

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

2024 Cheeseboards and Wines

Shop
opening
times:

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

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
Cheddar Gorge Farmhouse Cheddar	from Cheddar Gorge – The FINEST mature farmhouse unpasteurised!
Lincolnshire Poacher Farmhouse Cheddar	Unpasteurised traditional mature cheddar.
✔ Wookey Hole Cave aged 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
✔ White Stilton	Mild and crumbly with a lemon fresh acidity from Shire Vale
✔ 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 Crunch Cobble	Red Leicester “with a crunch”
✔ Monterey Jack	A cross between Cheddar and Mozzarella
✔ Lancashire Waxed Bomb	£13 each - 2 yr. matured strong & creamy Whole 460g cheese only

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
Shropshire Blue	Mellow alternative to Blue Stilton, orange curd with blue moulds
✔ Dovedale Blue	Softer and creamier than our Blue Stilton – from Staffs Cheese Co.
✔ Stilton Chilli Bomb	Blue stilton with chilli oil and rolled in fiery chillies (very hot !)

British Blended 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 Wine 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

🌱 Pineapple and Wensleydale	Wensleydale with slivers of pineapple
🌱 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
🌱 Hendo Cheese	Derby cheese with the "secret" Sheffield relish
🌱 Whisky Cheddar	Cheddar with the finest award winning Whisky

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
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
Mozzarella Italian	Excellent for cooking and salads
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
Goat Gouda	Dutch Gouda made with Goats' milk (really nice!)

🌱 = Vegetarian

Family Pork Pie	Lovely pastry and contents; nominal 450gm weight. £3.75
Vegan Cheese:	Yes, we do stock Violife 100% vegan Cheese Plain, Smoked and Parmesan

Fresh Butter 250g	£2.20
Jars of Lemon Cheese (340g/12 oz)	£3.80
Hendersons' Relish (284ml)	£2.30
Quince Paste (240g)	£2.90
Local Honey – Clear or Set – from Hasland 340g & from the same beekeepers, Heather Honey	£7.00 £10.50
Orkney Oatcake Biscuits – thins – 100g	£1.00
Orkney Oatcake Biscuits – thicks – 200g	£1.50
Stag triple pack cheese biscuit selection (£2.90 for single)	£6.90 for 450g
Olive pouches (in sunflower oil 220gm net) various flavours	£4.95
Pate Jar (various flavours) 180g	£5.50
Modens' Plum Bread 400g	£3.95
Traditional Bakewell Pudding 260g	£3.95

Mrs. Bridges' Chutneys & Marmalades

£3.95 for 300g jar
Ask for varieties we stock.

Drivers Chutney

A selection of flavours
£3.95
Piccalilli and Pickled Onions – Large jars
£2.95

Local Beers

Why not include some of the wonderful Bradfield Beers in bottles and party kegs (£22) or bottled Brampton Beers?



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



Hampers

We can pack your bespoke selection of cheeses, chutneys, biscuits, etc, into a box. From £15.

Gift Vouchers

Available £10 and £20 or combinations thereof.

Cheese & Wine Gifts

Please enquire about our selection of wooden cheese boards and cheese knives.

Also our Old Amsterdam Gift Pack – of cheeseboard and Waiter's Friend @ £12.50



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, e-mail, or 'phone your order.

Please select any combination of the cheeses from overleaf and fill in the form at the end of this leaflet.

Small	£12	(4 cheese wedges)
Medium	£17	(6 cheese wedges)
Large	£22	(8 cheese wedges)
Kingsize	£32	(12 cheese wedges)



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 £1.50
to £1.80 per serving.

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



Cheese Wheels - £22

New for 2024 is our Cheese Wheel

Comprising

- Lancashire Oak Smoked
 - Sticky Toffee Cheddar
 - Wensleydale and Cranberry
 - Sage Derby
 - Red Hot Mex (Cheddar with Chilli)
 - Mature White Cheddar
 - And
 - Double Gloucester with Onion & Chives
- A total of a minimum of 1Kg of cheese for the princely sum of £22.

All the cheeses are long dated.



And don't forget, cheese freezes well – so you can extend the life of your cheese in the unlikely event that you don't manage to consume it over the Christmas Period.

The Cheese Factor's Wines – specially chosen by Alicia, our Somellier

White Wines

El Picador Sauvignon £11

Produced by Chile's number one wine producer, it comes from the Central Valley region in Chile. The central valley region is a warmer region meaning the wine has fruitier notes. On the palate flavours of gooseberry, lemon, apple and melon. This pairs really well with Cheddar and Gouda.



Albarino Alba Vega £19

This wine is a project with local growers in Galicia and Rioja Vega. The grapes are hand harvested then aged on lees for a short amount of time meaning you get more complex flavours. The result is this amazing Albarino which offers lovely notes of ripe pear, baked apple and a little bit of minerality with lemon and lime zest. (A lovely affordable alternative to Sancerre and Chablis)

Works so well with Brie and washed rind cheeses.



Toscana Bianco Sangiovese £15

This is a white wine made from Sangiovese which is a red grape from Tuscany. This is a very special wine where the skins of the grapes have very little contact with the wine, but you still get a lovely body and it has a lot of lovely flavours of quince and orange blossom. It's a very aromatic wine. This wine works with our wonderful delice de cremier and munster - the stronger soft cheeses.





Marsanne, Viognier Deux Grives £12

This is a wonderful blend of two white grape varieties from Pays D'oc Region in France. Due to it being a blend, this wine is more complex, and you get different flavours from each variety giving the wine a lovely body. It's lovely and creamy with notes of apricot and nectarine, with a nice balance of acidity and fresh notes of melon. This wonderful wine works well with smoked cheese, especially our smoked Lancashire.

Rose Wine

Jean Didier Grande Reserve Cinsault Rose £13

This Rose is a wonderful balance of sweet and dry, full of flavours of cranberry and raspberry but has a crisp dry finish. It's from the Languedoc-Roussillon region in France by the Xavier Roger producer which is renowned in this region. This pairs really well with our Wensleydale and cranberries and the sweeter cheeses.



Red Wines

Primitivo Appassimento £13

This Italian red wine is made in Puglia which is a renowned wine region within Italy. It is 100% Primitivo grape. This wine is made from grapes that are picked and then slightly dried. This means they lose about 25-30% of their weight, allowing concentration of flavours and a natural sweetness. The grapes are then pressed and stirred into the wine, meaning you get fruitier flavours but gentle tannins.

It's an intense ruby red wine, aged in oak so you have spicy, toasty notes with



plum, damson, cherries and a hint of spice on the end.
This wine works with the cheddars and the blue cheese.

Malbec Hornhead £13

This French malbec is from the Languedoc-Roussillon region. When the grapes are picked, the majority are destemmed and sent to be macerated for 10 weeks. This process is ideal for them to get the extract of the character of the variety and to get good structure with subtle tannins. It's a traditional French Malbec and it does what it says on the tin. You have notes of blackberries, black cherries, plum, damson and then subtle hints of coffee and cocoa with hints of herbs. It's a round and juicy red wine particularly good with stilton and the strong cheddars.



Deux Grives Shiraz £12

This Shiraz is from the Pays D'oc region in France. Usually, it is called Syrah in France as a grape variety. However, as they have made this in a new world style giving it a fuller body and rich notes of plum, damson and notes of vanilla and a hint of smoke, they've retained the Shiraz name.



.... And now for our sparkling offering
and our two exceptionally tasty ports

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Sparkling Cremant de Bourgogne, Domaine Roger Luquet £22

This is our new sparkling wine at the Cheese Factor. A wonderful sparkling from Bourgogne, made from 100% Chardonnay grapes which gives elegance and fruity apple and pear notes with a lovely full body this is wonderful to celebrate the festive season and pairs wonderfully with goats' cheese, brie and even Manchego.

Pocas Ruby Port £20

This fortified wine is made in the Douro Valley, matured for a minimum of 3 years and follows a blending of port wines from different harvests. This port is lovely with rich aromas and ripe young fruits. It has a long and persistent finish. The sweetness pairs amazingly with Stilton; the saltiness of the cheese working with the sweetness of the port.



Pocas Tawny 10 Year Port £30

This port is made in a different way to the ruby as it is oxidised through the ageing process meaning that the port has sweeter notes and its more dried fruit than fresh fruit.

The port is a combination of different ports from various harvests throughout the years, matured in oak for 10 years. This gives flavours of dried fruits and raisins and is full bodied, irresistible, and complex with a long-lasting finish of dried plums. It's amazing with the smoked blue stilton and the smoked cheese in general as well as the blues.



In 1918, a few months before the armistice, Manoel Domingues Poças Júnior, who had been born in the heart of the port wine hustle and bustle, decided to establish his own company. Manoel Poças was 30 years old and he had some experience in this business. With his uncle, he created a company to sell grape spirits to large port wine shippers. Soon afterwards he opened a head office in Vila Nova de Gaia, where they remain to this day. Today, with three quintas in the best winemaking areas of the Douro demarcated region, Poças ensures its total control over the quality of its wines and the family is more involved than ever before. When you have tried either of these two ports you will not buy mainstream again. Enjoy!



2024 Order Form

Name

Contact Number

Date when to be picked up

Date:

Day:-

Size of Cheeseboard

Total Cost (£:p)

Cheeses Required:

Wines?,
Beers?

Chutneys
etc.?

Family Pork Pies Required

@ £3.75 each:

Please continue on a separate sheet if necessary.

Opening Times – Monday to Saturday 7 a.m. through 4 p.m





**Order for Cheese boards, Hampers,
Wines 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

Website:

www.cheese-factor.co.uk

E-mail:

sales@cheese-factor.co.uk



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