



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

*Christmas and New Year  
2021/22*

# **Cheeseboards**

Monday to Saturday throughout the year  
7 a.m. through 4 p.m.

Christmas : Sun. 19<sup>th</sup> 10 a.m. through 4 p.m.  
Thurs. 16<sup>th</sup> – Thurs. 23<sup>rd</sup> 7 a.m. through 5 p.m.  
Fri. 24<sup>th</sup> 7 a.m. through 4 p.m.

**Shop  
opening  
times:**

*Closed:- 25<sup>th</sup> – 28<sup>th</sup> December, 2021  
Re-open 29<sup>th</sup> – 31<sup>st</sup> 7 a.m. through 4 p.m.  
and closed Saturday 1<sup>st</sup> and Monday 3<sup>rd</sup> January, 2022  
Back to normal Tuesday 4<sup>th</sup>*

### From Our Own Hartington Creamery:

✔ Peakland White	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
✔ Dovedale Blue	Softer and creamier than our Blue Stilton
✔ Peakland White & Smokey Tomato and Garlic	Our own mild and crumbly white blended with smoked tomato and garlic - moorish

### Traditional English Cheeses:

✔ Mild coloured cheddar	Good basic versatile Cheddar ideal for the delicate palate
✔ Special Mature Cheddar	An excellent vintage cheddar with a gritty texture – from the Isle of Man – specially selected by Simon !
✔ Tasty Coloured Cheddar	Scottish mature red cheddar
✔ Owd Timer	“Gum tingling” Extra Strong Cheese matured for at least 9 months – a really strong Lancashire
Farmhouse Cheddar Gorge	from Cheddar Gorge – The FINEST mature farmhouse unpasteurised!
Lincolnshire Poacher Farmhouse Cheddar	Unpasteurised traditional mature 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
✔ 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
✔ Red Fox	Vintage Red Leicester with a twang
✔ Half Fat Farmhouse Cheddar	Cheddar texture with good, full flavour from Longmans
✔ Cornish Yarg	Tasty cheese with a nettle leaf coating
✔ Crumbly Lancashire	Award winning cheese – from Carron Lodge in Lancashire
✔ Red Cobble Crunch	Red Leicester “with a crunch”

### English Blue Cheeses:

✔ Blue Stilton	Blue Stilton – Tuxford and Tebbutt - rich and creamy with a distinctive blue veining and taste - simply superb
Derbyshire Blue	Creamier and softer than Stilton
✔ Stilton Chilli Bomb	Blue stilton with chilli oil and rolled in fiery chillies (very hot !)
✔ Bircher Blue	A local creamy, sweet blue cheese, made in Tupton

### British Additive Cheeses:

✔ Port Wine Derby	Mild Derby cheese with a luscious port vein
✔ 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
✔ 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

✔ Cranberry in Wensleydale	Crumbly Wensleydale with cranberry
✔ Caramelised Onion & Rioja Cheddar	Cheese to die for – Simon's favourite - from the Cheshire Cheese Company
✔ Chilli and Lime in Cheddar	Cheddar with hot chilli and a dash of lime
✔ Cheshire with Gin & Lemon	An real indulgence .... wait 20 seconds for the gin to kick in
✔ Sticky Toffee Cheddar	Cheddar with Dates, Raisins and Toffee
✔ Charcoal Cheddar	Finest Mature Cheddar infused with charcoal
✔ Highland Herb	Garlic and Herb Cheddar
✔ 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, Double Gloucs and Cheddar
✔ Smoked Lancashire	Lightly smoked over oak barrel chippings.
✔ Smoked Cheddar	Real cheddar with a creamy texture, not too heavily smoked

### 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
Traditional French Brie	Mild and creamy Brie from France
Smoked Brie	Smoked over oak 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
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 – the one with the holes
✔ 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 (in a block)	Unpasteurised - 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
✔ Montagnolo Affine	German soft blue – Supreme Champion Cheese 2013
Gorgonzola Dolce	A smooth creamy Gorgonzola from Italy (Dolce means sweet)
Manchego	Spanish sheep's milk hard cheese
Pecorino Romano	Traditional Italian Sheep's Milk cheese not as hard as Parmesan
Chevre Goats' Log	The classic soft goat cheese in a rolled log shape

### Christmas Special Cheeses:

✔ Lancashire Waxed Bomb	£9.50 each - 2 yr. matured strong & creamy <b>Whole 460g cheese only</b>
✔ Whisky Cheddar	Cheddar with the finest award winning Whisky
<b>Family Pork Pie</b>	<b>Lovely pastry and contents; nominal 450gm weight. £2.50</b>

✔ = Vegetarian

**Vegan Cheese: Yes, we do stock Violife 100% vegan Cheese**


Fresh Butter 250g	£1.90
Jars of Lemon Cheese (340g/12 oz)	£3.00
Hendersons' Relish (284ml)	£2.30
Quince Paste (120g)	£2.60

Locally made Honey – Clear – from Hasland	£6.00
Yorkshire Parkin Cake - approx. 400gm	£1.50
Orkney Oatcake Biscuits – thins – 100g	£1.00
Orkney Oatcake Biscuits – thicks – 200g	£1.50
Stag triple pack cheese biscuit selection	£6.90
(£2.90 for single)	for 450g

Olive pouches (in sunflower oil 220gm net) 4 flavours £4.50

**Mrs. Bridges' Chutneys & Marmalades**  
 £3.50 for 300g jar  
 Ask for varieties we stock.

**Drivers Chutney**  
 £3.50  
 or Gift Pack £11



## Local Beers & Ciders

Why not include some of the wonderful Bradfield Beers in bottles and party kegs (£22), or Brampton & Silver Brewhouse Beers and Ashover Cider in bottles?



**Selection of Brampton Brewery Beers** £3.50 each or £10 for 3

**Bradfield Brewery includes**

Belgian Blue £3.30 each

Christmas beer or £9 for 3

Silver Brewhouse £3.50 each or £10 for 3

Ashover Cider £3.30 each (Various flavours) or £9 for 3



## Hampers

We can pack your order into a basket based hamper. The additional cost is £3 for a small basket, £4.50 for a medium and £6 for a large. The size of basket needed will be determined by the number and size of items in your order.



## Gift Vouchers

Available £5 and £10 or combinations thereof.

# 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.***

<b>Small</b>	£8	(4 cheese wedges)
<b>Medium</b>	£12	(6 cheese wedges)
<b>Large</b>	£16	(8 cheese wedges)
<b>Kingsize</b>	£25	(12 cheese wedges)
<b>Cheesy's</b>	£35	Our 6 selected cheeses, biscuits and chutney
	£ask?	A cheeseboard of your choice

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

# Ask about our Cheese Cakes for Weddings & Celebrations

*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.*

*(Any left over will freeze well and allow you to continue to enjoy it well beyond your Wedding Breakfast celebration).*



# Chesterfield Gin

Chesterfield Gin - several flavours in 50cl bottles £28 - £29

- Original
- Lemon Sherbet
- Master Blend
- Pomegranate
- Cherry
- Strawberry Candyfloss
- Mojito



Also available in 20cl  
£14 each  
3 for £40





# 2021/22 Order Form

Name

Contact Number

Date when to be picked up

Date:

Day:-

Size of Cheeseboard

Total Cost (£:p)

Cheeses Required:

Add basket:

Small @ £3

Med. @ £4.50

Large @ £6.00

Family Pork Pies Required

@ £2.50 each:

*Please continue on a separate sheet if necessary.*





**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  
S40 1AR  
Tel: 01246 201203  
Mob.: 07970 281717**

**Website:**

**[www.cheese-factor.co.uk](http://www.cheese-factor.co.uk)**

**E-mail:**

**[sales@cheese-factor.co.uk](mailto:sales@cheese-factor.co.uk)**