOOK  
FROM KINGSDOWN WATER



7 flavours available in elegant 330ml & 750ml glass bottles



[www.kingsdownwater.com](http://www.kingsdownwater.com)

## KINGSDOWN WATER - KENT

Naturally delicious and full of real fruit juice, expertly blended with pure Kingsdown Water which is naturally filtered through the chalk hills of the North Downs.

### Sparkling Pressés

Apple Sparkle	12x330ml	20.0% S
Cloudy Lemonade	12x330ml	20.0% S
Ginger Sparkle	12x330ml	20.0% S
Rhubarb Sparkle	12x330ml	20.0% S
Blackcurrant Sparkle	12x330ml	20.0% S
Elderflower Sparkle	12x330ml	20.0% S
Orange Sparkle	12x330ml	20.0% S
Apple Sparkle	6x750ml	20.0% S
Cloudy Lemonade	6x750ml	20.0% S
Ginger Sparkle	6x750ml	20.0% S
Rhubarb Sparkle	6x750ml	20.0% S
Elderflower Sparkle	6x750ml	20.0% S
Blackcurrant Sparkle - <b>NEW</b>	6x750ml	20.0% S
Orange Sparkle - <b>NEW</b>	6x750ml	20.0% S

### Water

Still Natural Spring Water	24x330ml	20.0% S
Sparkling Natural Water	24x330ml	20.0% S
Still Natural Spring Water	12x750ml	20.0% S
Sparkling Natural Water	12x750ml	20.0% S
Still Natural Spring Water	12x1ltr	20.0% S
Sparkling Natural Water	12x1ltr	20.0% S

## BIDDENDEN - KENT

Classic, farm pressed juice made with Kentish culinary and dessert apples. Local, pressed and bottled on site at the family run vineyard, just outside the picturesque Wealden village of Biddenden.

Biddenden Apple Juice	24x250ml	20.0% S
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**NEW RANGE**

### KENTISH MAYDE - KENT

A family run company, locally produced in their kitchen in Biddenden, Kent, with only the finest ingredients to produce the best fillings.

Chicken & Asparagus Pie	8x200g
Chicken & Asparagus Pie	6x360g
Chicken, Smoked Bacon & Leek Pie	8x200g
Chicken, Smoked Bacon & Leek Pie	6x360g
Chicken, Smoked Bacon & Leek Pie	6x800g
Chicken & Mushroom Pie	8x200g
Chicken & Mushroom Pie	6x360g
Chicken & Mushroom Pie	6x800g
Chicken, Brie & Cranberry Pie	8x200g
Chicken, Brie & Cranberry Pie	6x360g
Chicken, Brie & Cranberry Pie	6x800g
Spinach & Mushroom Pie	8x200g
Spinach & Mushroom Pie	6x360g
Steak & Ale Pie	8x200g
Steak & Ale Pie	6x360g
Steak & Ale Pie	6x800g
Steak & Cheddar Pie	8x200g
Steak & Cheddar Pie	6x360g
Steak & Cheddar Pie	6x800g
Steak & Kidney Pie	8x200g
Steak & Kidney Pie	6x360g
Steak & Kidney Pie	6x800g
Steak & Stilton Pie	8x200g
Steak & Stilton Pie	6x360g

### Frozen Suet Puddings

Bacon & Onion Pudding	6x400g
Chicken & Bacon Pudding	6x400g
Lamb & Mint Pudding	6x400g
Steak & Ale Pudding	6x400g
Steak & Kidney Pudding	6x400g
Steak & Stilton Pudding	6x400g

### Frozen Fruit Pies

Apple Pie	6x800g
Apple & Blackberry Pie	6x800g
Apple & Raspberry Pie	6x800g
Apple & Toffee Pie	6x800g
Cherry Pie	6x800g

### Frozen Sweet Puddings

Chocolate Brownie Pudding (PO)	18x185g
Sticky Toffee Pudding (PO)	18x185g

### MUD FOODS - CHICHESTER

Delicious locally grown, reared or produced ingredients and based on family recipes. With a passion for tasty pies, Mud Pies are the ultimate homely, wholesome and delicious pie experience.

Steak & Ale Pie - <b>NEW</b>	12 x 220g
Steak & Stilton Pie- <b>NEW</b>	12 x 220g
Chicken, Ham & Leek Pie- <b>NEW</b>	12 x 220g
Squash, Spinach & Feta Pie (Vegan) - <b>NEW</b>	12 x 220g

**Note - Can be purchased chilled or frozen**

**Seasonal flavours available intermittently**



## TAILORMADE NEWHAVEN LTD - SUSSEX

Using family recipes, some of which go back 40 years, no additives or preservatives, and only local produce and fresh ingredients to produce pies they wish to eat themselves.

ORDER DAY 1 FOR  
DELIVERY DAY 3

ORDER DAY 1 FOR  
DELIVERY DAY 3

Pork Pies	230g	Tofu, Sweet Potato & Butternurt Squash Pie - <b>NEW</b>	230g
Pork & Stilton Pork Pie	230g	West Country Cheddar Pie - <b>NEW</b>	230g
Pork & Caramelised Onion Cheddar Pork Pie	230g	Steak & Kidney Pie - <b>NEW</b>	230g
Pork with Chicken & Ham Pork Pie	230g	Venison & Bacon Pie - <b>NEW</b>	230g
Pork with Game Pork Pie	230g	Steak & Stilton Pie - <b>NEW</b>	230g
Quiche Lorraine	265g	Steak, Mushroom & Ale Pie - <b>NEW</b>	230g
Spinach Quiche	265g	Minty Lamb Pie - <b>NEW</b>	230g
Broccoli & Stilton Quiche	265g	Chicken, Gammon & Leek Pub Pie - <b>NEW</b>	320g
Brie & Sundried Tomato Quiche	265g	Rabbit & Bacon Pub Pie - <b>NEW</b>	320g
Caramelised Onion & Goat's Cheese Quiche	265g	Venison & Bacon Pub Pie - <b>NEW</b>	320g
Leek, Mushroom & Bacon Quiche	265g	Beetroot & Goats Cheese Pub Pie - <b>NEW</b>	320g
Sausage Roll - <b>NEW</b>	200g	Steak, Mushroom & Ale Pub Pie - <b>NEW</b>	320g
Chicken & Mushroom Pie - <b>NEW</b>	230g	Junior Steak & Kidney Pudding - <b>NEW</b>	300g
Chicken, Gammon & Leek Pie - <b>NEW</b>	230g	Bacon & Onion Pudding - <b>NEW</b>	420g
Chicken Madras Pie - <b>NEW</b>	230g	Steak & Kidney Pudding - <b>NEW</b>	420g
Rabbit & Bacon Pie - <b>NEW</b>	230g	Venison & Bacon Pudding - <b>NEW</b>	420g
Roasted Veg & Halloumi Pie - <b>NEW</b>	230g	Game Pudding - <b>NEW</b>	420g
Roasted Veg & Sheese Pie - <b>NEW</b>	230g	Steak, Mushroom & Ale Pudding - <b>NEW</b>	420g
Spinach, Red Pepper & Feta Pie - <b>NEW</b>	230g	Steak, Red Wine & Horseradish Pudding - <b>NEW</b>	420g



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BEAUTIFUL SOFT BEEF AND AMAZING FLAVOUR.  
YOUR PIES ARE TREMENDOUS." SAM E, SOUTHAMPTON

SEE MORE  
HERE



[WWW.MUDFOODS.COM](http://WWW.MUDFOODS.COM)

\*16 AWARDS AT  
THE BRITISH PIE  
AWARDS 2022

Catering packs are available for hospitality and caterers.

Talk to us about shortcut cooking methods to get the pies on the plate within 8 minutes.

## PASTA

### LA TUA PASTA - LONDON

Founded in 2006 to bring a piece of Italy to the UK with truly authentic Italian pasta, made from scratch in their kitchen using premium ingredients and following the most traditional Italian recipes.

Gnocchi	3kg
Linguini Egg Pasta	3kg
Tagliatelle Egg Pasta	3kg
Rigatoni Egg Pasta	3kg
Vegan Pumpkin and Sage Tortelloni	3kg
Spaghetti	3kg

### TAYWELL ICE CREAM - KENT

As an artisan producer, all their ice cream and sorbets are handmade in small batches to give a taste like no other.

Chocolate	2.5ltr	20.0% S
Honeycomb	2.5ltr	20.0% S
Mint Choc Chip	2.5ltr	20.0% S
Salted Caramel	2.5ltr	20.0% S
Strawberry	2.5ltr	20.0% S

### TAYWELL ICE CREAM (cont.)

Vanilla Madagascar	2.5ltr	20.0% S
Banana - <b>NEW</b>	2.5ltr	20.0% S
Raspberry Ripple - <b>NEW</b>	2.5ltr	20.0% S
White Chocolate - <b>NEW</b>	2.5ltr	20.0% S
Vegan Chocolate - <b>NEW</b>	2.5ltr	20.0% S
Vegan Strawberry - <b>NEW</b>	2.5ltr	20.0% S
Vegan Vanilla - <b>NEW</b>	2.5ltr	20.0% S
Kentish Cobnut - <b>NEW</b>	2.5ltr	20.0% S
Pistachio - <b>NEW</b>	2.5ltr	20.0% S
Rum Raisin - <b>NEW</b>	2.5ltr	20.0% S
Mixed Ice Cream Tub (PO) - <b>NEW</b>	27x125ml	20.0% S
Vanilla Ice Cream (PO) - <b>NEW</b>	12x150g	20.0% S
Blood Orange Sorbet	2.5ltr	20.0% S
Mango Sorbet	2.5ltr	20.0% S
Raspberry Sorbet	2.5ltr	20.0% S
Strawberry Sorbet	2.5ltr	20.0% S
Champagne Sorbet - <b>NEW</b>	2.5ltr	20.0% S
Lemon Sorbet - <b>NEW</b>	2.5ltr	20.0% S
Apple Sorbet - <b>NEW</b>	2.5ltr	20.0% S
Blackberry Sorbet - <b>NEW</b>	2.5ltr	20.0% S

- ✓ 20 Great Taste Awards
- ✓ Quality Food Award
- ✓ West Kent Business Award
- ✓ The Grocer's 'Best New Product Award'
- ✓ Food Manufacturing Excellence Award
- ✓ Best Local Producer (Food & Drink) Award

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