

Farmhouse Butter	£1.70 per 250g - slightly salted, from a quality creamery	
Jars of Lemon Cheese (340g/12 oz)	£2.20	
Hendersons' Relish (284ml)	£1.90	
Lincolnshire Plum Bread	£3.90	
Brampton Fruit & Ale Cake	£4.50 (14 x 7 cm slab)	
Orange or Lemon Polenta Cake	£3.75 (14 x 7 cm slab)	Gluten free

Hartington Creamery



A joint venture between Simon Davidson of the Cheese Factor, the Hartington Cheese Shop and two cheesemakers from the former Dairy Crest Creamery in Hartington.

Our cheeses include:

- Peakland White
- Peakland Blue
- Peakland White with Cranberries and Orange Peel
- Peakland White with Smokey Tomato and Garlic
- Smoked Peakland Blue

You'll find all five of these on the list overleaf.

Cheeseboards

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.

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

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!



Opening Times

Monday to Saturday
7:00 a.m. through 5:00 p.m.

(Closed:-
Christmas Day, Boxing Day and New Year's Day)

Ask about our
Wedding & Celebration
Cheese Cakes



2013/14 Cheeseboards

From Our Own Hartington Creamery:	
✔ Peakland Blue	Similar to Blue Stilton – from our own creamery – simply superb
✔ Peakland White	Similar to White Stilton – from our own creamery - mild and crumbly with a lemon fresh acidity
✔ Peakland White with Cranberries and Orange Peel	Brings together bursts of fruit with a classic tasting white cheese
✔ Peakland White with Smokey Tomato and Garlic	Our lovely white incorporating pieces of lightly smoked tomato and with a hint of garlic
✔ Smoked Peakland Blue	Similar to Stilton, lightly smoked over oak barrel chippings
Traditional English Cheeses:	
✔ Mild coloured cheddar	
✔ Mature Cheddar	An excellent mature cheddar – specially selected by Simon !
✔ Tasty Coloured Cheddar	(Scottish)
✔ Extra Strong Cheese	Owd Timer – “Gum tingling”
✔ Farmhouse Mature Cheddar	from the Cheddar Gorge – The FINEST mature!
✔ Cheddar with attitude	Snowdonia Black Bomber - smooth and creamy extra mature
✔ Cheshire (Coloured)	Farmhouse
✔ Red Leicester	Farmhouse
✔ Wensleydale	Slightly crumbly
✔ Double Gloucester	Farmhouse
✔ Derby	Mild and Creamy
✔ 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
English Blue Cheeses:	
Derbyshire Blue	Creamier and softer than Stilton
✔ Shropshire Blue	Similar to blue stilton but orange in colour and stronger
✔ Derbyshire Bouncing Bomb	Blue stilton with chilli oil and rolled in fiery chillis (very hot !)
British Additive Cheeses:	
Red Windsor	Cheddar with elderberry port
✔ Mushroom & Garlic in White Stilton	A strong garlic flavour with a hint of mushroom
✔ Derby Sage -Traditional	How it used to be with Sage in the middle
✔ Derby Sage - Marbled (Green)	A marbled (veined) version with sage flavouring
✔ Cotswold	Double Gloucester with chives + onion
✔ Innkeepers Choice	mature cheddar with pickled onion and chives
✔ Lemon Crumble	Finest Wensleydale with lemon
✔ Orange Dream	Creamy white stilton with fruity orange pieces
✔ Pineapple Twist	Wensleydale with sweet and fruity pineapple pieces
✔ 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
✔ Wolds Gold	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
✔ Wensleydale with Cranberry	Wensleydale with finest cranberry pieces

✔ Chilli and Lime in Cheddar	Cheddar with hot chilli and a dash of lime
✔ 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.
Goat / Sheep Milk Cheeses:	
✔ Ribblesdale Goat	A medium texture 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:	
Camenbert	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 type cheese, soft and subtle with a delicate taste. Traditionally, layer of ash now a coloured substitute
Raclette	Similar to Morbier without the ash
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	Well known Dutch cheese
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
Provolone	Medium texture cheese often used in cooking
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	Tangy, salty blue cheese
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
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

✔ Vegetarian



Cheese Tasting Evenings

Simon is running some tasting evenings at the shop, £10 per person. These are on the first Thursday of the Month, from 7 to 9 p.m. If you are interested in one of these evenings - spent tasting and learning about different cheeses, please telephone

him on 01246 201203 or 07970 281717 or pop into the shop to reserve a place.

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) & served with one of our fine cheeses.

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

Post, telephone, FAX or e-mail to
**10 The Market Hall
Chesterfield, Derbyshire
S40 1AR
Tel./Fax: 01246 201203
Mob.: 07970 281717**

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

R.P. DAVIDSON
**CHEESE
FACTOR**
CHESTERFIELD'S FINEST

2014 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.							
6.							
7.							
8.							
9.							
10.							
11.							
12.							
Pork Pies Required @ £1.95 each:							

***Why not add Plum Bread to your order and further enhance your
Cheese Experience
Please continue on a separate sheet if necessary.***



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