



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

*Christmas and New Year
2025/26*

Cheeseboards and Wines

**Shop
opening
times:**

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

Christmas :

Sunday 21st 10 a.m. to 3 p.m.

Monday 22nd to Weds 23rd 7 a.m. to 5 p.m.

Thursday 24th 7 a.m. to Noon

Closed:- 25th - 27th December, 2024

Re-open Monday 29th as normal 7 a.m. through 4 p.m.

Open New Year's Eve 7 a.m. to Noon

Closed Thursday 1st January, 2024

Back to normal Friday 2nd

Traditional English Cheeses:

🌿 Mild coloured cheddar	Good basic versatile Cheddar ideal for the delicate palate
🌿 Vintage White 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
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”

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 whole grain mustard
🌿 Bowland	Mature Lancashire with apples and raisins, covered in cinnamon
🌿 Cheddar Walnut	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
🌿 5 Shires	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
🌿 Smoked Red Leicester	
🌿 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 (Made from Cows' Milk)	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
Manchego	Spanish sheep's milk hard cheese
Chevre Goats' Log	The classic soft goat cheese in a rolled log shape
Goat Gouda	Dutch Gouda made with Goats' milk (really nice!)

Christmas Special Cheeses:

🌿 Lancashire Waxed Bomb	£13 each - 2 yr. matured strong & creamy Whole 460g cheese only
🌿 Bowland	Mature Lancashire with apples and raisins, covered in cinnamon
🌿 Cranberry in Wensleydale	Crumbly Wensleydale with cranberry
🌿 Halloumi	250g Packet – Genuine Cypriot semi-hard unripened mixed milk cheese

🌿 = Vegetarian

Family Pork Pie	Lovely pastry and contents; nominal 450gm weight. £3.95
Vegan Cheese:	Yes, we do stock Violife 100% vegan Cheese Plain and Smoked

Gift Vouchers

Available £10 and £20 or combinations thereof.



Cheeseboards

A variety of Cheeseboards is available for all occasions, and all the year round. All the Cheeseboards are made to your specifications from the list.

To order one, please select any combination of the cheeses from overleaf and fill in the form at the end of this leaflet and hand to a member of staff, e-mail, or 'phone your order.

Small	
£16	(4 cheese wedges)
Medium	
£22	(6 cheese wedges)
Large	
£30	(8 cheese wedges)
Kingsize	
£40	(12 cheese wedges)



(Christmas Cheeseboards and other orders must be collected before 12 noon on Christmas Eve)



Hampers

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

From £15.

Cheese Wheels - £22

Our new 2025/26 Cheese Wheel

Comprising

- Smokey Cheddar
 - Cheddar Herbs & Garlic
 - Cheddar & Caramelised Onion
 - Double Gloucester, Chives & Onion
 - Cheddar & Cracked Black Pepper
 - Vintage Mature Cheddar
 - Red Leicester Lime & Chilli
 - Hot Mexican Red
- A total of a minimum of 800g of cheese for the princely sum of £22.



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.

Chutneys, Pates, Olives, etc.

Jars of Lemon Cheese (320g)	£4.50
Hendersons' Relish (284ml)	£3.00
Quince Paste (240g)	£2.90
Local Honey – Clear or Set – from Hasland 340g & from the same beekeepers,	£8.50
Orkney Oatcake Biscuits – thins – 100g	£1.00
Orkney Oatcake Biscuits – thicks – 200g	£1.50
Stag triple pack cheese biscuit selection	£6.90 for 450g
Modens' Plum Bread 400g	£4.95
Traditional Bakewell Pudding 260g	£4.50

Drivers Pickles

A selection of flavours including - Piccalilli and Pickled Onions – Large jars £3.50

Mrs Darlington's Chutneys
£3.50



Ballancourt Pates £5.50

A selection of flavours including
– Pheasant, Venison, Wild Boar,
Chicken Liver, Duck, Pork

Mrs Darlington's Chutneys



Local Hasland Honey £8.50

Set or clear

Olives £4.95

Rosemary Garlic, Kaffir Lime
Chilli and Sweet Basil



Derbyshire Tea

Normal **£5.45** or decaffeinated **£5.95**

Local Beers



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

Bradfield Brewery includes:

**Belgian Blue
Christmas beer**
£3.30 each
or £9 for 3



Belgian Blue

This unique beer has winter berry overtones and a slight blue tint to the head, making it an unusual winter warmer.

Farmers Blonde

This award winning, very pale brilliant blonde beer has citrus and summer fruit aromas making it an extremely refreshing and 'easy drinking' ale.

Cheese & Wine Gifts



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

PERFECT PAIRINGS

£11.50



Les Olivers – Sauvignon Blanc

A deliciously refreshing change from straight Sauvignon Blanc. This wine takes the zesty grapefruit characters of Sauvignon and complements it with the rounded texture of Vermentino. [French]
Pair with fresh feta or creamy soft goats cheese.

Araldica Cortese

Fresh, primary fruit aromas of green apples, ripe grapefruit and lime cordial on the nose with honeysuckle and lightly honeyed notes on the palate. The finish is fresh and crisp with citrus flavours and mineral touches. [Italian] Pair with soft creamy blues like Derbyshire Blue or Montagnolo Affine



£11.50

£11.50



The Listening Station – Chardonnay

Refreshingly unoaked, citrus and white peach flavours combine with a zesty fresh acidity and a clean, bright and linear mineral finish. The judicious addition of Langhorne Creek Chardonnay adds palate, weight and texture. [Australian] Pair with full soft creamy cheeses, for example Delice de Cremier or the Rustic Camembert.

01246 201203 | info@cheese-factor.co.uk



£12.00

Les Olivers – Merlot

Brightly perfumed fruit, a hint of lavender, then classic merlot flavours: ripe red summer berries, plums and damsons. Mourvèdre shows its grip with warm spice and a green, herby edge on the finish. [French]

Pair with a soft English Brie or Camembert.

The Listening Station – Malbec

Once again inspired by the Australian night, this is darkly appealing, chocolate-y Malbec with an abundance of crisp, minerally fruit. [Australian]

Pair with an aged cheddar or pungent Blue Stilton or Gorgonzola.



£13.00



£12.00

Vega Piedra – Rioja

Approachable, appealing and juicy in style with lifted red berry fruit and hints of spice. The palate is bright with bramble and cherry fruit and gently rounded tannins. Nicely-balanced with a long finish. [Spanish]

Pair with the nutty and slightly salty flavours of Manchego or a strong aged cheddar.

£11.50



Les Oliviers – Rose Grenache

Pale salmon pink in the glass with delicate aromas of meadow flowers. Textured, with tangy aromatic flavours that meld with satisfying spiced notes from Cinsault.

[French] Pair with nutty alpine cheeses. The likes of Comte or fresh Chevre Goats.

Italia Cans – 25cl

Pinot Nero
Pinot Grigio
Pinot Rose



£4.00

£30.00



Krohn 10yr Tawny Port

Lovely tawny colour with golden hues. Complex aromas of ripe red fruits, damson jam, raisins and toasted nuts. Lasting and rounded on the palate, with notes of caramel balanced by fresh acidity to give great length. [Portugal]





Please continue on a separate sheet if necessary – collection before 12 noon Christmas Eve.





**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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