

# The Cheese Hut

Suppliers of fine Cheeses, Charcuterie  
and Gourmet products

# Celebration Cakes

November 2023

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The Cheese Hut

**Over 50 Year's  
Experience in the  
Fine Food industry**

**Friendly &  
Knowledgeable  
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**Local Cheese  
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Competitive  
Prices**

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Sussex Based  
Business**

**THE CHEESE HUT**

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Portslade  
East Sussex  
BN41 1WF

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## Cake 1

### **Godminster Heart 200g**

A round deliciously creamy vintage organic cheddar in Godminster's distinctive burgundy wax. Available in different sizes. Won Silver at the International Cheese Awards 2014.

### **Cashel Blue 1.6kg**

A balanced amount of blue veining adds a sweet and spicy lift to the rich, full flavoured yellow paste. Cashel Blue tends to be a moist, buttery textured cheese.

### **French Brie 1kg x 2**

A soft, creamy cheese that is ready to eat from young until end of life. Ideal for both culinary and cheeseboard use

- This can be substituted for any 1kg Brie if you would prefer an alternative, but there may be a price difference.

### **Cornish Yarg 3.2kg**

The nettle wrapped Cornish Yarg made from pasteurised cows' milk, is a young, fresh lemony cheese, creamy under its natural rind and slightly crumbly in the core

# £135





2

## Cake 2

### **Godminster Heart 200g**

A round deliciously creamy vintage organic cheddar in Godminster's distinctive burgundy wax. Available in different sizes. Won Silver at the International Cheese Awards 2014.

### **Camembert 145g and Camembert 250g**

Wonderfully smooth and creamy, this award-winning cheese has fantastic flavour and is very moreish

### **Cashel Blue 1.6kg**

A balanced amount of blue veining adds a sweet and spicy lift to the rich, full flavoured yellow paste. Cashel Blue tends to be a moist, buttery textured cheese.

### **Manchego 3.2kg**

The flavour of this Spanish Manchego cheese is slightly acidic, strong and tasty that becomes spicy in long cured cheeses. It has a nice and unique aftertaste provided by Manchego sheep's milk.

### **Olde Sussex 4.1kg**

A Farmhouse 'cheddar-type' made from cow's milk to a traditional recipe. The texture is more open than cheddar with a full body and plenty of flavour. Matured for 6-8 months

### **French Brie 60% 3.2kg**

A soft, creamy cheese that is ready to eat from young until end of life. Ideal for both culinary and cheeseboard use.

# £255



The Cheese Hut



November 2023

## Cake 3

### **Godminster Heart 200g**

A round deliciously creamy vintage organic cheddar in Godminster's distinctive burgundy wax. Available in different sizes. Won Silver at the International Cheese Awards 2014.

### **Camembert 145g and Camembert 250g**

Wonderfully smooth and creamy, this award-winning cheese has fantastic flavour and is very moreish

### **Cashel Blue 1.6kg**

A balanced amount of blue veining adds a sweet and spicy lift to the rich, full flavoured yellow paste. Cashel Blue tends to be a moist, buttery textured cheese.

### **Manchego 3.2kg**

The flavour of this Spanish Manchego cheese is slightly acidic, strong and tasty that becomes spicy in long cured cheeses. It has a nice and unique aftertaste provided by Manchego sheep's milk.

### **Olde Sussex 4.1kg**

A Farmhouse 'cheddar-type' made from cow's milk to a traditional recipe. The texture is more open than cheddar with a full body and plenty of flavour. Matured for 6-8 months

# £225







## Cake 4

### **Coeur de Neufchatel Heart 200g**

Neufchatel has a soft and slightly crumbly texture, a slightly salty taste finished with a sharp bite – and an aroma of mushrooms coming through. Visually it has similarities with Camembert – a dry, white and edible rind

### **Pierre Robert 500g**

Cheese is matured for longer than Brillat Savarin to produce a full meltingly rich, smooth, buttery flavoured product that you know is not going to be good for the waistline.

### **Sussex Blue 2.6kg**

A sharp, aggressive and creamy cheese with small blue veins. Once at room temperature the full aroma can be appreciated.

### **Olde Sussex 4.1kg**

A Farmhouse 'cheddar-type' made from cow's milk to a traditional recipe. The texture is more open than cheddar with a full body and plenty of flavour. Matured for 6-8 months

# £195



## Cake 5

### **Coeur de Neufchatel Heart 200g**

Neufchatel has a soft and slightly crumbly texture, a slightly salty taste finished with a sharp bite – and an aroma of mushrooms coming through. Visually it has similarities with Camembert – a dry, white and edible rind

### **Pierre Robert 500g**

Cheese is matured for longer than Brillat Savarin to produce a full meltingly rich, smooth, buttery flavoured product that you know is not going to be good for the waistline.

### **Half Sussex Blue 1.3kg**

A sharp, aggressive and creamy cheese with small blue veins. Once at room temperature the full aroma can be appreciated.

### **Half Olde Sussex 2kg**

A Farmhouse 'cheddar-type' made from cow's milk to a traditional recipe. The texture is more open than cheddar with a full body and plenty of flavour. Matured for 6-8 months

**£110**





## Cake 6

### **Capricorn Goats Cheese 100g**

Capricorn has a delicate velvety soft white coat. When young it is mild and crumbly and has a slightly nutty flavour. As it ripens from the outside towards the centre, the white curd becomes softer and creamier, and develops a fuller flavour

### **Camembert 145g**

Wonderfully smooth and creamy, this award-winning cheese has fantastic flavour and is very moreish

### **Pierre Robert 500g**

Cheese is matured for longer than Brillat Savarin to produce a full meltingly rich, smooth, buttery flavoured product that you know is not going to be good for the waistline.

### **Half Sussex Blue 1.3kg**

A sharp, aggressive and creamy cheese with small blue veins. Once at room temperature the full aroma can be appreciated.

### **Half Olde Sussex 2kg**

A Farmhouse 'cheddar-type' made from cow's milk to a traditional recipe. The texture is more open than cheddar with a full body and plenty of flavour. Matured for 6-8 months

# £110







## Cake 7

### **Capricorn Goats Cheese 100g**

Capricorn has a delicate velvety soft white coat. When young it is mild and crumbly and has a slightly nutty flavour. As it ripens from the outside towards the centre, the white curd becomes softer and creamier, and develops a fuller flavour

### **Camembert 145g and Camembert 250g**

Wonderfully smooth and creamy, this award-winning cheese has fantastic flavour and is very moreish

### **Kentish Blue ½ Ring 1kg approx**

Kentish Blue is a young blue cheese with a firm but moist texture. It has gentle smooth flavours on the first bite developing into a long lasting pleasant aftertaste.

### **French Brie 1kg**

A soft, creamy cheese that is ready to eat from young until end of life. Ideal for both culinary and cheeseboard use

- This can be substituted for any 1kg Brie if you would prefer an alternative, but there may be a price difference.

### **Half Olde Sussex 2.1kg**

A Farmhouse 'cheddar-type' made from cow's milk to a traditional recipe. The texture is more open than cheddar with a full body and plenty of flavour. Matured for 6-8 months

# £93



## Cake 8

### **Coeur de Neufchatel Heart 200g**

Neufchatel has a soft and slightly crumbly texture, a slightly salty taste finished with a sharp bite – and an aroma of mushrooms coming through. Visually it has similarities with Camembert – a dry, white and edible rind

### **Godminster Vintage 2kg**

A round deliciously creamy vintage organic cheddar in Godminster's distinctive burgundy wax. Available in different sizes. Won Silver at the International Cheese Awards 2014.

### **French Brie 1kg x 2**

A soft, creamy cheese that is ready to eat from young until end of life. Ideal for both culinary and cheeseboard use

- This can be substituted for any 1kg Brie if you would prefer an alternative, but there may be a price difference.

### **Cornish Yarg 3.2kg**

The nettle wrapped Cornish Yarg made from pasteurised cows' milk, is a young, fresh lemony cheese, creamy under its natural rind and slightly crumbly in the core

# £150





## Cake 9

### **Godminster Heart 200g**

A round deliciously creamy vintage organic cheddar in Godminster's distinctive burgundy wax. Available in different sizes. Won Silver at the International Cheese Awards 2014.

### **Godminster Vintage 2kg**

A round deliciously creamy vintage organic cheddar in Godminster's distinctive burgundy wax. Available in different sizes. Won Silver at the International Cheese Awards 2014.

### **French Brie 1kg x 2**

A soft, creamy cheese that is ready to eat from young until end of life. Ideal for both culinary and cheeseboard use

- This can be substituted for any 1kg Brie if you would prefer an alternative, but there may be a price difference.

### **Cornish Yarg 3.2kg**

The nettle wrapped Cornish Yarg made from pasteurised cows' milk, is a young, fresh lemony cheese, creamy under its natural rind and slightly crumbly in the core

# £150







## Cake 10

### **Pierre Robert 500g**

Cheese is matured for longer than Brillat Savarin to produce a full meltingly rich, smooth, buttery flavoured product that you know is not going to be good for the waistline.

### **Stilton Ring 4kg**

Our Blue Stilton has a rich tangy flavour, and a velvety-soft texture that makes it melt in the mouth.

### **St Giles 3.8kg**

Saint Giles, made with Organic Cows' milk from the cows on the farm, is a semi soft creamy cheese. It has a rich, buttery texture, a creamy mild flavour and a stunning edible orange rind. The cheese is an English equivalent to the continental style Saint Paulin or Port Salut style of cheese found in France.

### **Mature Cheddar Wheel 4.5kg**

A traditionally made cheddar in a wheel shape. A nice mature flavour, but not too overpowering.

### **French Brie 60% 3kg**

A soft, creamy cheese that is ready to eat from young until end of life. Ideal for both culinary and cheeseboard use.

# £280



## Cake 11

### **Coeur de Neufchatel Heart 200g**

Neufchatel has a soft and slightly crumbly texture, a slightly salty taste finished with a sharp bite – and an aroma of mushrooms coming through. Visually it has similarities with Camembert – a dry, white and edible rind

### **Cashel Blue 1.6kg**

A balanced amount of blue veining adds a sweet and spicy lift to the rich, full flavoured yellow paste. Cashel Blue tends to be a moist, buttery textured cheese.

### **French Brie 1kg x 2**

A soft, creamy cheese that is ready to eat from young until end of life. Ideal for both culinary and cheeseboard use

- This can be substituted for any 1kg Brie if you would prefer an alternative, but there may be a price difference.

### **Cornish Yarg 3.2kg**

The nettle wrapped Cornish Yarg made from pasteurised cows' milk, is a young, fresh lemony cheese, creamy under its natural rind and slightly crumbly in the core

# £135





## Cake 12

### **Capricorn Goats Cheese 100g**

Capricorn has a delicate velvety soft white coat. When young it is mild and crumbly and has a slightly nutty flavour. As it ripens from the outside towards the centre, the white curd becomes softer and creamier, and develops a fuller flavour

### **Camembert 145g and Camembert 250g**

Wonderfully smooth and creamy, this award-winning cheese has fantastic flavour and is very moreish

### **Pierre Robert 500g**

Cheese is matured for longer than Brillat Savarin to produce a full meltingly rich, smooth, buttery flavoured product that you know is not going to be good for the waistline.

### **Half Manchego 1.6kg**

The flavour of this Spanish Manchego cheese is slightly acidic, strong and tasty that becomes spicy in long cured cheeses. It has a nice and unique aftertaste provided by Manchego sheep's milk.

### **French Brie 1kg x 2**

A soft, creamy cheese that is ready to eat from young until end of life. Ideal for both culinary and cheeseboard use

- This can be substituted for any 1kg Brie if you would prefer an alternative, but there may be a price difference.

### **Cornish Yarg 3.2kg**

The nettle wrapped Cornish Yarg made from pasteurised cows' milk, is a young, fresh lemony cheese, creamy under its natural rind and slightly crumbly in the core

# £155







## Cake 13

### **Capricorn Goats Cheese 100g**

Capricorn has a delicate velvety soft white coat. When young it is mild and crumbly and has a slightly nutty flavour. As it ripens from the outside towards the centre, the white curd becomes softer and creamier, and develops a fuller flavour

### **Camembert 145g and Camembert 250g**

Wonderfully smooth and creamy, this award-winning cheese has fantastic flavour and is very moreish

### **Pierre Robert 500g**

Cheese is matured for longer than Brillat Savarin to produce a full meltingly rich, smooth, buttery flavoured product that you know is not going to be good for the waistline.

### **Half Manchego 1.6kg**

The flavour of this Spanish Manchego cheese is slightly acidic, strong and tasty that becomes spicy in long cured cheeses. It has a nice and unique aftertaste provided by Manchego sheep's milk.

### **Stilton Ring 2kg**

Our Blue Stilton has a rich tangy flavour, and a velvety-soft texture that makes it melt in the mouth.

**£95**



## Cake 14

### **Coeur de Neufchatel Heart 200g**

Neufchatel has a soft and slightly crumbly texture, a slightly salty taste finished with a sharp bite – and an aroma of mushrooms coming through. Visually it has similarities with Camembert – a dry, white and edible rind

### **Pierre Robert 500g**

Cheese is matured for longer than Brillat Savarin to produce a full meltingly rich, smooth, buttery flavoured product that you know is not going to be good for the waistline.

### **Half Manchego 1.6kg**

The flavour of this Spanish Manchego cheese is slightly acidic, strong and tasty that becomes spicy in long cured cheeses. It has a nice and unique aftertaste provided by Manchego sheep's milk.

### **Stilton Ring 2kg**

Our Blue Stilton has a rich tangy flavour, and a velvety-soft texture that makes it melt in the mouth.

# £90





## Cake 15

### **Godminster Heart 200g**

A round deliciously creamy vintage organic cheddar in Godminster's distinctive burgundy wax. Available in different sizes. Won Silver at the International Cheese Awards 2014.

### **Pierre Robert 500g**

Cheese is matured for longer than Brillat Savarin to produce a full meltingly rich, smooth, buttery flavoured product that you know is not going to be good for the waistline.

### **Half Manchego 1.6kg**

The flavour of this Spanish Manchego cheese is slightly acidic, strong and tasty that becomes spicy in long cured cheeses. It has a nice and unique aftertaste provided by Manchego sheep's milk.

### **Stilton Ring 2kg**

Our Blue Stilton has a rich tangy flavour, and a velvety-soft texture that makes it melt in the mouth.

**£90**







## Cake 16

### **Capricorn Goats Cheese 100g**

Capricorn has a delicate velvety soft white coat. When young it is mild and crumbly and has a slightly nutty flavour. As it ripens from the outside towards the centre, the white curd becomes softer and creamier, and develops a fuller flavour

### **Camembert 145g**

and

### **Camembert 250g**

Wonderfully smooth and creamy, this award-winning cheese has fantastic flavour and is very moreish

### **Godminster Vintage 2kg**

A round deliciously creamy vintage organic cheddar in Godminster's distinctive burgundy wax. Available in different sizes. Won Silver at the International Cheese Awards 2014.

### **Stilton Ring 2kg**

Our Blue Stilton has a rich tangy flavour, and a velvety-soft texture that makes it melt in the mouth.

# £90



## Cake 17

### **Capricorn Goats Cheese 100g**

Capricorn has a delicate velvety soft white coat. When young it is mild and crumbly and has a slightly nutty flavour. As it ripens from the outside towards the centre, the white curd becomes softer and creamier, and develops a fuller flavour

### **Camembert 145g and Camembert 250g**

Wonderfully smooth and creamy, this award-winning cheese has fantastic flavour and is very moreish

### **Godminster Vintage 2kg**

A round deliciously creamy vintage organic cheddar in Godminster's distinctive burgundy wax. Available in different sizes. Won Silver at the International Cheese Awards 2014.

### **Idle Hour 2.6kg**

Natural rind cheese with light yellow colour. Has a short, crumbly texture. Lemon piquant taste. An old traditional cheese recipe now brought back with a slight twist.

### **Brighton Blue 3.8kg**

This cheese has a slightly open, semi-soft texture, a mellow blue flavour and a slightly salty finish. The distinctive blue green veins in the cheese deepen as the cheese matures, and the taste of the blue becomes stronger.

# £220





## Cake 18

### **Capricorn Goats Cheese 100g**

Capricorn has a delicate velvety soft white coat. When young it is mild and crumbly and has a slightly nutty flavour. As it ripens from the outside towards the centre, the white curd becomes softer and creamier, and develops a fuller flavour

### **Camembert 145g and Camembert 250g**

Wonderfully smooth and creamy, this award-winning cheese has fantastic flavour and is very moreish

### **Godminster Smoked 1kg**

These rich and smooth Oak-Smoked cheddars are made with the same creamy Vintage Organic Cheddar that all of the Godminster range is made from – still certifiably organic and still with no additives or preservatives. Also, this cheddar is only smoked over sustainably sourced oak chippings you know it's as ethically good as it tastes!

### **Idle Hour 2.6kg**

Natural rind cheese with light yellow colour. Has a short, crumbly texture. Lemon piquant taste. An old traditional cheese recipe now brought back with a slight twist.

### **Brighton Blue 3.8kg**

This cheese has a slightly open, semi-soft texture, a mellow blue flavour and a slightly salty finish. The distinctive blue green veins in the cheese deepen as the cheese matures, and the taste of the blue becomes stronger.

# £200







## Cake 19

### **Lord London 600g**

This unique bell shaped cows' cheese is a semi-soft, clean citrus tasting cheese with a natural creaminess. It has an edible skin with a light dusting. Eat this one straight from the fridge.

### **Godminster Smoked 1kg**

These rich and smooth Oak-Smoked cheddars are made with the same creamy Vintage Organic Cheddar that all of the Godminster range is made from – still certifiably organic and still with no additives or preservatives. Also, this cheddar is only smoked over sustainably sourced oak chippings you know it's as ethically good as it tastes!

### **Idle Hour 2.6kg**

Natural rind cheese with light yellow colour. Has a short, crumbly texture. Lemon piquant taste. An old traditional cheese recipe now brought back with a slight twist.

### **Brighton Blue 3.8kg**

This cheese has a slightly open, semi-soft texture, a mellow blue flavour and a slightly salty finish. The distinctive blue green veins in the cheese deepen as the cheese matures, and the taste of the blue becomes stronger.

# £210



## Cake 20

### **Lord London 600g**

This unique bell shaped cows' cheese is a semi-soft, clean citrus tasting cheese with a natural creaminess. It has an edible skin with a light dusting. Eat this one straight from the fridge.

### **Godminster Smoked 1kg**

These rich and smooth Oak-Smoked cheddars are made with the same creamy Vintage Organic Cheddar that all of the Godminster range is made from – still certifiably organic and still with no additives or preservatives. Also, this cheddar is only smoked over sustainably sourced oak chippings you know it's as ethically good as it tastes!

### **Sussex Blue 2.6kg**

A sharp, aggressive and creamy cheese with small blue veins. Once at room temperature the full aroma can be appreciated.

### **St Giles 3.8kg**

Saint Giles, made with Organic Cows' milk from the cows on the farm, is a semi soft creamy cheese. It has a rich, buttery texture, a creamy mild flavour and a stunning edible orange rind. The cheese is an English equivalent to the continental style Saint Paulin or Port Salut style of cheese found in France.

# £200





## Cake 21

### **Capricorn Goats Cheese 100g**

Capricorn has a delicate velvety soft white coat. When young it is mild and crumbly and has a slightly nutty flavour. As it ripens from the outside towards the centre, the white curd becomes softer and creamier, and develops a fuller flavour

### **Camembert 145g and Camembert 250g**

Wonderfully smooth and creamy, this award-winning cheese has fantastic flavour and is very moreish

### **Godminster Vintage 2kg**

A round deliciously creamy vintage organic cheddar in Godminster's distinctive burgundy wax. Available in different sizes. Won Silver at the International Cheese Awards 2014.

### **Sussex Blue 2.6kg**

A sharp, aggressive and creamy cheese with small blue veins. Once at room temperature the full aroma can be appreciated.

### **St Giles 3.8kg**

Saint Giles, made with Organic Cows' milk from the cows on the farm, is a semi soft creamy cheese. It has a rich, buttery texture, a creamy mild flavour and a stunning edible orange rind. The cheese is an English equivalent to the continental style Saint Paulin or Port Salut style of cheese found in France.

# £215







## Cake 22

### **Godminster Heart 200g**

A round deliciously creamy vintage organic cheddar in Godminster's distinctive burgundy wax. Available in different sizes. Won Silver at the International Cheese Awards 2014.

### **Pierre Robert 500g**

Cheese is matured for longer than Brillat Savarin to produce a full meltingly rich, smooth, buttery flavoured product that you know is not going to be good for the waistline.

### **Godminster Vintage 2kg**

A round deliciously creamy vintage organic cheddar in Godminster's distinctive burgundy wax. Available in different sizes. Won Silver at the International Cheese Awards 2014.

### **Sussex Blue 2.6kg**

A sharp, aggressive and creamy cheese with small blue veins. Once at room temperature the full aroma can be appreciated.

### **St Giles 3.8kg**

Saint Giles, made with Organic Cows' milk from the cows on the farm, is a semi soft creamy cheese. It has a rich, buttery texture, a creamy mild flavour and a stunning edible orange rind. The cheese is an English equivalent to the continental style Saint Paulin or Port Salut style of cheese found in France.

# £230



## Cake 23

### **Capricorn Goats Cheese 100g**

Capricorn has a delicate velvety soft white coat. When young it is mild and crumbly and has a slightly nutty flavour. As it ripens from the outside towards the centre, the white curd becomes softer and creamier, and develops a fuller flavour

### **Camembert 145g and Camembert 250g**

Wonderfully smooth and creamy, this award-winning cheese has fantastic flavour and is very moreish

### **Godminster Smoked 1kg**

These rich and smooth Oak-Smoked cheddars are made with the same creamy Vintage Organic Cheddar that all of the Godminster range is made from – still certifiably organic and still with no additives or preservatives. Also, this cheddar is only smoked over sustainably sourced oak chippings you know it's as ethically good as it tastes!

### **Sussex Blue 2.6kg**

A sharp, aggressive and creamy cheese with small blue veins. Once at room temperature the full aroma can be appreciated.

### **St Giles 3.8kg**

Saint Giles, made with Organic Cows' milk from the cows on the farm, is a semi soft creamy cheese. It has a rich, buttery texture, a creamy mild flavour and a stunning edible orange rind. The cheese is an English equivalent to the continental style Saint Paulin or Port Salut style of cheese found in France.

# £195





## Cake 24

### **Godminster Heart 200g**

A round deliciously creamy vintage organic cheddar in Godminster's distinctive burgundy wax. Available in different sizes. Won Silver at the International Cheese Awards 2014.

### **Cashel Blue 1.6kg**

A balanced amount of blue veining adds a sweet and spicy lift to the rich, full flavoured yellow paste. Cashel Blue tends to be a moist, buttery textured cheese.

### **French Brie 1kg x 2**

A soft, creamy cheese that is ready to eat from young until end of life. Ideal for both culinary and cheeseboard use

- This can be substituted for any 1kg Brie if you would prefer an alternative, but there may be a price difference.

### **Half White stilton & apricot 1.1kg**

### **Half Wensleydale & Cranberry 1.2kg**

Flavoured cheeses that also add a bit of colour and difference to that special occasion

### **Olde Sussex 4kg**

A Farmhouse 'cheddar-type' made from cow's milk to a traditional recipe. The texture is more open than cheddar with a full body and plenty of flavour. Matured for 6-8 months

# £195





## Cake 25

### **Cornish Yarg Baby 1kg**

The nettle wrapped Cornish Yarg made from pasteurised cows' milk, is a young, fresh lemony cheese, creamy under its natural rind and slightly crumbly in the core

### **Godminster 2kg**

A round deliciously creamy vintage organic cheddar in Godminster's distinctive burgundy wax. Available in different sizes. Won Silver at the International Cheese Awards 2014

### **French Brie 1kg x 2**

A soft, creamy cheese that is ready to eat from young until end of life. Ideal for both culinary and cheeseboard use

- This can be substituted for any 1kg Brie if you would prefer an alternative, but there may be a price difference.

### **Cambozola 2.2kg**

Cambazola is a triple cream, brie-style blue cheese, the cheese, a cross between Camembert and Gorgonzola, is creamy, moist and rich like a Camembert with the sharpness of Gorgonzola

# £135

26



## Cake 26

### **Cornish Blue 1kg**

Cornish blue is dry salted by hand before being left to mature for between 12 and 14 weeks

### **St George Camembert 1kg**

A creamy goat's milk camembert, a full fat mould ripened cheese that will develop a full flavour when allowed to reach room temperature.

### **Half Manchego 1.5kg**

The flavour of this Spanish Manchego cheese is slightly acidic, strong and tasty that becomes spicy in long cured cheeses. It has a nice and unique aftertaste provided by Manchego sheep's milk.

### **Cornish Yarg 3.2kg**

The nettle wrapped Cornish Yarg made from pasteurised cows' milk, is a young, fresh lemony cheese, creamy under its natural rind and slightly crumbly in the core

### **Wookey Hole 6.2kg**

A traditionally made cheddar in a cloth bound truckle. Matured in the Caves of Wookey

# £265



The Cheese Hut



November 2023

## Cake 27

### **Capricorn 100g**

Capricorn has a delicate velvety soft white coat. When young it is mild and crumbly and has a slightly nutty flavour. As it ripens from the outside towards the centre, the white curd becomes softer and creamier, and develops a fuller flavour

### **Camembert 145g and Camembert 250g**

Wonderfully smooth and creamy, this award-winning cheese has fantastic flavour and is very moreish

### **Cashel Blue 1.5kg**

A balanced amount of blue veining adds a sweet and spicy lift to the rich, full flavoured yellow paste. Cashel Blue tends to be a moist, buttery textured cheese.

### **Garlic Yarg 1.7kg**

Our Wild Garlic Yarg is wrapped in the pungent Ramson leaves that arrive in our woodlands each spring. They impart a gentle garlicky flavour and their moisture gives the cheese a slightly firm texture

### **Half Olde Sussex 2kg**

A Farmhouse 'cheddar-type' made from cow's milk to a traditional recipe. The texture is more open than cheddar with a full body and plenty of flavour. Matured for 6-8 months

# £140





## Cake 28

### **Godminster 400g**

A round deliciously creamy vintage organic cheddar in Godminster's distinctive burgundy wax. Available in different sizes. Won Silver at the International Cheese Awards 2014.

### **Pierre Robert 500g**

Cheese is matured for longer than Brillat Savarin to produce a full meltingly rich, smooth, buttery flavoured product that you know is not going to be good for the waistline.

### **Sussex Blue 2.5kg**

A sharp, aggressive and creamy cheese with small blue veins. Once at room temperature the full aroma can be appreciated.

### **Olde Sussex 4.2kg**

A Farmhouse 'cheddar-type' made from cow's milk to a traditional recipe. The texture is more open than cheddar with a full body and plenty of flavour. Matured for 6-8 months.

### **French Brie 60% 3kg**

A soft, creamy cheese that is ready to eat from young until end of life. Ideal for both culinary and cheeseboard use.

£235



## Cake 29

### **Godminster Heart 200g**

A round deliciously creamy vintage organic cheddar in Godminster's distinctive burgundy wax. Available in different sizes. Won Silver at the International Cheese Awards 2014.

### **Pierre Robert 500g**

Cheese is matured for longer than Brillat Savarin to produce a full meltingly rich, smooth, buttery flavoured product that you know is not going to be good for the waistline.

### **Stilton Ring 2kg**

Our Blue Stilton has a rich tangy flavour, and a velvety-soft texture that makes it melt in the mouth.

### **Olde Sussex 4.2kg**

A Farmhouse 'cheddar-type' made from cow's milk to a traditional recipe. The texture is more open than cheddar with a full body and plenty of flavour. Matured for 6-8 months.

### **French Brie 60% 3kg**

A soft, creamy cheese that is ready to eat from young until end of life. Ideal for both culinary and cheeseboard use.

# £185



# The Cheese Hut

## Mini celebration Cakes

Ideal for individual Tables

1. Cricket St Thomas Capricorn Goats Cheese 100g  
Black Bomber 200g  
Camembert 250g  
Black Wax Cheddar 900g

1.7kg ideal for 17-21 people £24.95

2. Little Sussex Sheep's Cheese 100g  
Isle of Wight blue 200g  
Camembert 250g  
Black Wax Cheddar 900g

1.7kg ideal for 17-21 people £29.50

3. Godminster 200g  
Godminster 400g  
Godminster 1kg

1.6kg ideal for 16-20 people £46.95

4. Cricket St Thomas Capricorn Goats Cheese 100g  
Isle of Wight blue 200g  
Godminster 400g

700g ideal for 7-9 people £22.95

# The Cheese Hut

## Mini celebration Cakes

Ideal for individual Tables



# The Cheese Hut

## Celebration Cheese Tower List

### May 2022

1.	£135	(8kg 80-100)	17.	£220	(9kg 90-115)
2.	£255	(12.7kg 130-160)	18.	£200	(8kg 80-100)
3.	£225	(9.5kg 95-120)	19.	£210	(8kg 80-100)
4.	£195	(7.5kg 80-100)	20.	£200	(8kg 80-100)
5.	£110	(4kg 40-50)	21.	£215	(9kg 90-115)
6.	£110	(4kg 40-50)	22.	£230	(9kg 90-115)
7.	£93	(4.5kg 45-60)	23.	£195	(8kg 80-100)
8.	£150	(7.5kg 75-95)	24.	£195	(10kg 100-125)
9.	£150	(7.5kg 75-95)	25.	£135	(7.5kg 75-95)
10.	£280	(16kg 160-200)	26.	£265	(13kg 130-165)
11.	£135	(7kg 70-90)	27.	£140	(6kg 60-75)
12.	£155	(8kg 80-100)	28.	£235	(10.5kg 100-125)
13.	£95	(4.5kg 45-60)	29.	£185	(10kg 100-125)
14.	£90	(4.5kg 45-60)	M1.	£24.95	(1.7kg 17-21)
15.	£90	(4.5kg 45-60)	M2.	£29.50	(1.7kg 17-21)
16.	£90	(4.5kg 45-60)	M3.	£46.95	(1.6kg 16-20)
			M4.	£22.95	(700g 7-9)

Approximate total weight & approximate people to feed based  
on 80g-100g per head