

# Fromage to Age

## PRODUCT LIST

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### Glossary

R = Raw Milk, P = Pasteurised, V = Vegetarian, O = Organic, AF = Affiné en France

PDO = Protected Designation of Origin, AOC = Appellation d'Origine Contrôlée, DOP = Denominazione di Origine Protetta

D.O.P. = Denominación de Origen, I.G.P. = Indicación Geográfica Protegida

**British & Irish Cows Milk****County****Size*****Soft White Cheese*****Cooleeny - small***Ireland*

200g

R V

**Cooleeny - large**

1.7kg

R V

Camembert style cheese made by Breda Maher in the heart of Tipperary. Creamy and buttery with discernable white mushroom notes on the finish.

**Cotswold Organic Brie***Gloucestershire*

250g

P V O

Made at Simon Weaver's organic farm near Bourton on the Water. Rich and creamy brie type cheese has a semi-soft texture.

**Finn***Herefordshire*

200g

R O

From Charlie Westhead in Dorstone near Hay on Wye. Made using full cream milk and double cream. Rich mouth-filling flavours.

**Sharpham***Devon*

1kg

R V

Dairy based at the Sharpham estate on the banks of the river Dart south of Totnes. Brie type cheese made with Jersey cows milk. Oozes a creamy and rich interior.

**St Eadburgha***Worcestershire*

300g

P O

Organic Camembert style cheese made on the edge of the Cotswolds. Smooth, creamy texture enhanced by buttery aromas that define its taste and appearance.

**Tunworth***Hampshire*

250g

R

Camembert style cheese with strong & rich flavours made by Stacey Hedges. Long lasting nutty-mushroomy aromas, creamy texture & wrinkled rind.

***Semi Soft Cheese*****Ardrahan***Ireland*

1.4kg

P V

Situated in Duhallow in Co. Cork, the farm is run by Mary Burns and her son Gerald. Rind washed semi-soft cheese with pungent aromas; it develops a nutty flavour with maturity.

**Celtic Promise***Wales*

500g

R V

Award winning cheese made in Dyfed, West Wales by John Savage. Based on a Gouda recipe the rind of this cheese is cider washed to give it a distinctive tang.

**Cotherstone***Durham*

2kg

R V

Based in Barnard Castle, handmade traditional Dale cheese from Joan Cross. The p ate is semi hard and moist. Flavours are fresh, lemony and lactic.

**Francis***South West*

700g

P V

Made by Lyburn this cheese is then washed-rind & aged by James McCall in Dorset. Semi-soft, slightly sticky cheese with an orange coloured rind and delicate flavours.

**Golden Cenarth***Wales*

250g

P V

Caws Cenarth in Carmarthenshire was started by Gwynfor & Thelma Adams. This washed-rind cheese is pungent, savoury-tasting and has a slightly nutty aftertaste.

**Gubbeen - small***Ireland*

450g

P

**Gubbeen - large**

1.5kg

P

Washed rind cheese made by Tom & Giana Ferguson at their farm in West Cork. The flavours are creamy with a mushroomy and nutty aftertaste.

**Isis - small***Oxfordshire*

225g

P

**Isis - large**

900g

P

Based on the Epoisses recipe, but in a milder style. The cheese is washed in honey mead to give it colour and sweet taste.

**Isle of Avalon***Surrey*

2kg

P V

Starts its life as Port Salut, then is brine washed by Eastside Cheese Company in Surrey. Semi soft with a pungent rind yet mild flavours.

**British & Irish Cows Milk**

	County	Size	
<i>Semi Soft Cheese</i>		<i>Continued</i>	
<b>Milleens Dote</b> <b>Milleens</b> Washed-rind cheese made on the rugged Beara peninsula of South West Ireland. Co. Cork Rich, floral taste with a sweet taste and firm to creamy texture.	<i>Ireland</i>	200g 1.3kg	P P
<b>Morn Dew</b> From Pete Humphries at White Lake Cheese near Shepton Mallet. Rind washed cheese with mouth-filling, tangy flavours.	<i>Somerset</i>	2kg	P V
<b>Ogle Shield</b> Made at Jamie Montgomery's farm from his mother's Jersey herd. Tomme de Savoie style cheese with mellow aromas and a nutty finish.	<i>Somerset</i>	5 or 2.5kg	R
<b>Sharpham Rustic</b> Dairy based at the Sharpham estate on the banks of the river Dart south of Totnes. Matured for 6-8 weeks, lightly flavoured, natural rind cheese.	<i>Devon</i>	2kg	R V
<b>St Oswald</b> Michael & Diane Stacey's organic farm lies at the foot of the north Cotswold hills. Rind washed semi-soft cheese which becomes richer, stronger and more aromatic as it ages.	<i>Worcestershire</i>	450g	R O
<b>Stinking Bishop - small</b> <b>Stinking Bishop - large</b> Produced by Charles Martell in Dymock from a Gloucester breed. Epoisses like cheese with the rind washed with the farm's homemade perry.	<i>Gloucestershire</i>	500g 1.8kg	P P
<b>Swaledale</b> Made by the Reed family, this is a PDO cheese. Mild and smooth with a slight tang which is creamy in colour with a soft moist open texture.	<i>Yorkshire</i>	2.5kg	P V
<b>Tornegus</b> From James Aldridge's recipe, this is a Caerphilly by Chris Duckett. This cheese is washed in a mint flavoured brine.	<i>Somerset</i>	2kg	R V
<b>Waterloo - small</b> <b>Waterloo - large</b> Produced at Village Maid Cheese in Riseley by Anne & Andy Wigmore. This is a mild, semi-soft Guernsey milk cheese with a buttery flavour.	<i>Berkshire</i>	400g 800g	R V R V
<i>Hard Cheese</i>			
<b>Appleby's Coloured Cheshire</b> Now the third generation of cheesemakers at the Appleby's family farm near Shrewsbury. Hard, crumbly & mouthwateringly rich texture. Clean & zesty, deliciously moreish.	<i>Shropshire</i>	8,4 or 2kg	R
<b>Berwick Edge</b> The Doddington Dairy is nestled at the bottom of the Cheviot Hills in the Glendale Valley. Gouda style cheese with complex aromas of pineapple and citrus fruit.	<i>Northumberland</i>	3kg	R
<b>Cheddar Block Mature</b> Basic Cheddar for cooking.	<i>Somerset</i>	5kg	P V
<b>Coolea</b> Handmade farmhouse cheese from Dick & Sinead Willems in Co. Cork. A Gouda style cheese with a creamy, palate-coating texture and sweet caramel like flavours.	<i>Ireland</i>	8,4 or 2kg	P
<b>Cuddy's Cave</b> The Doddington Dairy is nestled at the bottom of the Cheviot Hills in the Glendale Valley. Matured from 2-5 months, fresh, lemony when young then rich and mellow when older.	<i>Northumberland</i>	3kg	R
<b>Doddington</b> The Doddington Dairy is nestled at the bottom of the Cheviot Hills in the Glendale Valley. Leicester/Cheddar style cheese with complex caramel aromas and nutty characteristics.	<i>Northumberland</i>	3kg	R
<b>Double Gloucester Smarts</b> Cheese doylene Diana Smart's farm is situated in Birdwood west of Gloucester. Rich with mellow flavours shored by earthy attributes.	<i>Gloucestershire</i>	3 kg	R V

**British & Irish Cows Milk**
**Hard Cheese**
*Continued*

	County	Size	
<b>Double Worcester</b> Created by Colin Anstey at Brownhill Farm near Worcester. Natural rind cheese with a slightly crumbly texture and complex nutty flavours.	Worcestershire	4 or 2 kg	P V
<b>Duckett's Aged Caerphilly</b> Made by Tom Calver at the Westcombe Dairy near Shepton Mallet. Succulent cheese with earthy and creamy attributes.	Somerset	4kg	R
<b>Gorwydd Caerphilly</b> From Llanddewi Brefi, this classic is made by brothers Todd and Maugan Trethowan. Clean & zesty with lactic characteristics. Fine earthy aromas complement a tangy finish.	Wales	4kg	R
<b>Hafof Organic</b> Organic raw-milk mature cheese made on Wales' longest established organic dairy farm. Sam & Rachel Holden's rich buttery Cheddar style cheese is nutty with a subtle tangy finish.	Wales	10,5,2.5kg	R O
<b>Isle of Mull Cheddar</b> Hard, clothbound cheese with a moist texture made in Tobermory by Chris & Jeff Reade. Rich, flavours of hay & white flowers complemented by complex peaty aromas.	Scotland	6kg	R
<b>Keen's Mature Cheddar</b> Traditional farmhouse Cheddar made by Keen's at Moorhayes Farm, Wincanton since 1899. Sweet creamy and rich flavours.	Somerset	26,6 or 3kg	R
<b>Kirkham's Lancashire</b> <b>Kirkham's Lancashire - Truckle</b> This famous cheese is made by Graham Kirkham following the family tradition. Buttery-crumblly texture & savoury delicate tang. Made from the curd of three consecutive days.	Lancashire	11,5 or 3kg 1.4kg	R R
<b>Lincolnshire Poacher Vintage</b> This modern classic is made by brothers Tim & Simon Jones near Alford, Lincolnshire. Crumbly yet moist texture. Rich, long lasting flavours, smooth aftertaste & hints of sweetness.	Lincolnshire	20,5,2.5kg	R
<b>Little Hereford</b> This cheese is produced by the Mousetrap Cheese Company in Monkland near Hereford. Matured 3-4 months, creamy texture with a dryish finish. Good lingering flavour.	Herefordshire	3.5kg	R V
<b>Montgomery Cheddar 12 month</b> <b>Montgomery Cheddar - Truckle</b> The Montgomery's have made cheese on their farm near Yeovil for three generations. Rich, mouthfilling flavours, complex nutty aromas followed by full-bodied & lingering finish.	Somerset	26,6 or 3 kg 2kg	R R
<b>Old Worcester White</b> Created by Colin Anstey at Broomhall Farm near Worcester. Cheddar style cheese with a unique creamy texture.	Worcestershire	4 or 2 kg	P V
<b>Single Gloucester Martell</b> Charles Martell began breeding the critically endangered Old Gloucester cows in 1972. Softer and with a more open texture than most English hard cheeses. Mild & slightly lactic.	Gloucestershire	2.25 kg	R
<b>Single Gloucester Smart's</b> Now in her 90's Diana Smart still produces her cheeses in the time honoured tradition. Lower in fat, lean, lactic with gentle acidity teases the palate with tangy floral flavours.	Gloucestershire	3kg	R V
<b>Sparkenhoe Red Leicester</b> David & Jo Clarke's Sparkenhoe Farm is in the hamlet of Upton in S/W Leicestershire. Wholesome & mouth filling with nutty aromas and a long lasting, complex finish.	Leicestershire	10,5 or 2.5kg	R
<b>St Egwin</b> From Gorsehill Abbey, Broadway. A hard organic cheese made by Michael & Diane Stacey. St Egwin is a rich supple cheese which becomes more aromatic as it ages.	Worcestershire	2kg	P
<b>St.Wulfstan</b> Diane & Michael Stacey's organic farm is situated at the foot of the north Cotswolds. A semi-firm organic cheese with a sharp taste and hints of mushroom on the finish.	Worcestershire	4 or 2 kg	R O
<b>Wensleydale</b> A traditional, cloth-bound cheese made by Andrew Ridley using a pre-war recipe. Mild and milky with a smooth creamy texture that toe the line between dry and moist.	Yorkshire	2.5kg	P
<b>Westcombe Mature Cheddar</b> Both with PDO status as well as the Slow Food designation 'Artisan Somerset Cheddar'. Lactic, creamy flavour which evolves into complex citrus aftertaste with a hints of apple.	Somerset	26,6 or 3 kg	R

**British & Irish Cows Milk**

	County	Size	
<i>Flavour Added Cheese</i>			
<b>Cherrywood Smoked Cheddar</b> A product of the Eastside Cheese Company. Oak smoked Somerset farmhouse Cheddar.	<i>Somerset</i>	2kg	P V
<b>Cornish Yarg</b> <b>Cornish Yarg, Wild Garlic</b> Made by Lynher Dairies, the cheeses are characterised by nettle or wild garlic wrapping. Semi-hard cheese, deliciously creamy under the rind and slightly crumbly in the core.	<i>Cornwall</i>	1.8kg 1.8kg	P V P V
<b>Hereford Hop</b> Handmade by Charles Martell, creator of the famous Stinking Bishop cheese. Crunchy hops, mellow cheese with buttery flavours & citrus aromas.	<i>Gloucestershire</i>	2.25 kg	R
<b>Hereford Sage</b> This cheese is produced by the Mousetrap Cheese Company in Monkland near Hereford. Matured 3-4 months, creamy texture with a dryish finish and subtle sage aromas.	<i>Herefordshire</i>	3.5kg	R V
<b>Mayhill Green</b> This cheese is made by Charles Martell in Dymock, Gloucestershire. A soft almost runny cheese with gentle flavours from the chopped nettles which coat the rind.	<i>Gloucestershire</i>	1.8kg	R
<b>Sharpham Rustic Chive &amp; Garlic</b> The dairy is based on the Sharpham estate on the banks of the River Dart south of Totnes. Semi-hard cheese from Jersey milk. Matured for 6-8 weeks it has a soft, creamy texture.	<i>Devon</i>	2kg	R V
<b>Wedmore</b> This cheese is produced by Duckett's at Westcombe Dairy near Shepton Mallet. Mild, crumbly and moist with a salty taste and hints of chives.	<i>Somerset</i>	2kg	P V
<i>Blue Cheese</i>			
<b>Barkham Blue</b> Award winning cheese made from Jersey milk. Produced by Andy & Sandy Rose. Moreish & creamy flavours that are spiced up by the blue veins; "melt in the mouth" texture.	<i>Berkshire</i>	1.2kg	P V
<b>Cashel Blue</b> Created by Jane & Louis Grubb in 1984, it is the original Irish farmhouse blue cheese. Cashel is a creamy blue cheese with a soft finish.	<i>Ireland</i>	1.5kg	P V
<b>Cotswold Organic Blue</b> The Weavers have been farming in the Cotswolds for the past three generations. Brie type cheese with blue veins and a creamy texture.	<i>Gloucestershire</i>	250g	P V O
<b>Devon Blue</b> Made by Robin Congdon & Ben Harris from the milk of Ayreshires cows near Ashprington. Yellow paste stippled with blue, crumbly texture, creamy flavours and a butterscotch finish.	<i>Devon</i>	4 or 2 kg	P V
<b>Dorset Blue Vinny</b> Mike Davis revived the traditional way of making Dorset Blue in the 80's. The milk comes from his own herd of Friesian cows and is hand skimmed.	<i>Dorset</i>	6 or 3 kg	P V
<b>Oxford Blue - small</b> <b>Oxford Blue - large</b> Created by the owner of the Oxford Cheese company and currently made in Wales. Fourme d'Ambert style cheese with creamy texture.	<i>Oxfordshire</i>	400g 2.3kg	P V P V
<b>Perl Las</b> Based near Pontsela, Carmarthenshire, Caws Cenarth is run by Carwyn Adams. Perl Las, meaning 'blue pearl', is strong yet delicate, creamy with lingering blue overtones.	<i>Wales</i>	2.6 or 1.3kg	P V
<b>Shropshire Blue</b> Made at Cropwell Bishop Creamery under the supervision of head cheese-maker Mario. Delightful taste and creamy texture matched by nutty flavours and hints of spice.	<i>Nottinghamshire</i>	8,4 or 2kg	P V
<b>Stichelton Organic</b> Set in the grounds of the organic Welbeck Estate, this cheese is made by Joe Schneider. Rich, smooth, fresh aromas, hints of sweetness balanced by savoury piquant & a long finish.	<i>Nottinghamshire</i>	8,4or 2kg	R O
<b>Stilton, Baby</b> Sourced from either Colston Bassett or Cropwell Bishop creameries. Small Stilton truckles specially ordered for the Christmas period and shooting season.	<i>Nottinghamshire</i>	2.5kg	P V
<b>Stilton, Colston Bassett</b> Sourced from the same pastures & farms that founded the dairy as a co-operative in 1913. Velvety, creamy texture with mild flavours when young becoming rich & tangy when mature.	<i>Nottinghamshire</i>	8,4 or 2kg	P V
<b>Stilton, Cropwell Bishop</b> Twelve local farms provide the milk for this family owned creamery. Cropwell Bishop has a wonderfully rich flavour with the classic Stilton Blue tang.	<i>Nottinghamshire</i>	8,4 or 2kg	P V

**British & Irish Goats Milk****County****Size*****Fresh Cheese*****Cerney**

Made by Avril Pratt for Lady Angus who originally got the recipe from a Valencay producer. Soft-textured ash-coated cheese with lemony flavours and hints of saltiness by the rind.

*Gloucestershire*

250g

R V

**Innes Button**

Stella Bennett has been making cheese at Highfields Farm near Tamworth since 1987. With the help of her son Joe they produce award winning feather-like moussey goats cheeses.

*Staffordshire*

12 x 45g

R

**Perroche - Natural****Perroche - Herb**

Made by Charlie Westhead at Neals Yard Creamery near Hay on Wye. Beautifully structured fresh cheese with lemony flavours, lactic aromas and hints of salt.

*Herefordshire*

150g

R

150g

R

**Windrush Valley**

Based near Burford, these deliciously fresh cheeses are made by Renée & Richard Loveridge. Soft goat's cheese with a mousse like texture. Delicate, clean & fresh.

*Oxfordshire*

150g

P V

***Soft White Cheese*****Ragstone**

Another of Charlie Westhead award winning cheese made at his creamery near Dorstone. Firmish & dense texture that softens with age. Log shaped with lemony-lactic aromas.

*Herefordshire*

300g

R

***Semi Soft Cheese*****Dorstone**

Named after the village where Charlie Westhead's Neals Yard creamery is based. Cylindrical in shape ashed cheese with a mousse like texture hints of lemon on the finish.

*Herefordshire*

200g

R

**Golden Cross**

Award winning cheesemakers Kevin & Alison Blunt from Lewes. St Maure style log with a soft bloomy rind, delicate subtle hints of lemon & cream.

*East Sussex*

300g

R V

**Katherine**

From Pete Humphrie's White Lake cheese company near Shepton Mallet. Rind washed in Somerset apple brandy, a smaller version of his Rachel cheese.

*Somerset*

250g

R

**Rachel**

Cheesemaking at White Lake is under the supervision of the charismatic Pete Humphries. Superb saucer shaped cheese that is rind washed in Somerset apple brandy.

*Somerset*

1.5kg

R V

**Swaledale**

The Reed family has been making Swaledale cheese in Richmond since 1987. White in colour with a soft moist open texture. Smooth and tangy with mild flavours.

*Yorkshire*

1.8kg

P

**Tor**

Another cheese from Pete Humphries of White Lake cheese company near Shepton Mallet. Named after the nearby Glastonbury Tor; ash-covered with lemony flavours & open texture.

*Somerset*

200g

R V

**White Nancy**

Whitelake is a partnership between cheesemaker Pete Humphries & farmer Roger Longman. A pure white bloomy rind adorns this cheese, creamy and fresh with a firm texture.

*Somerset*

500g

R V

***Hard Cheese*****Ticklemore**

Made on the grounds of the Sharpham Estate by Debbie Mumford & Mark Sharman. Light and delicate with mild, fresh and slightly sweet flavours and a subtle finish.

*Devon*

1.8kg

P V

**Woolsery**

Made near Dorchester by Annette Lee since 1992. Firm handmade truckle shaped cheese with a smooth texture and rich full flavours.

*Dorset*

2kg

P V

***Blue Cheese*****Harbourne Blue**

Harbourne Blue is made using the milk of goats that graze on the edge of Dartmoor. Sometimes strong but more often sweet and fresh its texture is always creamy and melting.

*Devon*

4 or 2 kg

P V

**British & Irish Ewes Milk****County****Size*****Soft White Cheese*****Flower Marie - Small***East Sussex*

200g

R V

**Flower Marie - Large**

700g

R V

Made by Kevin & Alison Blunt of the Golden Cross cheese company in Lewes.  
Buttery, with a gooey centre, with delicate aromas complemented by hints of sweetness.

***Semi Soft Cheese*****Swaledale***Yorkshire*

1.8kg

P

PDO cheese made in Richmond, Yorkshire by the Reed family.  
Mild and smooth with a slight tang that compliments its soft moist open texture.

**Wigmore - small***Berkshire*

400g

R V

**Wigmore - large**

800g

R V

The Wigmores started making cheese in '86 from a converted garage in their back garden.  
Soft & unctuous texture, creamy, with mellow undertones & fruity aromas.

***Hard Cheese*****Berkswell***West Midlands*

4 kg

R

Made at Ram Hall near Balsall Common by Linda Dutch for the Fletcher family.  
Firm, grainy yet moist texture. Mouthfilling flavours with a fruity palate and smooth finish.

**Spewood***Berkshire*

3kg

P V

Anne Wigmore started Village Maid Cheese in 1986. The dairy is located in Riseley.  
Hard-pressed cheese matured for six months with a well-developed nutty flavour.

***Blue Cheese*****Beenleigh Blue***Devon*

4 or 2 kg

P V

Ben Harris who joined Robin Congdon several years ago oversees the cheesemaking.  
Flavours vary according to maturity. Intense aromas, fresh & toasty. Organic milk.

**Crozier Blue***Ireland*

1.5kg

P V

Crozier Blue is made by the team at Cashel in Co Tipperary.  
Creamy and salty, with toasty hazelnut aromas and a long finish.

**Loddon Blewe***Berkshire*

1.5kg

P V

Located in the village of Barkham, Two Hoots Cheese is run by Sandy & Andy Rose.  
Soft blue veined cheese with a gentle palate that becomes stronger and softer with age.

**British & Irish Mixed Milk*****Semi Soft Cheese*****Sharpham Savour (cow/goat)***Devon*

1.2kg

R / P V

Made on the grounds of the Sharpham Estate by Debbie Mumford & Mark Sharman.  
Savour is an unpressed, washed curd cheese made from a mix of Jersey cow and goat milk.

## French Cows Milk

		Region	Size	
<b>Soft White Cheese</b>				
<b>Brie 60%</b> Catering Brie style cheese.		Loire Valley	1kg	P
<b>Brie de Meaux</b> Based in Triconville, the Dongé family has been making Brie since 1930. Unique mushroomy and vegetal aromas complemented by a delicious creamy texture.	Dongé	Ile de France	3 kg	R
<b>Brie de Meaux</b> After production, this Brie is matured by master affineurs in northern France. Unmistakable aromas and lingering finish.	AF	Ile de France	3 kg	R
<b>Brie de Meaux with Truffles</b> Our truffle Brie is specially made for the festive season, please pre-order. Rich, flavoursome and decadent.		Ile de France	1kg	R
<b>Brillat Savarin</b> Named after the French gastronome and epicure of 18th century. Triple cream cheese with a bloomy rind, soft, neutral aromas.		Ile de France	500g	R
<b>Camembert de Normandie</b> This fromagerie has been in the hands of the Reaux family for three generations. Soft & supple texture held by a bloomy rind. Fruity aromas and earthy flavours.	Reaux	Normandy	250g	R
<b>Camembert "au Four"</b> Ideal for baking, the trays are stapled and will hold in the oven.		France	250g	P
<b>Camembert Calvados</b> Prepared by French Affineurs near Lille. Normandy Camembert brushed and washed in Calvados and rolled in breadcrumbs.	AF	Normandy	250g	R
<b>"Camembert" Coupe</b> The Laiterie-Fromagerie du Val d'Ay was created in 1931 by Theodore Réaux. Based on the classic Camembert, this kilo size cheese is ideal for deli counters.	Reaux	Normandy	1kg	R
<b>Chaource</b> Made since the 14th century in its namesake town in the Champagne region. Mushroom smell with rich, fruity and creamy flavours and hints of saltiness as it matures.	AF	Ile de France	500g	R
<b>Coulommiers</b> It is at the Soci�t� Fromagere de la Brie in St Simeon that we source our Coulommiers. Akin to Brie de Meaux and usually made by the same fromagers. Lingering flavours.	St Simeon	Ile de France	500g	R
<b>Delice de Bourgogne</b> A thick, frosted "triple cream" cheese. Rivals other bloomy rinds with its voluptuous, mouth-coating texture, salty and earthy finish.		Burgundy	2kg	P
<b>Semi Soft Cheese</b>				
<b>Abbaye du Mont des Cats</b> Made by Trappist monks, a Port Salut style cheese that is lightly pressed and rind-washed. Mild, delicate floral flavours precede a melt in the mouth texture.		Nord - Pas de Calais	2kg	R
<b>Carr� de l'Est</b> This small cheese is made in the Alsace-Lorraine region of eastern France. Soft and supple Brie type p�te with mild flavours.	AF	Lorraine	200g	P
<b>Epoisses</b> Revived by Robert & Simone Berthaut in the late 50's. AOC protected since 1991. Washed in Marc de Bourgogne, pungent cheese with mild flavours and a complex finish.	AF	Burgundy	250g 900g	R R
<b>Gaperon</b> Artisan speciality from the Auvergne region that is air-dried. Local pink garlic and some cracked pepper are added to the curd.	AF	Auvergne	220g	R
<b>Langres</b> Rind-washed in an annatto brine; AOC cheese from the Champagne-Ardenne region. Strong, penetrating bouquet, melt in the mouth texture, complex and fruity aromas.		Champagne	180g 800g	R R
<b>Mont d'Or (Vacherin)</b> Made by Comt� dairies, this winter cheese is boxed and ringed by a spruce bark. Goopy cheese with a rich and creamy texture enhanced by resinous aromas.		Franche Comte	500g 800g 3kg	R R R
<b>Morbier</b> This AOC cheese from the Jura region is aged by master affineurs in Northern France. Sticky rind-washed cheese characterised by a band of ash running through its centre.	AF	Franche Comte	6,3 or 1.5kg	R
<b>Munster (petit)</b> La Graine au Lait works in partnership with 25 farmers using the milk of the Vosgiene cows. A creamy cheese, Munster is characterised by pungent sweet aromas.		Vosges	125g 800g	R R



## French Cows Milk

		Region	Size	
<b>Semi Soft Cheese</b>		<i>Continued</i>		
<b>Palet de Bourgogne</b>		<i>Burgundy</i>	180g	R
Made by the Gaugry family the cheeses are washed in the local Marc de Bourgogne. The pâte is soft & creamy with delicate aromas of hazelnuts and a lingering finish.				
<b>Pic des Alpes</b>	AF	<i>Haute Savoie</i>	300g	R
Made by young Reblochon producers who were asked to come up with a new product. Triangular in shape, the cheese is brushed and develops a natural rind. Mild flavours.				
<b>Pont l'Evêque</b>	AF	<i>Normandy</i>	400g	R
Dating back to the twelfth-century, it is considered as the oldest Norman cheese. Fruity, subtle flavours greet the palate followed by a refined savoury finish.				
<b>Quentin de Brie</b>	AF	<i>Ile de France</i>	250g	R
A triple cream cheese made southeast of Paris that marries well with Champagne. Unctuous creamy flavours shored by lemony and salty attributes.				
<b>Raclette</b>	AF	<i>Franche Comte</i>	6 or 3 kg	R
Initially produced during the summer transhumance for consumption in the winter months. Mild and creamy, when melted the flavours intensify to ripe fruity aromas.				
<b>Reblochon</b>		<i>Haute Savoie</i>	500g	R
Made from the milk of the Abondance, Montbéliarde & Tarine breed, AOC since 1958. Soft washed rind cheese that is creamy at first and develops a nutty taste on the mid-palate.				
<b>St Marcellin</b> (in pottery dish)		<i>Rhone</i>	80g	R
One of the best known Lyonnais cheeses that is always part the local cuisine. Natural white-cream coloured rind, supple to soft or runny, depending on the maturing.				
<b>St Nectaire</b>	AF	<i>Auvergne</i>	1.5 kg	R
A rustic, tomme-style cheese with a natural, mold-ripened rind that is aged for 3-4 months. Green, earthy attributes and sweet, milky flavours precede hints of nuttiness on the finish.				
<b>Tomme de Savoie</b>		<i>Savoie</i>	1.8 kg	R
Traditional Alpine cheese with a hard powdery rind speckled with indigenous molds. Ivory pâte with lactic and fruity aromas with notes of mushroom and lemon on the finish.				
<b>Trami d'Alsace</b>	AF	<i>Alsace</i>	250g	R
Close cousin to a Munster, it is prepared and aged by specialist affineurs near Lille. Rind-washed in marc de Gewurztraminer, this is a fruity cheese with a pungent nose.				
<b>Vieux Lille</b>	AF	<i>Nord - Pas de Calais</i>	750g	R
Matured by master affineurs near Lille, this is one of the more pungent of French cheeses. Maroilles type cheese which is brine-washed for three months. Strong with a slightly salty finish.				
<b>Hard Cheese</b>				
<b>Abondance</b>	AF	<i>Savoie</i>	5kg	R
Aged for 4-5 months in Jacques Hennart's caves for extra affinage. This mountain cheese develops a creamy texture and complex fruity flavours.				
<b>Beaufort</b>	AF	<i>Savoie</i>	3kg	R
Alpine cheese made from summer milk where the cows graze on high altitude pastures. Rich, complex flavours of mountain flowers linger on the finish balanced by sweet aromas.				
<b>Cantal</b>	AF	<i>Auvergne</i>	8 or 4 kg	R
Considered as France's oldest cheese, Cantal is made in cylinders weighing up to 45kg. It is somewhat crumbly and salty developing a spicy bite as it ages.				
<b>Comté</b> (extra vieux)	Rivoire-Jacquemin	<i>Franche Comte</i>	8 or 3 kg	R
Since 1860 Rivoire-Jacquemin has been one of France's top Comté affineurs. Dense yet smooth texture with rich, fruity flavours that develop a nutty aftertaste with age.				
<b>Comté</b> (Gruyère jeune)	Rivoire-Jacquemin	<i>Franche Comte</i>	8 or 3kg	R
Rivoire-Jacquemin works hand in hand with 400 milk producers and 25 cheesemakers. They are the only Comté affineur rubbing the cheeses with Guérande salt.				
<b>Emmental de Haute-Savoie</b>		<i>Haute Savoie</i>	4kg	R
It takes 900 litres of milk to produce a 75kg wheel of cheese. This cooked, pressed cheese has a soft and supple taste with hints of fruit on the finish.				
<b>Laguiole</b>	AF	<i>Auvergne</i>	5kg	R
This ancient cheese originates from the plateau of Aubrac in the Southern Auvergne. Supple and firm pâte with a rich and creamy texture not unlike a Lancashire.				
<b>Mimolette</b> (vieille)		<i>Nord - Pas de Calais</i>	3kg	P
Traditionally matured by affineurs Hennart, the cheeses are turned and brushed regularly. Dyed with annatto, this cheese has a melt in the mouth texture with aromas of hazelnut.				
<b>Salers</b>	AF	<i>Auvergne</i>	3kg	R
PDO cheese made only during summer months from the milk of the local Salers herd. Moist & crumbly with meaty, mineral-like flavours that highlight the flora and soil of Cantal.				

## French Cows Milk

### Blue Cheese

#### Bleu d'Auvergne

A thin salted rind holds a creamy-moist texture; buttery and herbaceous notes on the palate. Goosey cheese with a rich and creamy texture enhanced by resinous aromas.

Region	Size	
Auvergne	1.25kg	R

#### Bleu des Causses

The Rouergue is an area riddled with limestone caves where the cheeses are matured. Ivory-yellow paste with a creamy and soft texture. Moist and aromatic with a pleasant finish.

Pyrenees	1.3kg	R
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#### Fourme d'Ambert

Produced on the eastern side of the Auvergne where the cows graze up to 1500 meters. One of the mildest of the blue cheeses. Creamy and firm it has a smell of damp cellars.

Auvergne	2 kg	R
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## French Goats Milk

### Semi Soft Cheese

#### Bethmale (cow/goat mixed milk)

Made at the Fromagerie Jean Faup in the Couserans region since 1904. Earthy, mushroom aromas, supple and yielding texture, mild milky-buttery flavours.

Pyrenees	2.4kg	P
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#### Cabri Ariegois

Made in Loubieres on the foothills of the Pyrenees by Philippe & Marie Suzanne Garros. Vacherin style cheese with mild and sweet flavours enhanced by a creamy fondant.

Pyrenees	500g	R
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#### Crottin

These fresh cheeses are ideally grilled and served on salad and other starters.

Touraine	12 x 60g	P
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#### Crottin de Chavignol

AF

From the upper Loire Valley this classic cheese can be eaten at various stages of maturity. From fresh, goaty aromas to more developed and complex flavours of as the cheese ages.

Touraine	60g	R
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#### Poulligny St Pierre

Pyramidal cheese with a natural mould rind made in the Berry region of Central France. A wrinkly rind hides a creamy interior that oozes fresh lemony aromas and sweet hazelnut.

Touraine	250g	R
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#### Sainte Maure

AF

Famous for the straw running through its centre, this log shaped cheese has a fine texture. Well balanced with hints of saltiness and delicate aromas of walnut on the finish.

Touraine	250g	R
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#### Selles sur Cher

AF

Sandy soil and mild climate south of the Loire contribute to the local goat's perfect hay feed. AOC cheese with a moist ash-covered rind and supple texture defined by citrusy aromas.

Touraine	150g	R
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### Hard Cheese

#### Chevre Log

Mild and firm log ideal for catering.

Poitou - Charentes	1kg	P
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#### Pyrenées Chevre

AF

Farmhouse tomme like cheese from with a fudge like texture and superb flavours. Fine and succulent with aromas of fresh hay and mountain flowers.

Pyrenees	2.5kg	R
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## French Ewes Milk

### Hard Cheese

#### Ossau Iraty AOC

The milk comes exclusively from local breeds of sheep that feed on the mountain grasslands. AOC cheese, pale in colour with sweet, delicate nutty aromas, gentle finish, smooth texture.

Pays Basque	4kg	P
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#### P'tit Basque

Small cylindrical shaped cheese whose rind is imprinted with basket weave indentations. Firm interior with very mild nutty flavours.

Pays Basque	700g	P
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#### Tomme de Lozac

This artisanal cheese used to be made by Roquefort producers as a cheese for keep. Delicate and fruity; the yellow flora appearing on its rind is considered a sign of quality.

Lozere	2kg	R
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### Blue Cheese

#### Roquefort Vieux Berger

Yves Combes

Handmade according to tradition by the "Maison Combes" for three generations. Creamy, white paste with green-blue veins, intense flavours and tangy finish.

Pyrenees	1.4 kg	R
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## Italian Cheeses

	Region	Size	
<b>Fresh Cheese</b>			
<b>Burratina</b> (cow) Caseificio Maldera is situated in Corato northwest of Bari in the southern region of Puglia. Burrata consists of a "shell" of mozzarella surrounding an interior of curd and cream.	<i>Puglia</i>	8x2x125g	P
<b>Mascapone</b> (cow) <b>Mascapone</b> (cow) A specialty of Lombardi, it originated southwest of Milan in the 17th century.	<i>Lombardi</i>	2kg 250g	P P
<b>Mozzarella Bocconcini</b> (cow) These "small mouthfuls" or mini Mozzarella are ideal for salads or canapés.	<i>Campania</i>	100 x 10g	P
<b>Mozzarella</b> (Buffalo) Delizie Alburnine works closely with their farms to produce D.O.P. Mozzarella in Campania. Fresh, drawn-curd cheese with a soft, fleshy texture and milky-creamy flavours.	<i>Campania</i>	2x125g	P
<b>Mozzarella</b> (cow) Ideal for the food service industry.	<i>Campania</i>	125g	P
<b>Ricotta</b> (cow) <b>Ricotta</b> (cow) Light and creamy with a slightly grainy texture and delicate flavour.	<i>Italy</i>	1.5kg 250g	P P
<b>Semi Soft Cheese</b>			
<b>Asiago Pressato</b> (cow) Mass market cheese: creamy and relatively mild in flavour.	<i>Veneto</i>	3kg	P
<b>Carboncino</b> (goat, cow, sheep mixed) Caseificio dell'Alta Langa is located between Alba and Cortemilia. Ash coated "tre lattini" cheese with subtle flavours developing a light goats tang as it ages.	<i>Piedmont</i>	100g	P
<b>Fontina d'Aosta</b> (cow) A DOP cheese from the pastures of the Aosta valley and its local breed of Valdaostan cows. Firm rind with a tender centre and small eyelets throughout. Mild and sweet flavours.	<i>Val d'Aosta</i>	3kg	R
<b>La Tur</b> (goat, cow, sheep mixed) Soft white cheese with a young and moist natural rind made in Alta Langa. Lemony, fresh & lactic flavours enhanced by a clean and delicate finish.	<i>Piedmont</i>	200g	P
<b>Quadrello di Bufala</b> (buffalo) Taleggio type cheese made by the Quattro Portoni creamery northeast of Milan. A soft, rind-washed pâte, rich, milky flavours, a touch of sweetness and an aromatic finish.	<i>Lombardi</i>	2kg	P
<b>Robiola</b> (cow/sheep mix) Typically Piedmontese, Robiola Bosina is made by Caseificio dell'Alta Langa creamery. Soft and delicate with harmonious flavours that develop as the cheese ages. Mild finish.	<i>Piedmont</i>	250g	P
<b>Rosso di Langa</b> (cow/sheep) From the lush pastures and hazelnut groves of the Alta Langa region of northeast Italy. Natural rind washed in annatto; aromas of grass & hay complemented by a clean finish.	<i>Piedmont</i>	250g	P
<b>Taleggio</b> (cow) The Valsassina Valley offers unique microclimatic characteristics for Taleggio DOP. Carozzi "Stella Alpina" Taleggio is particularly appreciated for its fragrant and delicate taste.	<i>Lombardi</i>	2kg	P

## Italian Cheeses

	Region	Size	
<b>Hard Cheese</b>			
<b>Bra Tenero</b> (cow) Bra is the self-styled city of cheese and headquarters for the Slow Food movement. Ripened for 45 days this cheese has a hard-elastic texture with mild aromas & hints of sweetness.	<i>Piedmont</i>	4kg	R
<b>Grana Padano</b> (18 months) (cow) With a production of about 144,000 tonnes p.a. this is the most important Italian cheese.	<i>Emilia - Parma</i>	2kg	R
<b>Parmigiano Reggiano</b> (30 months) (cow)	<i>Emilia - Parma</i>	300g	R
<b>Parmigiano Reggiano</b> (30 months) (cow)		1.5kg	R
<b>Parmigiano Reggiano whole cheese</b> (cow) Founded in 1922, San Stefano cooperative sources its milk from the Parma & Enza valleys. Complex and intense flavours characterised by meatiness and a long lasting-nutty finish.			R
<b>Pecorino Romano</b> (ewe) One of Italy's oldest cheeses, Pecorino is commonly used in the nation's best known dishes. Distinctively aromatic and pleasantly sharp, this is a tangy cheese with a salty edge.	<i>Lazio</i>	3kg	P
<b>Pecorino Sardo Mature</b> (ewe) Made by the Farmer's Co-operative of Mores, Northern Sardinia Hard and crumbly with a crystalline texture and fruity aromas.	<i>Sardinia</i>	2.5kg	P
<b>Raschera</b> (cow) Alpine cheese made in the southern area of Cuneo in Piedmont. The texture is slightly elastic with small holes dotted throughout the cheese. Fine & delicate.	<i>Piedmont</i>	6kg	R
<b>Italian Grated</b> (Parmesan style) Grated cheese ideal for the food service industry.	<i>Italy</i>	1kg	R

### Flavour Added Cheese

<b>Pecorino al Tartufo</b> (ewe) The familial dairy of Il Fiorini is based in Roccalbegna on the slopes of the Amiata Mountain. A refined cheese laced with summer truffles. Fragrant and delicious aromas.	<i>Tuscany</i>	1kg	R
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### Blue Cheese

<b>Gorgonzola Gran Riserva</b> (cow) Davide Fileppo Zop & sister Federica are the 4th generation to head operations at Mario Costa's. Traditional Gorgonzola that is usually kept for the home market. Tangy & moreishly creamy.	<i>Piedmont</i>	12, 6 or 3 kg	P
<b>Gorgonzola Piccante</b> (cow) At Mario Costa, the philosophy is to successfully blend tradition and modernity. A firmer Gorgonzola rich in spicy attributes.	<i>Piedmont</i>	12, 6 or 3 kg	P
<b>Torta Gorgonzola</b> (cow) Creamy Gorgonzola mixed with layers of Mascarpone.	<i>Piedmont</i>	1kg	P
<b>Blu di Bufala</b> (buffalo) Made by the Quattro Portoni creamery situated 45km northeast of Milan. Sweet with a creamy, intense texture, the blue goes from mild to piquant upon maturation.	<i>Lombardi</i>	3kg	P

## Greek Cheeses

### Fresh Cheese

<b>Feta</b> (ewe/goat) A barrel-aged brined curd cheese traditionally made in Greece. PDO since 2002.	<i>Greece</i>	200g	P
<b>Halloumi</b> (ewe/goat) Cypriot unripened brined cheese made from a mixture of goats' and sheep milk,	<i>Cyprus</i>	250g	P

## Spanish Cheeses

	Region	Size	
<b>Semi Soft Cheese</b>			
<b>Mahón D.O.P. "Afinador"</b> (cow) Afinador Nicolás Cardona selects fresh white cheeses from two farms on the Isle of Menorca. Cheeses are matured & washed with olive oil flavoured with paprika which give peach aromas.	Menorca	3kg	R
<b>Monte Enebro</b> (goat) Made in Avila by Raphael Báez & daughter Paloma, mostly available during summer months. Traditional "pata de mulo" shaped cheese with a Roqueforti penicilium mould & dense texture.	Castilla Leon	1.4kg	P
<b>Hard Cheese</b>			
<b>Manchego Villarejo</b> (D.O.P. 8+months) (ewe) The small dairy of Villarejo de Fuentes in Cuenca matures cheeses for a minimum of 6-8 months. Sweet with a creamy, intense texture, the blue goes from mild to piquant upon maturation.	La Mancha	3kg	R
<b>Manchego Miguel Díaz</b> (ewe) From Alcázar de San Juan, Castilla-La Mancha and aged for a minimum of six months. Crumbly texture with fruity aromas and balanced savoury finish.	La Mancha	3kg	P
<b>Zamorano Vincente Pastor</b> (curado D.O.P.) (ewe) Made from the milk of Churra & Castellana ewes by brothers Felix, Martin & Pablo Pastor. A transhumance cheese with a hard buttery texture, fruity flavours of fresh straw and cereals.	Zamora	3kg	R
<b>Blue Cheese</b>			
<b>La Peral</b> (cow) Made by the third generation of the López León family from local herds grazing on high pastures. Carefully aged in a natural cellar under the creamery: Rich and buttery cheese with mild blueing.	Asturias	2kg	P
<b>Picos de Europa I.G.P.</b> (cow/goat) Made on the León side of the Picos de Europa mountains by the innovative Tomás Alonso. Rich, creamy, wrapped in maple leaves. Full flavours and hints of saltiness.	Valdeon	2.5kg	P

## Swiss Cheeses

<b>Niedlechas</b> (cow) Since 2007, Philipp Muller has been running the Neuwies cheese dairy in Lütisburg. A cream added cheese with a washed rind and semi-soft pâte.	Toggenburg	4kg	R
<b>Stillsitzer Steinsalz</b> (cow) The farmers of Gähwil supply Stephan Bühlers 's dairy twice a day with their mountain milk. Sweet with a creamy, intense texture, the blue goes from mild to piquant upon maturation.	St Gallen	4kg	R
<b>Scharfe Maxx</b> (cow) Made by 3 master cheesemakers at Käseerei Studerin Northern Switzerland using thermised milk. The rind is washed in a mixture of brine & herbs with flavours of fudge & fried onions.	Thurgau	5kg	R
<b>Tete de Moine</b> (cow) Tete de Moine is an old monastery-style mountain cheese from the Domaine de Bellelay. Traditionally it is sliced horizontally with a Girolle to create ruffled, thin rosettes.	Swiss Jura	800g	R

## Dutch Cheeses

<b>Mature Gouda</b> (min. 24 months) (cow) De Wit Boerenkass (farmhouse Cheese) is matured for a minimum of 2 years. A hard cheese with a creamy texture and aromas of hay, caramel and hazelnut.	Utrecht	10,5,2.5kg	R
<b>Remeker</b> (cow) Organically made by Irene & Jan Dirk van der Voort in Lunteren from a 100 strong Jersey herd. Remeker is a Gouda style cheese made from organic Jersey Milk. Wonderfully rich and creamy.	Utrecht	10,5,2.5kg	R

## Butters

Size

The Gloucestershire dairy of **Netherend Farm** is situated in the grass rich pastures of the Severn Vale bordering the Forest of Dean. Since 1983 the present owners, Wyndham & Linda Weeks are producing traditionally churned butter that is sold to some of the country's top restaurants and shops.

Gloucestershire Butter portions salted or unsalted		100 x 30g
Gloucestershire Sweet cream Butter , salted		250g
Gloucestershire Sweet cream Butter , unsalted		250g
Gloucestershire Organic Butter, Salted or unsalted		10 x 250g
Gloucestershire Butter ,Unsalted rolls		20 x 250g
Unsalted Buter	Wales	40 x 250g

## Creams & Yoghurts, etc.

Crème Calvados		20cl
Crème Fraiche Montebourg		1kg
Clotted Cream		907g
Full Fat Soft Cheese		2kg
Greek Yoghurt		1kg

## Biscuits and breads for cheese

European Biscuit Selection (catering)		5x175g, 10x150g
Millers Damsel Wheat Wafers (catering)		12x150g
Peter's Yard Crispbread		12 x 200g
Traditional Irish Oatcakes	Ditty's	150g
Celery & Sea Salt	Ditty's	150g
Gubbeen Oatcakes	Ditty's	150g

## Accompaniments for cheese

Fig & Almond Wheels	Spain	500g
Membrillo (Quince Paste)	Spain	1100g

## Olives

Size

	<b>Black</b>		
Pitted Kalamata		Olives et Al	2.5kg
	<b>Green</b>		
Almond stuffed		Olives et Al	2.5kg
Garlic Stuffed		Olives et Al	2.5kg
Gordal Pitted			2kg
Feta Stuffed		Olives et Al	1.35kg
Olive di Lecce			1 or 7 kg
Sun Dried Tomato stuffed		Olives et Al	1.35kg
	<b>Marinated and Mixed (pitted)</b>		
Classic (chilli, garlic & black pepper)		Olives et Al	2.5kg
Sunshine (garlic & sun dried tomato)		Olives et Al	2.5kg
Pistou (basil & garlic)		Olives et Al	2.5kg

## Deli Counter Goodies

Balsamic Onions		2.5kg
Butter Beans		2kg
Pickled Garlic		2.5kg
Piquillo Peppers (80)		2.4kg
Caperberries		2kg
Capers (Capotes)		2.5kg
Capers (Lilliput)		2.5kg
Guindillas		1.8kg
Cornichons		2.5kg
Pepperabica Peppers (stuffed with feta & myzithra)		1.35kg
Artichokes Chargrilled		1.2kg
Artichoke Hearts with Stalk		2kg
Tomorosso (semi dried cherry tomatoes)		2kg

## Larder Essentials

Carnaroli Rice		1kg
Pimenton (Paprika) Picante or Dulce		750g
Italian Extra Virgin Olive Oil		5 litre
Pistachio Nuts (Roasted & Salted)		6kg

## Equipment

Handee Cutter Board
Wires 12 x 60cm
Slate Cheese Boards (4 x Place Mats)
British Cheese Directory 2012-13

**Charcuterie****France**

Jesus de l'Ardeche	2kg
Saucisson Sec	350g
Saucisson sec aux Noix	1.2kg
Venison Terrine	1kg
Wild Boar terrine	1kg
Poultry Liver with Bloc Foie Gras	1kg
Pheasant and Pistachio Terrine	1kg
Duck and Green Peppercorn Terrine	1kg
Confit of Poultry Liver Terrine	1kg
Duck Rillettes	2kg
Goose Fat (Graisse d'Oie)	3.7kg

**Italy**

Sliced Prosciutto	500g
Sliced Parma Ham	70g
Anti Pasti Misto	125g
Mortadella	3kg
Speck	2kg
Napoli Salami	1.5kg
Milano Salami	1.5kg
Felino Salami	1.2kg
Finnochiona Salami	2.2kg
Finnochiona Salami Mini	500g
Bresaola	2kg
Whole Parma Ham	7kg
Lardo	1.5kg
Pancetta sliced	500g
Smoked Pancetta	1.5kg

**Spain**

Chorizo Cooking picante Cocktail 18s	180g
Chorizo Cooking (picante or dulce) 6s	400g
Chorizo Slicing picante	1.9kg
Lomo de Teruel Cured Pork Loin	1 kg
Salchichón	1 kg
Sliced Serrano Ham	500g
Serrano Ham Teruel (boneless)	5 kg
Chorizo Iberico Bellota	600g
Salchichon Iberico Bellota	1kg
Chorizo Magno	12 x 250g
Chorizo Alejandro	12 x 200g