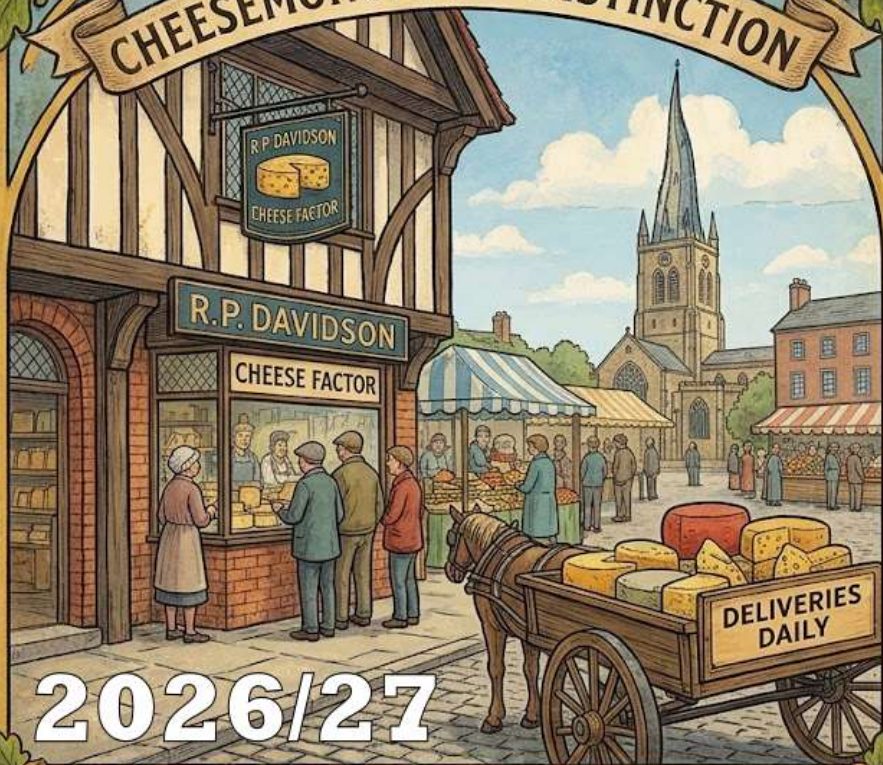


CHEESE FACTOR CHESTERFIELD

EST. 1960

CHEESEMONGERS OF DISTINCTION



2026/27

ARTISAN CHEESES, LOCAL & INTERNATIONAL
LOCATED AT CHESTERFIELD'S HISTORIC MARKET

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	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”
🌿 Northern Brie	A lovely French style cheese made in the North of England
🌿 Rutland Red	An award winning cloth bound traditional mature Red Leicester
🌿 Wakebridge Sheep	A delightful cloth bound cheese made near Crich from sheep’s milk

English Blue Cheeses:

🌿 Blue Stilton	Blue Stilton – Long Clawson - 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 Hartington.
🌿 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 Onion & Chives	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	Naturally depp smoked red fox
🌿 Hendo Cheese	Derby cheese with the "secret" Sheffield relish
🌿 Whisky Cheddar	Cheddar with the finest award winning Whisky
🌿 Honey Goat	Soft goat's milk cheese with a hint of honey

French Cheeses:

Camembert	Traditional Camembert - 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
🌿 Cheddar & Chocolate Yule Log	A tempting savoury/sweet fusion

🌿 = Vegetarian

Family Pork Pie	Lovely pastry and contents; nominal 450gm weight. £4.50
Vegan Cheese:	Yes, we do stock Violife 100% vegan Cheese Plain and Smoked £3.50

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	
£17	(4 cheese wedges)
Medium	
£23	(6 cheese wedges)
Large	
£31	(8 cheese wedges)
Kingsize	
£41	(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, etc., into a box. From £20.

Gift Vouchers

Available £10 and £20 or combinations thereof.



Cheese & Wine Gifts

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



Our 2026/27 Cheese Wheels - £22

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

Range of Biscuits from Fine Cheese Company – please enquire

Modens' Plum Bread 400g	£4.95
Traditional Bakewell Pudding 260g	£4.50
Farm Butter 250g	£2.40

Drivers Pickles

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

Mrs Darlington's Chutneys
£3.50

Fine Cheese Co Biscuits



Drivers Pickles



Mrs Darlington's Chutneys





Ballancourt Pates £5.95

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

Local Hasland Honey



Derbyshire Tea

Normal £5.95

or decaffeinated

£5.95



Olives £5.50

Rosemary, Garlic, Kaffir, Lime, Chilli and Sweet Basil



Local Beers

Bradfield Brewery

Bradfield Beers in 5litre party kegs £25

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.



or more choice in bottles:

£3.50 each

or £10 for 3

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

2026/27 Order Form

Name

Contact Number

Date when to be picked
up

Date:

Day:-

Size of Cheeseboard

Total Cost (£:p)

Cheeses Required:

Beers?

Chutneys, Plum Bread,
Biscuits, etc.?

Family Pork Pies Required

@ £4.50 each:

Shop opening times:

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

Christmas :

Monday 21st to Weds 23rd 7 a.m. to 4 p.m.

Thursday 24th 7 a.m. to 2 p.m.

Closed:- 25th – 28th December, 2026

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

Open New Year's Eve 7 a.m. to 2 p.m.

Closed Friday 1st January, 2027

Back to normal Saturday 2nd

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

Hand in, 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

Facebook:
www.facebook.com/cheesefactorchesterfield/

Website



Facebook

