

Jars of Lemon Cheese (340g/12 oz) £1.95
 Hendersons' Relish (284ml) £1.90
 Lincolnshire Plum Bread £3.40
 Catherine's Choice Chutneys £2.95 and just a few at £1
 Balsamic Vinegar from Modena £3.20 for 500 ml

*We have copies
 of the Peak FM
 calendars for
 sale - all
 proceeds to
 Charity
£5*

Cheeseboards



Some of our Team with the Hairy Bikers

Please select any combination of the cheeses from overleaf to make your chosen size of cheeseboard.

A variety of design of Cheeseboards is available for all occasions, and all the year round. All the Cheeseboards are made to your specifications from the list.

If you'd like to order one, please fill in the form inside and hand to a member of staff, or e-mail, fax or 'phone your order.

Small	£6.00	(4 cheese wedges)
Medium	£8.00	(4/5 large cheese wedges)
Large	£12.00	(8 cheese wedges)
Kingsize	£19.00	(12 cheese wedges)
Cheesy's	£25.00 & above	we will be happy to provide you with cheeseboards of your choice!

R.P. Davidson Cheese Factor



We are moving !

As part of the Market Hall refurbishment programme, we will be moving to new premises just 4 doors up in February 2012

Opening Times

*Normal opening hours during the year 8 am to 5 pm
 Monday to Saturday also Bank Holiday Mondays*

Cheeseboards 2012

Traditional English Cheeses:	
Mild coloured cheddar	
Mature Cheddar	An excellent mature cheddar
Tasty Coloured Cheddar	(Scottish)
Extra Strong Cheese	Owd Timer – “Gum tingling”
Farmhouse Mature Cheddar	from the Cheddar Gorge – The FINEST mature!
Cheshire (Coloured)	Farmhouse
Red Leicester	Farmhouse
Wensleydale	
Double Gloucester	Farmhouse
Derby	
White Stilton	Mild and crumbly with a lemon fresh acidity, lower in salt
Half Fat Farmhouse Cheddar	Cheddar texture with good, full flavour from Longmans
English Brie!	Made in Somerset - can't believe how nice!!
Cornish Yarg	Tasty cheese with a nettle leaf coating
Crumbly Lancashire	Award winning cheese from Carron Lodge in Lancashire
British Additive Cheeses:	
Wensleydale with Cranberries	Brings together bursts of fruit with a classic tasting cheese
Red Windsor	Cheddar with elderberry port
Mushroom & Garlic in White Stilton	A strong garlic flavour with a hint of mushroom
Derby Sage	How it used to be with Sage in the middle
Cotswold	Double Gloucester with chives + onion
Innkeepers Choice	mature cheddar with pickled onion and chives
Lemon Crumble	Finest Wensleydale with lemon
St. Illtyd Welsh cheddar	With white wine, herbs & garlic
Red Hot Mex	Cheddar with chilli peppers
Whirl	Red Leicester with cream cheese, onion and chives
Tewkesbury	Double Gloucester with horseradish and mustard
Bowland	Mature Lancashire with apples and raisins, covered in cinnamon
Cheddar Wholenut	Cheddar with walnuts
Caramelised Onion Cheddar	From the famous Hawes dairy in Wensleydale
Chilli and Lime in Cheddar	Cheddar with hot chilli and a dash of lime
Tropical Fruits	White Stilton with Mango, Pineapple, Papaya & candied Orange
Sticky Toffee Cheddar	Cheddar with Dates, Raisins and Toffee
Mango & Ginger in Stilton	White Stilton with mango with a hint of Ginger - Fairly sweet
Apricots in white stilton	
Stripey Jack	5 layers - Cheshire, Leicester, Derby, Dble Gloucs and Cheddar
Smoked Lancashire	lightly smoked over whiskey barrel chippings.
Farmhouse Butter:	
Slightly salted, from our favourite creamery. £1.50 per 250g.	
English Blue Cheeses:	
Great British Blue	A soft blue creamy cheese made by Steve Peace
Derbyshire Blue	Creamier and softer than Stilton
Blue Stilton	King of English cheeses

English Blue Cheeses (continued):	
Smoked Blue Stilton	Stilton lightly smoked over whisky oak barrel Chippings
Buxton Blue	Similar to blue stilton but orange in colour and stronger
Derbyshire Bouncing Bomb	Blue stilton rolled in fiery chillis (very hot !)
Lancashire – Smelly 'Apeth	Medium soft Blue with a mild, sweet nuttiness
Goat / Sheep Milk Cheeses:	
Gabriel Blue	Sheep's Milk cheese matured in Carron Lodge's own cave
Cornish Village Green -Goat	A hard goat's cheese with a fresh delicate flavour.
Inglewhite -Goat – Mature !	Mature Goat's Cheese - hard pressed
Chevre Goat's Log	The classic soft FRENCH goat cheese in a rolled log shape
Inglewhite Sheeps Milk	Hard pressed
French Cheeses:	
Camembert	Le Grande Rustique - Strong and Soft
Roquefort	One of the finest cheeses in the world, made from sheep's milk and matured in caves in the Roquefort region
Smoked Brie	Smoked over Whisky barrel chippings
Delice des Cremieres	Triple-cream - with a light, almost mousse-like texture
Morbier	A raclette cheese, soft and subtle with a delicate taste. Traditionally, layer of ash now a coloured substitute
Comte	12-14 months old, semi-hard full flavour from Jura region
Saint Agur	Blue and luscious. Almost spreadable
Mont D'Or	Creamy with full bodied aroma & rich earthy flavour (Oct-Apr)
Munster	A soft washed rind cheese – smelly ! (similar to Stinking Bishop)
Continental Cheeses:	
Edam and Gouda	Order either or both of these well known cheeses
Old Amsterdam	An extra mature Gouda cheese with a rich and robust flavour
Jarlesberg Norwegian	A sweet nutty cheese
Gjetost	A mix of cows & goats milk to make a rich caramel taste cheese
Emmental Swiss	The one with the holes
Gruyere Swiss	Sweetish flavour & a typically nutty Flavour
Mozzarella Italian	Excellent for cooking and salads
Parmesan Reggiano	Made in the Bologna Region of Italy. The Best!
Vegetarian Parmesan	At last we've found a good vegetarian option we're happy to sell
Greek Feta	A mix of 90% sheep 10% goats milk
Danish Blue	
Manchego	Spanish sheep's milk hard cheese
Picos Blue	Spanish cheese made from a blend of cows and goats milk
Pecorino Romano	Traditional Italian Sheep's Milk cheese not as hard as Parmesan
Christmas Special Cheeses:	
Lancashire Black Bomb	2 yr. matured strong & creamy £7.95 Whole 460g cheese only
Luxury Fruit & Brandy Cream	White Stilton
Cranberry and Kirsch Liqueur	Wensleydale
Red Windsor	Cheddar marbled with Elderberry Port Wine
Whisky Cheddar	Cheddar with the finest award winning Whisky
Impy Dark Beer Cheese	“Derby” flavoured with mild beer (4.3%) from Brampton Brewery

Lincolnshire Plum Bread

- Traditional Lincolnshire Plum Bread from Welbourne's Bakery using a 114 year old recipe – made with raisins, currants and diced peel.
- 3 month shelf life and doesn't require refrigeration.
- Delicious spread with butter (our own, of course) and served with one of our fine cheeses.



Catherine's Choice

- Locally made (Sheffield),
- We stock four of a wide range of delightful products- Chutneys - Caramelised Red Onion; Apricot and Ginger; Beetroot Chutney; Apple and Chilli Chutney



R.P. Davidson Cheese Factor

Order for Cheese boards from R.P. Davidson, Cheese Factors of Chesterfield.

Post, telephone, FAX or e-mail to

31 The Market Hall

Chesterfield

Derbyshire S40 1AR

Tel./Fax 01246 201203 / 07970 281717

Website: www.cheese-factor.co.uk

E-mail: sales@cheese-factor.co.uk



Join us on Facebook – Cheese Factor Chesterfield for up-to-date news and special offers

2012 Order Form

Name							
Contact Number							
Date when to be picked up		Date:		Day:-			
Size of Cheeseboard							
Total Cost (£:p)							
Cheeses Required:							
1.							
2.							
3.							
4.							
5.							
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12.							

Why not add Plum Bread or a Catherine's Choice Chutney to your order and further enhance your Cheese Experience

Please continue on a separate sheet if necessary.

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