

Farmhouse Butter (per 250g - slightly salted) £1.70
from a quality creamery
Jars of Lemon Cheese (340g/12 oz) £2.20
Hendersons' Relish (284ml) £1.90
Quince Paste (120g) £1.95
Lincolnshire Plum Bread £3.90
Brampton Fruit & Ale Cake £4.50 (14 x 7 cm slab)
Orange or Lemon Polenta Cake- Gluten free £3.75 (14x7)
Brampton Brewery Beers £3.10 each
Impy Dark, Wasps Nest and Speciale or £9 for 3
 Also Raw Brewery Beers - same price -
Jewel on Hill, JR Best Bitter

Cartwright & Butler Chutneys
 £3.95 for 250g jar
 Ask for varieties we
 stock - also cheese
 biscuits.



Ask about our Wedding & Celebration Cheese Cakes

Let us configure you a wonderful tiered cake of rounds of your favourite cheeses as an alternative - or addition - to a traditional cake. Allow about £1.20 to £1.50 per serving (though any left over will freeze well).



(Christmas) Hampers

Please ask for details.

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.

(Christmas) Mulled Wine

Classic and White Mulled wine, 10% abv, 750ml - £10.95

Also Mulled Pear & Pomegranate Cider, 4.6% abv, 750 ml - £8.95

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
 CHESTERFIELD'S FINEST

2015 Cheeseboards



Shop opening times:

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

Normally open on the
 Sunday before Christmas
 Closed:- 25th and 26th December,
 and 1st January, 2015

From Our Own Hartington Creamery:	
✔ Blue Stilton	Blue Stilton – from our own creamery – simply superb
✔ Peakland White	Similar to the very best 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 Blue Stilton	Stilton, lightly smoked over oak barrel chippings
✔ Shropshire Blue	Mellow alternative to Blue Stilton, orange curd with blue moulds
Traditional English Cheeses:	
✔ Mild coloured cheddar	Good basic versatile Cheddar ideal for the delicate palate
✔ Mature Cheddar	An excellent mature cheddar – specially selected by Simon !
✔ Tasty Coloured Cheddar	Scottish mature cheddar
✔ Owd Timer	"Gum tingling" Extra Strong Cheese matured for at least 9 months – a really strong Lancashire
✔ Farmhouse Mature Cheddar	from the Cheddar Gorge – The FINEST mature farmhouse!
✔ Snowdonia Black Bomber	Cheddar with attitude - smooth and creamy extra mature
✔ Cheshire (Coloured)	Farmhouse – Mild and crumbly
✔ Red Leicester	Farmhouse – a firmer texture with natural colouring
✔ Wensleydale	Slightly crumbly – a favourite of Wallace !
✔ Double Gloucester	Farmhouse – full of flavour, but mild
✔ 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
✔ 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
✔ St. Illtyd	Welsh cheddar with white wine, herbs & garlic
✔ Red Hot Mex	Cheddar with chilli peppers
✔ 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
✔ 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	Chunks of dried apricot 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:	
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 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
✔ Monterey Jack	American style Cheddar
Montagnolo Affine	German soft blue – Supreme Champion Cheese 2013
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 Waxed Bomb	£8.50 each - 2 yr. matured strong & creamy Whole 460g cheese only
✔ Luxury Fruit & Brandy Cream	White Stilton with embedded luxury fruits and brandy cream
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
Family Pork Pie	Lovely pastry and contents; nominal 450gm weight. £1.95
Hand made Pork Pie	Locally produced by Smith Hall Farm.; nominal 300gm. £2.95
✔ Vegetarian	

Cheeseboards must be collected before 2:00 p.m. on Christmas Eve



We can pack your order into a basket based hamper. The additional cost is £2 for a small basket, £3.50 for a medium and £4.50 for a large. The size of basket needed will be determined by the number and size of items in your order.

Talks

Simon is available to give talks to groups such as the W.I. within reasonable travelling distance of Chesterfield – he will talk for up to an hour and bring some samples for your group to try.

Hampers



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 or e-mail to
10 The Market Hall
Chesterfield, Derbyshire
S40 1AR
Tel: 01246 201203
Mob.: 07970 281717

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



2015 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.			
Hampers: ring size required		Small @ £2	Med. @ £3.50
Pork Pies Required		@ £1.95 each:	@£2.95 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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2015 Order Form				
Name				
Contact Number				
Date when to be picked up	Date:		Day:-	
Size of Cheeseboard				
Total Cost (£:p)				
Cheeses Required:				
13.				
14.				
15.				
16.				
17.				
18.				
19.				
20.				
21.				
22.				
23.				
24.				
Hampers: ring size required		Small @ £2	Med. @ £3.50	Large @ £4.50
Pork Pies Required		@ £1.95 each:		@£2.95 each:

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