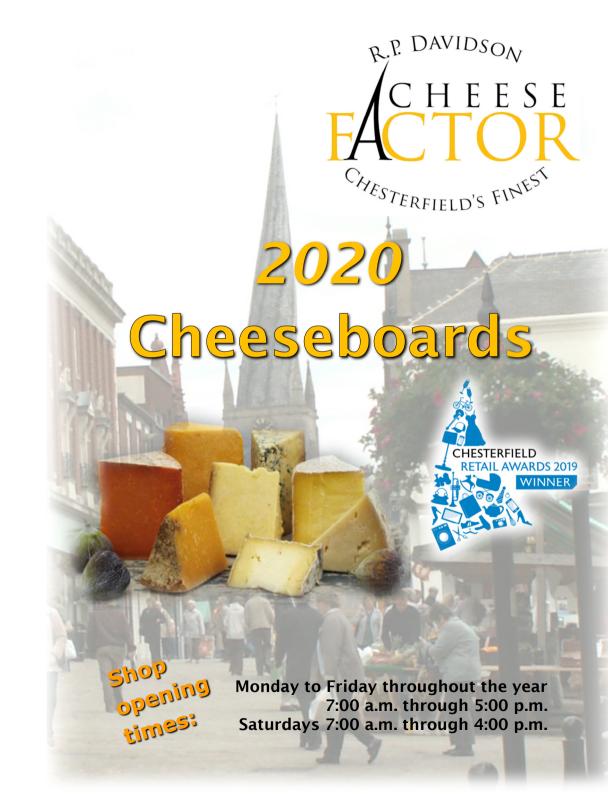


Order for Cheese boards, Hampers and Beers from R.P. Davidson, Cheese Factor of Chesterfield.

Post, telephone or e-mail to 10 The Market Hall Chesterfield, Derbyshire \$40 1AR Tel: 01246 201203 Mob.: 07970 281717

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



From Our Own Hartington Crea	merv:			
→ Blue Stilton	Blue Stilton – from our own creamery – simply superb			
	Similar to the very best White Stilton – from our own creamery - mild			
	and crumbly with a lemon fresh acidity			
↑ Smoked Blue Stilton	Stilton, lightly smoked over oak barrel chippings			
Shropshire Blue	Mellow alternative to Blue Stilton, orange curd with blue moulds			
	Softer and creamier than our Blue Stilton			
Traditional English Cheeses:				
	Good basic versatile Cheddar ideal for the delicate palate			
	An excellent mature cheddar – specially selected by Simon!			
	Scottish mature cheddar			
	"Gum tingling" Extra Strong Cheese matured for at least 9 months – a			
	really strong Lancashire			
Farmhouse Cheddar Gorge	from the Cheddar Gorge – The FINEST mature unpasteurised			
_	farmhouse!			
Lincolnshire Poacher Farmhouse	Unpasteurised traditional mature cheddar.			
Cheddar				
Wookey Hole Cheddar	Cheese made in Dorset and matured in the Wookey Hole caves			
➤ Snowdonia Black Bomber	Cheddar with attitude - smooth and creamy extra mature			
→ Black Watch Cheddar	Similar to Snowdonia but half the price!			
→ Black Bob	Our strongest cheddar cheese coated in black wax			
	Farmhouse – Mild and crumbly			
	Farmhouse – a firmer texture with natural colouring			
	Slightly crumbly – a favourite of Wallace!			
→ Double Gloucester	Farmhouse – full of flavour, but mild			
	Mild and Creamy			
	Vintage Red Leicester with a twang			
Half Fat Farmhouse Cheddar	Cheddar texture with good, full flavour from Longmans			
	Tasty cheese with a nettle leaf coating			
	Award winning cheese – from Carron Lodge in Lancashire			
	Red Leicester "with a crunch"			
English Blue Cheeses:				
Derbyshire Blue	Creamier and softer than Stilton			
	Blue stilton with chilli oil and rolled in fiery chillies (very hot !)			
British Additive Cheeses:				
Red Windsor	Cheddar with Elderberry Port			
▶ Derby Sage -Traditional	How it used to be with Sage in the middle			
	A marbled (veined) version with sage flavouring			
	Double Gloucester with chives + onion			
	mature cheddar with pickled onion and chives			
	Finest Wensleydale with lemon			
	Cheddar with chilli peppers			
	Double Gloucester with horseradish and mustard			
→ Bowland → Bowl	Mature Lancashire with apples and raisins, covered in cinnamon			
	Cheddar with walnuts			
	Crumbly Wensleydale with cranberry			
	Cheese to die for – Simon's favourite - from the Cheshire Cheese Company			
	Cheddar with hot chilli and a dash of lime			
	1			



2020 Order Form						
Name						
Contact Number	er					
Date when to b up	e picked Da	ate:		Day:-		
Size of Cheese	board					
Total Cost (£:p)						
Cheeses Requi	Cheeses Required:					
Add basket:	Small @£3		Med. @ £4.00		Large @ £5.00	
Family Pork Pie	es Required	@ £2.	50 each:			

Please continue on a separate sheet if necessary.



Chesterfield Gin

Chesterfield Gin - several flavours in 70cl bottles

£37.50 - £44

- Original
- Lemon Sherbert
- Berry Burst
- Master Blend
- Pomegranate



	An real indulgence wait 20 seconds for the gin to kick in			
	Cheddar with Dates, Raisins and Toffee			
	Finest Mature Cheddar infused with charcoal			
	Garlic and Herb Cheddar			
	White Stilton with mango with a hint of Ginger - Fairly sweet			
Apricots in white stilton	Chunks of dried apricot in white stilton			
	5 layers - Cheshire, Leicester, Derby, Dble Gloucs and Cheddar			
↑ Smoked Lancashire	Lightly smoked over whiskey barrel chippings.			
	Real cheddar with a creamy texture, not too heavily smoked			
Goat / Sheep Milk Cheeses:				
Chevre Goats' Log	The classic soft FRENCH goat cheese in a rolled log shape			
French Cheeses:				
Camembert	Le Grande Rustique - Strong and Soft			
Roquefort	One of the finest cheeses in the world, made from sheep's milk and			
<u> </u>	matured in caves in the Roquefort region			
Traditional French Brie	Mild and creamy Brie from France			
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			
Gruyere Swiss	Sweetish flavour & a typically nutty Flavour			
Mozzarella Italian	Excellent for cooking and salads			
Provolone from Italy	Medium texture cheese often used in cooking			
Parmesan Reggiano	Unpasteurised - made in the Bologna Region of Italy. The Best!			
	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			
Montagnolo Affine	German soft blue – Supreme Champion Cheese 2013			
Manchego	Spanish sheep's milk hard cheese			
Pecorino Romano	Traditional Italian Sheep's Milk cheese not as hard as Parmesan			
Christmas Special Cheeses:				
	£8.95 each - 2 yr. matured strong & creamy Whole 460g cheese only			
Whisky Cheddar Whi	Cheddar with the finest award winning Whisky			
Family Pork Pie	Lovely pastry and contents; nominal 450gm weight. £2.50			

Vegetarian

Fresh Butter 250g
Jars of Lemon Cheese (340g/12 oz)
Hendersons' Relish (284ml)
Quince Paste (120g)
Locally made Honey - Clear
Yorkshire Parkin Cake
Selection of Brampton Brewery Beers

Bradfield Brewery includes Belgian Blue Christmas beer Date and Walnut Wedge Orkney Oatcake Biscuits - thins - 100g Orkney Oatcake Biscuits - thicks - 200g £1.90 £3.00 £2.30 £2.60 £5.50 **Mrs. Bridges' Chutneys & Marmalades** £2.95 for 300g jar Ask for varieties we stock.

£1.50 sto £3.10 each or £9 for 3 £2.90 each or £8.50 for 3 £3.50 £1.00 £1.50



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).

Hampers

Please ask for details.

Gift Vouchers

Available to any value - please ask for details.

Cheeseboards

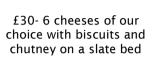
A variety of design of Cheeseboards is available for all occasions, and all the year round. All the Cheeseboards are made to your specifications from the list. If you'd like to order one, please fill in the form inside and hand to a member of staff, or e-mail, fax or 'phone your order.

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

Small	£7.50	(4 cheese wedges)		
Medium	£10.00	(4/5 large cheese wedges)		
Large	£15.00	(8 cheese wedges)		
Kingsize	£22.00	(12 cheese wedges)		
Cheesy's	£30.00	Our 6 selected cheeses and biscuits on a slate bed		
	£ask?	A cheeseboard of your choice		



Cheeseboards





£50 - Family Party Cheeseboard Blue Stilton, Lincolnshire Poacher, Wensleydale Cranberry totalling 1.6Kg with Chutney and Biscuits

Hampers



basket based hamper. The additional cost is £3 for a small basket, £4 for a medium and £5 for a large. The size of basket needed will be determined by the number and size of items in your order.

We can pack your order into a

Local Beers

Why not include some of the wonderful Brampton and Bradfield Beers in bottles and party kegs?

