

CURD

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CURE

SPECIALITY FINE CHEESE &  
ARTISAN FOOD WHOLESALER

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2023-2024 BROCHURE

# CURD & CURE

*Thank you for your continued support!*

*Once again, to all our customers, we sincerely thank you for supporting us and the specialty food and drink industry. It's always a pleasure to be part of a fantastic community of food and drink enthusiasts who invest time, care and love into producing exceptional world-class products.*

*Having expanded our delivery routes in Essex and Cambridge, we are thrilled to see continued growth across those areas. Our ethos continues to surround 'make local, local to you' and by expanding our delivery areas, we have developed the presence of the producers we work within those regions.*

*Over the past few months, we have focused on discovering new continental producers with whom we know our customers would love to connect. Our continental cheese range has expanded to include exclusive relationships with renowned producers enabling us to offer our customers access to unique, worldly cheeses that are some of the best in the market.*

*New ranges include Beemster, a family-run Dutch producer renowned for their high-quality goudas. We are also proud to announce our partnership with Hennart, who are specialists in maturation, which add value to a wide range of quality cheeses.*

*Logistically, we have invested in our transport this year, introducing a new fleet of vans on the road ahead of the summer. With our customers in mind, we have also been working closely with experts to develop a new tracking system launching later this year, offering our customers an easy, manageable delivery experience while remaining efficient.*

*We have been thrilled with the success of our monthly product launches. Exposing customers regularly to new and exciting products means that they can periodically update their ranges.*

*This year, a big focus has been on our marketing communications and how we effectively communicate our product launches, offers and information to our customers. If you would like to be added to our mailing list, please get in touch with your email address.*

*We look forward to working with you and are excited for the year ahead!*

**From all the Curd & Cure team**



# TERMS & CONDITIONS

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## **NEW ACCOUNTS**

To set up a new account, you will be asked to complete a new account form which will ask for your business and contact details, company number, delivery address, delivery day preferences and trade references.

Upon being approved to open a credit account, we will then send you our GoCardless link so that you can set up an automated Direct Debit payment to us.

For any accounts that do not require a credit facility, we do accept cash and cheque payments (payable on delivery).

Please note any bank charges incurred for unpaid cheques will be passed back to the customer.

## **PAYMENT**

We operate a GoCardless Direct Debit payment scheme and our standard credit terms are for all invoices to be collected on the 15th of the following month.

We issue customer statements on the 1st and 16th of each month for reconciliation purposes.

If credit limits are exceeded or outstanding payments are late, your account will be placed on hold until payment is made.

We reserve the right to remove credit facilities and unpaid accounts will be passed on to our debt collectors and all charges in collecting will be passed on to the customer.

## **PRICES**

Prices sometimes change, and this can be with short notice. We reserve the right to pass on price increases imposed by our suppliers. Where we can, we will always endeavour to communicate any change to special pricing with notice. However, changes to standard list price will be updated with each month's price list and will not be communicated.

## **CLAIMS**

On the occasion that there is a discrepancy or shortage of your order, or if goods are damaged, you must advise us by phone or email within 24 hours of delivery. Any claims after this time will not be refunded or replaced.

## **DAMAGED OR FAULTY PRODUCTS**

We are happy to replace any damaged or faulty products that are reported by phone or email within 24 hours of receipt. All goods should be inspected upon delivery and a customer signature is required to confirm that goods have been received satisfactorily.

Drivers cannot accept returns unless they have a collection note for the returned items.

Please contact the office to arrange the return and a collection note will be raised.

If you are not able to report the issue to our drivers, and reject on receipt order, you will be required to report any issues to our telesales team and send photos within 24 hours. Damages reported after delivery will be recorded on our system and we will arrange collection from you on your next delivery. Please store these products in the correct conditions prior to collection.

## **CREDIT NOTES**

Upon the return of damaged or faulty products to our warehouse, a credit will be issued to your account within 14 days.

## **SELL BY DATE and PRICE LABELS**

We are unable to credit for items that remain unsold after their expiry date. Please ensure stock rotation to avoid this.

We cannot accept the return of goods that have been price marked and on sale in your premises.

## **MINIMUM DATES**

We always endeavour to provide our customers with the longest shelf life possible at point of delivery. Our company minimum dates are outlined below, we will only accept claims for short dated product if the date received is less than the below stated guidelines.

All hard cheese and meats (except gala pie): less than 7 days.

Soft cheese, gala pie, mozzarella, creams, 1kg pates and ricotta or similar fresh products in this category: less than 5 days.

All ambient products: Less than 2 months.

## **DELIVERY CHARGES (OWN VEHICLES)**

Our minimum order for deliveries on our own vehicles is £75.00.

If your order value falls below £75.00, a delivery charge of £6.00 plus VAT will automatically be added to your invoice.

This charge will not be communicated to you and it is your responsibility to ensure your orders are above this to not incur this charge.

If your order contains a shortage which brings the invoice value below our minimum order, you will not be charged.

## **DELIVERY CHARGES (NEXT DAY COURIER)**

Our minimum order for all UK Mainland deliveries is £100.00 for carriage paid. We accept orders below this, however charges are as follows: Order values between £50 - £100 = Delivery charge of £7.50 Order values under £49.99 = Delivery charge of £10.00 (all delivery charges are before VAT)

## **VAT**

VAT is charged on all items marked "20.0% S" in our brochure and no VAT is charged on items marked "0.00% Z" or not specified.

All minimum orders and delivery charges are subject to VAT at 20.0%





## OWN VAN DELIVERIES

We deliver throughout Kent, Sussex, Surrey, Hampshire, South East London, Essex & Hertfordshire on our dual temperature vans on set days each week, Monday - Saturday.

- Monday** - BR, CB, CT, GU, ME, N1-22, NW, PO, RG, SW, TN, W1-13, WC.  
**Tuesday** - BR, CB, CM, CO, CT, DA, E1-E20, E4, EC, ME, RM, SE, TN, W1-13, WC.  
**Wednesday** - BN, BR, CM, CT, DA, GU, IG, KT, PO, RG, RH, RM, SM, SS, TN.  
**Thursday** - AL, BR, CB, CM, CR, CT, ME, RM, SW, TN.  
**Friday** - BR, CT, DA, KT, ME, RH, SE, SW, TN, W1-13, WC.  
**Saturday** - BN, BR, GU, PO, RG, RH, SL, SO, SP, TN, TW.

**Free delivery** on all orders over £75 before VAT.

## NATIONAL DELIVERIES

We offer a next day delivery service Tuesday – Friday via our nationwide courier service for all chilled & ambient products (excludes frozen products). Orders must be placed by 12pm for next day delivery. Free delivery on all orders over £100 before VAT.

## HOW TO ORDER

We have a friendly telesales team who can call you the day before your delivery day to take an order, or you can **place your order by calling 01580 212949**.

Our phones are manned from 8.30am-4pm Monday to Friday with the option to leave an order on the answerphone overnight.

Orders may also be placed by emailing [orders@curdandcure.co.uk](mailto:orders@curdandcure.co.uk) Please include your full business name, postcode & contact telephone number. Our experienced sales & telesales team are always on hand to help with any questions or product enquiries.

**Promotions** run throughout the year. Please ask for current offers when placing your order or let us know if you would like to sign up to our newsletter to be kept fully up to date.

Once your order has been processed, you will receive a notification via email or text on the day of delivery with your tracking details. You can also track your order live here - [www.curdandcure.co.uk/delivery-ordering/](http://www.curdandcure.co.uk/delivery-ordering/) enter "SO- " followed by the order reference number e.g., SO-265972.

## BUSINESS WHATSAPP

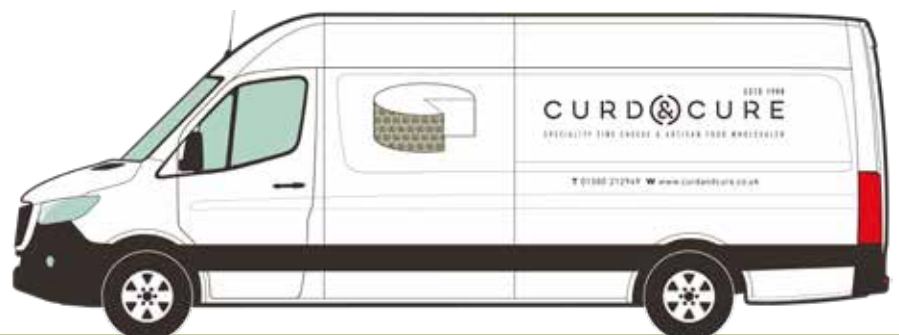
A quicker way of contacting us is via Business WhatsApp. If you have any general queries including product, price or delivery questions then please send us a message on **07423130950** and one of our telesales team will get back to you promptly. Service available during **office hours only**.

## RETAIL

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We are always looking for new ways to reduce waste and implement new systems to improve our operations and reduce our footprint. From reducing plastic packaging, streamlining our picking notes and implementing paperless billing to reduce paper waste.



Launched at the end of 2021, our new quarterly awards 'The Appreciation Awards' gives our team the opportunity to nominate another team member for their hard work and commitment to our values. We celebrated the launch together at our staff party before Christmas!



As a wholesaler of chilled food with short dates we will always have surplus, but this does not have to go in the bin! We work our hardest to divert this and make sure people get to eat the amazing food that we stock! We achieve this through efficient stock rotation, stock to clear, freezing stock, staff pallet, Too Good To Go bags, charity donations & more...

We want to shout out the great work of our drivers, who received these great nominations from the team recently:  
"Always cheerful, always positive and nothing is ever too much trouble for Andy!"  
"Always upbeat, Kirsty is always smiling and making everyone laugh. She always takes into account and notices the small things that everyone does."



Over 2000 bags have been collected from our warehouse through Too Good To Go after we partnered with them a year ago! This has saved over 5.5 tonnes of CO2e or the equivalent of flying from Paris to New York 6 times!



We have partnered with UK Harvest, a charity who redistributes our surplus to charities across the South of England, including cooperatives, food banks and community fridges.



Our own-brand range of soups, The Rescue Range, each with a surplus ingredient rescued from within our own production & warehouse, includes our original Broccoli & Stilton Soup, Pea & Honey Roast Ham Soup and Mac & Cheese Soup. Each recipe is made in small batches not far from our warehouse in Kent and using wonky potatoes from Provenance Potatoes. Our Broccoli & Stilton Soup won the 2022 New Kent Food & Drink product of the year!



**OUR CORE VALUES ARE CENTRAL TO OUR BUSINESS AND OUR TEAM. THEY GUIDE US IN HOW WE WORK WITH OUR SUPPLIERS & CUSTOMERS AND EACH OTHER.**



**COLLABORATE, APPRECIATE, RESPECT AND BRING POSITIVITY**

Each team member is valued equally and brings an essential purpose to achieving our collective mission. We build a **positive working environment** through hard work and respect; **we always treat our suppliers and customers with equal admiration and mutual trust.** Success can only be achieved through collectively working together as **ONE BIG TEAM.**



**SUPPORT OTHERS, SHARE SKILLS AND TAKE TIME TO LISTEN**

We believe that we can learn from one another to **build better, stronger businesses.** Through taking time to **listen, being supportive and sharing our skills,** we are dedicated to growing the business of our customers & supplier partners and **achieving customer satisfaction.**



**USE OUR PASSION TO FUEL HOW WE ACHIEVE SUCCESS**

It fuels our business – in everything we do. **Product, people, and place drive us in how we think, talk, make decisions and act.** We work with our suppliers and customers, treating their businesses and products as an extension of our own.



**DON'T STAND STILL**  
PUSH, PROGRESS, ADAPT, MAKE AN IMPACT

We believe that there is always something more that we can do to **change** the game. We are **ambitious** and **evolve** through being **adaptive.** We constantly push ourselves to progress and **make an impact with our work.**



**BE ACCOUNTABLE, TAKE ACTION**

We understand the impact that the food wholesale industry has on our shared environment. **We strive to be active, take action and stay accountable** for our impact. It is our **responsibility** to minimise our footprint and work with others in our supply chain to do the same.



**CHAMPION LOCAL**  
THINK COMMUNITY, ECONOMY, QUALITY

We work with **suppliers** who are **local** to us and our customers, to **encourage local investment and employment opportunities.** We choose to **champion local** because we are **committed to the quality** of our products and **adding value to our community** and supporting a **strong local economy.**

# RETAIL





# I AM NUT OK



*I Am Nut Ok is a range of vegan cheese & dairy. Starting as a passion project and using their diverse palates and love for cheese to create products that make people's mouths water. More daring than dairy, using alternative visual and flavour combinations, to satisfy the tastebuds in a way delicious food does.*



PRODUCT	WEIGHT	RRP	VAT
MinerThreat - Smoky Charcoal	120g	£7.55	0.0% Z
NeroMinded - Black Truffle	120g	£7.80	0.0% Z
PapaRica - Spicy Paprika	120g	£7.55	0.0% Z
G.O.A.T - Italian Herbs	120g	£7.55	0.0% Z
Fetamorphosis - Marinated Feta	120g	£8.60	0.0% Z
Bluffalo Notzarella - Vegan Mozzarella (PO)	200g	£5.40	0.0% Z
Oh, Grate! - Grated Parmesan Alternative	100g	£5.40	0.0% Z
C'e Dairy - Vegan Mature Cheddary Cheese	120g	£7.75	0.0% Z

# PALACE CULTURE

*Combining their love for flavour with a deep passion for health and sustainability, they began making nut-based cheeses using raw and local ingredients.*



PRODUCT	WEIGHT	RRP	VAT
Sacre Bleu	180g	£12.35	0.0% Z
Truffle Cashew Camemvert	180g	£12.35	0.0% Z
Ubriaco	150g	£12.35	0.0% Z
Mouldy Goaty	100g	£11.45	0.0% Z
Kimcheeze	150g	£10.35	0.0% Z
Old West Smokey	150g	£8.70	0.0% Z
Herbes De Provence	150g	£8.50	0.0% Z
Holy Smoke	140g	£9.75	0.0% Z
Truffle Ash	150g	£9.10	0.0% Z

# NORSELAND

*A diverse and versatile offering, with innovation at it's heart. Award-winning vegan cheese, perfect for every occasion.*



PRODUCT	WEIGHT	PACKAGING	STYLE	MILK	TYPE	VEG/TRAD
Vegan Applewood	200g	Producer Branded	n/a	n/a	n/a	V

VEGAN CHEESE



## BRITISH

**BARBER'S**

*Their story started six generations ago, in 1833, when Daniel Barber began making Cheddar on Maryland Farm. Now, as the world's oldest surviving Cheddar-makers, they are still here, making award-winning traditional Cheddar.*

PRODUCED IN  
**SOMERSET**

PRODUCT	WEIGHT	PACKAGING	STYLE	MILK	TYPE	VEG/TRAD
Barber's 1833	190g	Producer Branded	Hard	Cow	P	V
Barber's Mature	200g	Producer Branded	Hard	Cow	P	V
Barber's Mellow	200g	Producer Branded	Hard	Cow	P	V
Barber's Vintage	200g	Producer Branded	Hard	Cow	P	V
Red Leicester	200g	Producer Branded	Hard	Cow	P	V
Barber's Mature	320g	Producer Branded	Hard	Cow	P	V
Barber's Mellow	320g	Producer Branded	Hard	Cow	P	V
Barber's Vintage	320g	Producer Branded	Hard	Cow	P	V
Haystack Tasty	320g	Producer Branded	Hard	Cow	P	V

**SHEPHERDS PURSE**

*A proud, independent family business, making cheese in the traditional way on their farm in North Yorkshire.*

PRODUCED IN  
**YORKSHIRE**

PRODUCT	WEIGHT	PACKAGING	STYLE	MILK	TYPE	VEG/TRAD
Blue Monday	180g	Producer Branded	Soft	Cow	P	V
Harrogate Blue	180g	Producer Branded	Soft	Cow	P	V
Yorkshire Blue	180g	Producer Branded	Soft	Cow	P	V
Katy's White Lavender	150g	Producer Branded	Soft	Sheep	P	V
Fettle	150g	Producer Branded	Soft	Sheep	P	V
Northern Blue	180g	Producer Branded	Soft	Cow	P	V
Bluemin White	170g	Producer Branded	Soft	Cow	P	V
Mrs Bell's Blue	180g	Producer Branded	Soft	Sheep	P	V
Buffalo Blue	180g	Producer Branded	Soft	Buffalo	P	V



## BRITISH



## WHITE LAKE

Now in their third generation of farming, since the 1930s. White Lake began making traditional Cheddar from the family herd and has now delved into the niche market of goats and ewes cheese production.

PRODUCT	WEIGHT	PACKAGING	STYLE	MILK	TYPE	VEG/TRAD
Driftwood	215g	Producer Branded	Soft	Goat	UP	V
Pave Cobble	200g	Producer Branded	Soft	Sheep	UP	V
Burrow Mump (PO)	250g	Producer Branded	Semi Hard	Sheep	UP	V
Somerset Solstice (PO)	200g	Producer Branded	Soft	Cow	P	V
Baby Katherine (PO)	250g	Producer Branded	Hard	Goat	UP	T
Little Lilly (PO)	140g	Producer Branded	Soft	Goat	UP	V
Eve	140g	Producer Branded	Soft	Goat	UP	V
English Goat Curd (PO)	200g	Producer Branded	Fresh	Goat	UP	V
Michael's Mount	140g	Producer Branded	Soft	Goat	UP	V
Bagborough Brie (PO) - <b>NEW</b>	220g	Producer Branded	Soft	Cow	P	V
Heart of Gold (Guernsey Milk) (PO) - <b>NEW</b>	180g	Producer Branded	Soft	Cow	P	V
Tor (PO) - <b>NEW</b>	200g	Producer Branded	Soft	Goat	UP	V
White Heart (Goats Cheese) (PO) - <b>NEW</b>	220g	Producer Branded	Crumbly	Goat	UP	V
Equinox (PO) - <b>NEW</b>	160g	Producer Branded	Soft	Goat	UP	V
Fetish (PO) - <b>NEW</b>	200g	Producer Branded	Crumbly	Sheep	UP	V
Glaston Tile (PO) - <b>NEW</b>	150g	Producer Branded	Soft	Goat	UP	V
Hamstone Organic (PO) - <b>NEW</b>	180g	Producer Branded	Soft	Cow	P	V
King of the Castle (PO) - <b>NEW</b>	200g	Producer Branded	Soft	Goat	UP	V
Little She (PO) - <b>NEW</b>	140g	Producer Branded	Soft	Sheep	UP	V
Sheeps Curd (PO) - <b>NEW</b>	200g	Producer Branded	Fresh	Sheep	UP	V
Somerset Goats Halloumi (PO) - <b>NEW</b>	160g	Producer Branded	Semi -Hard	Goat	TH	V



## FELTHAM'S FARM

Cheesemaker, Marcus Fergusson, deliberately created a cheese of a style not traditionally found in Britain – but rather ones inspired by a range of Continental cheeses. The resulting cheeses combines the bite of Epoisses and Langres; the creaminess of Brie and Camembert; and the languid blue of Dolcelatte or a young Gorgonzola.

PRODUCT	WEIGHT	PACKAGING	STYLE	MILK	TYPE	VEG/TRAD
Rebel Nun	220g	Producer Branded	Soft Blue / Washed	Cow	P	V
Renegade Monk	220g	Producer Branded	Soft Blue / Washed	Cow	P	V
La Fresca Margarita	220g	Producer Branded	Soft	Cow	P	T
Gert Lush	220g	Producer Branded	Soft	Cow	P	V



## BRITISH

**RIBBLESDALE CHEESE**

*Award-winning artisan cheesemakers based in the beautiful market town of Hawes, in the Yorkshire Dales. Specialising in goat cheese and a little sheep cheese, an unashamedly micro dairy, where everything is very hands on and they lavish the love, care and attention on their cheeses.*


 PRODUCED IN  
NORTH YORKSHIRE

PRODUCT	WEIGHT	PACKAGING	STYLE	MILK	TYPE	VEG/TRAD
Ribblesdale Blue Goat	Variable	Curd & Cure	Semi Soft	Goat	P	V
Ribblesdale Goat	Variable	Curd & Cure	Semi Soft	Goat	P	V
Ribblesdale Smoked	Variable	Curd & Cure	Hard	Goat	P	V

**ROSARY GOATS CHEESE**

*Rosary Goats Cheese is fresh and creamy, with a mousse-like texture and a natural acidity. Handmade at a Salisbury-based dairy with pasteurised milk from local suppliers.*


 PRODUCED IN  
WILTSHIRE

PRODUCT	WEIGHT	PACKAGING	STYLE	MILK	TYPE	VEG/TRAD
Ash Button	100g	Producer Branded	Soft	Goat	P	V
Ash Log	275g	Producer Branded	Soft	Goat	P	V
Garlic & Herb Button	100g	Producer Branded	Soft	Goat	P	V
Plain Button	100g	Producer Branded	Soft	Goat	P	V

**THE BOOK & BUCKET CHEESE COMPANY**

*Award-winning artisan cheese made in the heart of Dorset from sheep and cow's milk. All their milk is sourced locally, collected within 24 hours of being milked and is made into cheese that day.*


 PRODUCED IN  
DORSET

PRODUCT	WEIGHT	PACKAGING	STYLE	MILK	TYPE	VEG/TRAD
Wordsworth (PO)	200g	Producer Branded	Semi Hard	Cow	P	V

**QUICKE'S**

*At Quicke's they understand that great cheesemaking is an art. For nearly 500 years they have been committed to doing right by the land, using passion, dedication, understanding and expertise to craft great cheese.*


 PRODUCED IN  
DEVON

PRODUCT	WEIGHT	PACKAGING	STYLE	MILK	TYPE	VEG/TRAD
Quicke's Mature	150g	Producer Branded	Hard	Cow	P	T
Quicke's Smoked	150g	Producer Branded	Hard	Cow	P	T
Quicke's Vintage	150g	Producer Branded	Hard	Cow	P	T



## BRITISH



### FEN FARM

Loving what they do, the Crickmore family have been farming for three generations. Their happy Montbeliarde cows graze the beautiful marshlands of the Waveney River valley in Suffolk.

PRODUCT	WEIGHT	PACKAGING	STYLE	MILK	TYPE	VEG/TRAD
Baron Bigod Brie	250g	Producer Branded	Soft	Cow	UP	T
Truffle Baron Bigod Brie	250g	Producer Branded	Soft	Cow	UP	T
Baron Bigod Heart (PO) - <b>NEW</b>	180g	Producer Branded	Soft	Cow	UP	T



### HARTINGTON CREAMERY

Their cheese range is handmade at their creamery based at the historic Pikehall Farm, using milk from the beautiful Derbyshire Dales.

PRODUCT	WEIGHT	PACKAGING	STYLE	MILK	TYPE	VEG/TRAD
Hartington Creamery Blue Stilton	Variable	Curd & Cure	Semi Hard	Cow	P	V



### HIGHLAND FINE CHEESE

Passionately created in Tain, Highland Fine Cheeses came to life on Blarliath Farm – amounting to some 80 acres running along the coast of the Dornoch Firth and to the west of Tain.

PRODUCT	WEIGHT	PACKAGING	STYLE	MILK	TYPE	VEG/TRAD
Black Crowdie (PO)	110g	Producer Branded	Semi Soft	Cow	P	V
Caboc (PO)	110g	Producer Branded	Soft	Cow	P	V
Minger	250g	Producer Branded	Soft	Cow	P	V
Morangie Brie (PO)	250g	Producer Branded	Soft	Cow	P	V



### KING STONE DAIRY

A small scale, quality focused farmhouse cheesemaking business. They produce their cheeses by hand using single herd, organic cow's milk at Manor Farm Chedworth, in the Gloucestershire Cotsworld.

PRODUCT	WEIGHT	PACKAGING	STYLE	MILK	TYPE	VEG/TRAD
Evenlode	250g	Producer Branded	Semi Soft	Cow	P	T
Little Rollright	250g	Producer Branded	Soft	Cow	P	T





## BRITISH

## TRETOWAN'S DAIRY

PRODUCED IN  
SOMERSET

Family cheesemakers, making and selling handmade, organic cheeses. For over 25 years, cheese making brothers Todd and Maugan, have been creating small batch, award-winning traditional cheeses with the help of a small team from their dairy in North Somerset.

PRODUCT	WEIGHT	PACKAGING	STYLE	MILK	TYPE	VEG/TRAD
Pitchfork Cheddar	Variable	Curd & Cure	Hard	Cow	UP	T



## THE BATH SOFT CHEESE COMPANY

PRODUCED IN  
SOMERSET

The Bath Soft Cheese Company, run by the Padfield family from Park Farm in Somerset, have an enviable reputation as producers of the finest artisan soft cheeses in the West Country. They are most famous for the Bath Soft Cheese itself, an outstanding and unique-tasting cheese, the recipe for which goes back hundreds of years.

PRODUCT	WEIGHT	PACKAGING	STYLE	MILK	TYPE	VEG/TRAD
Bath Soft Cheese	250g	Producer Branded	Soft	Cow	P	T

PRODUCED IN  
NOTTINGHAMSHIRE

## CROPWELL BISHOP CREAMERY

Cropwell Bishop Creamery has been crafting delicious Stilton for more than 3 generations, using traditional methods passed down by their grandfathers and fathers. The string of awards won by Cropwell Bishop Creamery is proof of their traditional production.

PRODUCT	WEIGHT	PACKAGING	STYLE	MILK	TYPE	VEG/TRAD
Blue Stilton	Variable	Curd & Cure	Semi Hard	Cow	P	T
White Stilton with Blueberry	Variable	Curd & Cure	Crumbly	Cow	P	V

PRODUCED IN  
BERKSHIRE

## VILLAGE MAID

Now in their fourth decade of cheesemaking, the Wigmore family and their team, have perfected their art: winning numerous awards along the way. We count ourselves lucky to carry their new IPA-washed Maida Vale, as well as the inimitable Waterloo and Wigmores.

PRODUCT	WEIGHT	PACKAGING	STYLE	MILK	TYPE	VEG/TRAD
Wigmore	180g	Producer Branded	Soft	Ewe	UP	V
Waterloo	180g	Producer Branded	Soft	Cow	UP	V
Maida Vale	180g	Producer Branded	Semi Soft	Cow	UP	V

PRODUCED IN  
YORKSHIRE

## WENSLEYDALE CREAMERY

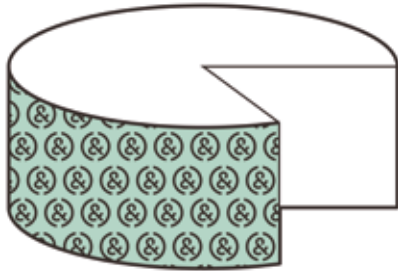
They are custodians of a 1000-year history of cheesemaking in the Dale. Using traditional methods, they handcraft artisan cheese to time-honoured recipes, using fresh, subtly sweet milk from local farms, and their unique cheesemaking starter cultures. With knowledge, skill and craftsmanship passed down through generations they understand all there is to know about cheesemaking.

PRODUCT	WEIGHT	PACKAGING	STYLE	MILK	TYPE	VEG/TRAD
Yorkshire Wensleydale	Variable	Curd & Cure	Semi Hard	Cow	P	V
Wensleydale & Cranberries	Variable	Curd & Cure	Semi Hard	Cow	P	V

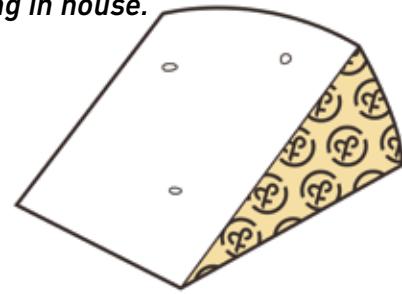


*Our local & British cheesemakers produce world class cheeses and we are proud to be working with many artisan makers to offer cheeses from a varied cross section of styles & regions. This is complemented by our selection of international cheeses, which includes favourites from the continent that we all know and love.*

*Our pre-packed cheese range provides a simple way to offer a broad spectrum of cheeses, which you can mix & match to build a range that includes a variety of producers and is perfectly suited to your own customers' needs. Pre-priced & shelf ready, our pre-packs provide a way to offer speciality cheeses without the need for slicing in house.*



Many cheeses are also available whole & as larger cuts, please see pages 67-90 in the Deli section.



## KENT

### BLACKWOOD'S CHEESE COMPANY

*Their signature Graceburn is a marinated soft cow's cheese. Rich, creamy and marinated in cold-pressed British rapeseed oil.*



PRODUCT	WEIGHT	PACKAGING	STYLE	MILK	TYPE	VEG/TRAD
Graceburn Original	250g	Jar	Soft	Cow	UP	T
Graceburn Chipotle Chilli & Lemon	250g	Jar	Soft	Cow	UP	T
Graceburn Truffle	250g	Jar	Soft	Cow	UP	T

### CHEESEMAKERS OF CANTERBURY

*Traditionally made in Kent, a full range of British artisanal cheeses. Time, dedication and a whole lot of love go into producing cheeses the old-fashioned way, using locally sourced ingredients.*



PRODUCT	WEIGHT	PACKAGING	STYLE	MILK	TYPE	VEG/TRAD
Ashmore Chilli	Variable	Producer Branded	Hard	Cow	UP	V
Ashmore Farmhouse	Variable	Curd & Cure	Hard	Cow	UP	V
Ashmore Mustard	Variable	Producer Branded	Hard	Cow	UP	V
Ashmore Smoked	Variable	Curd & Cure	Hard	Cow	UP	V
Canterbury Cobble	Variable	Curd & Cure	Hard	Cow	UP	V
Dargate Dumpy (PO)	Variable	Producer Branded	Soft	Sheep	P	V
Kelly's Goats	Variable	Producer Branded	Hard	Goat	UP	V
Chaucer's Camembert	Variable	Producer Branded	Soft	Cow	UP	V
Ellie's Plain	125g	Curd & Cure	Semi Soft	Goat	UP	V
Ellie's Chilli	125g	Curd & Cure	Semi Soft	Goat	UP	V
Ellie's Herb	125g	Curd & Cure	Semi Soft	Goat	UP	V



## KENT &amp; SUSSEX

**KINGCOTT DAIRY**

Made on their dairy farm in the heart of Kent with milk from their lovely herd of cows. Their cheeses are made from rich and creamy milk produced from their relaxed, content and calm cows, at the heart of their farm.



PRODUCT	WEIGHT	PACKAGING	STYLE	MILK	TYPE	VEG/TRAD
Kentish Blue	Variable	Producer Branded	Semi Soft / Blue	Cow	UP	V
Kingcott Blue	Variable	Producer Branded	Soft	Cow	UP	V

**WINTERDALE CHEESEMAKERS**

This wonderful Cheddar is made at Wrotham by the Betts family using super-fresh, unpasteurised cow's milk from their own herd. After three days in a traditional wooden press, the cheese is wrapped in cotton and matured for ten months in a cave in the chalky North Downs.



PRODUCT	WEIGHT	PACKAGING	STYLE	MILK	TYPE	VEG/TRAD
Winterdale Shaw	Variable	Curd & Cure	Hard	Cow	UP	V
Winterdale Shaw Smoked	Variable	Curd & Cure	Hard	Cow	UP	V

**ALSOP & WALKER**

Artisan cheesemakers since 2008, creating a unique style of award-winning cheeses. Following a mixture of traditional and modern methods with the addition of their own twist.



PRODUCT	WEIGHT	PACKAGING	STYLE	MILK	TYPE	VEG/TRAD
Ewe Eat Me	Variable	Curd & Cure	Hard	Sheep	P	V
Idle Hour	Variable	Curd & Cure	Semi Soft	Cow	P	V
Lord London	Variable	Curd & Cure	Soft	Cow	P	V
Mayfield	Variable	Curd & Cure	Hard	Cow	P	V
Sussex Brie	Variable	Curd & Cure	Soft	Cow	P	V
Sussex Camembert	Variable	Curd & Cure	Soft	Cow	P	V
Woodside Red	Variable	Curd & Cure	Semi Hard	Cow	P	V

**BALCOMBE DAIRY**

Inspired by a similarly styled cheese made by his mentor at Clouds Farm, Kenya, Chris Heyes has very much made Blue Clouds his own (you could almost call it a British Gorgonzola). Made from milk from Norwegian Red Holstein cows at Lodgelands farm at the Balcombe Estate, Sussex. The distance the milk travels from the milking parlour to the dairy? TEN YARDS!



PRODUCT	WEIGHT	PACKAGING	STYLE	MILK	TYPE	VEG/TRAD
Blue Clouds	Variable	Curd & Cure	Soft	Cow	P	V

**BOOKHAM & HARRISON**

A family owned business, the Harrison family started milking cows in 1952. Now milk from the Harrison's dairy is used to produce their unique range of very special cheeses.



PRODUCT	WEIGHT	PACKAGING	STYLE	MILK	TYPE	VEG/TRAD
Sussex Charmer	200g	Producer Branded	Hard	Cow	P	V
Twineham Grange	150g	Producer Branded	Hard	Cow	P	V



## SUSSEX



## HIGH WEALD DAIRY

A small team of cheesemakers work to produce a range of cheeses from award-winning cow, sheep and goat milk cheese, on a family-owned farm in the beautiful West Sussex countryside.

PRODUCT	WEIGHT	PACKAGING	STYLE	MILK	TYPE	VEG/TRAD
Ashdown Forester	150g	Producer Branded	Semi Soft	Cow	P	V
Ashdown Forester Smoked	150g	Producer Branded	Semi Soft	Cow	P	V
Brighton Blue	150g	Producer Branded	Semi Soft / Blue	Cow	P	V
Duddleswell	150g	Producer Branded	Hard	Sheep	P	V
High Weald Halloumi	Variable	Producer Branded	Semi Soft	Cow	P	V
Medita	150g	Producer Branded	Semi Soft	Sheep	P	V
Sister Sarah	150g	Producer Branded	Semi Soft	Goat	P	V
Slipcote Garlic and Herb Button	100g	Producer Branded	Soft	Sheep	P	V
Slipcote Plain Button Organic (PO)	100g	Producer Branded	Soft	Sheep	P	V
St Giles	150g	Producer Branded	Semi Soft	Cow	P	V
Sussex Marble Chilli	150g	Producer Branded	Blended	Cow	P	V
Sussex Marble Herb	150g	Producer Branded	Blended	Cow	P	V
Seven Sisters	150g	Producer Branded	Semi Soft	Sheep	P	V
Truffle Ewe	150g	Producer Branded	Semi Soft	Sheep	P	V



## GOLDEN CROSS CHEESE CO.

A family-owned business run by Kevin & Alison Blunt at Greenacres Farm, Holmes Hill, East Sussex. Together with Matthew, one of their three sons, and 3 part-time staff they produce soft mould ripened goats and sheep milk cheeses since 1989 so were at the forefront of the modern artisan cheese making explosion in the UK.

PRODUCT	WEIGHT	PACKAGING	STYLE	MILK	TYPE	VEG/TRAD
Golden Cross Goat Log	250g	Producer Branded	Soft	Goat	P	V
Flower Marie	200g	Producer Branded	Soft	Sheep	UP	V



## TRADITIONAL CHEESE DAIRY

The Dyball family took over the making of an amazing cheese (Lord of the Hundreds) developed by a cheese legend (James Aldridge) without missing a beat. Since then they have added to their product list such as the Scrumpy, which makes great cheese on toast!

PRODUCT	WEIGHT	PACKAGING	STYLE	MILK	TYPE	VEG/TRAD
Goodweald Smoked	Variable	Curd & Cure	Hard	Cow	UP	V
Lord of the Hundreds	Variable	Curd & Cure	Hard	Sheep	UP	V
Olde Sussex	Variable	Curd & Cure	Hard	Cow	UP	V
Scrumpy Sussex	Variable	Curd & Cure	Blended	Cow	UP	V



## HAMPSHIRE

## HAMPSHIRE CHEESE COMPANY

PRODUCED IN  
HAMPSHIRE

*From the first ladle of milk from the local farm to the paper wrap and box packaging, every cheese is made by hand, using traditional methods and French-style 'bassiness' with expert skill and true passion. The best Camembert in the world!", said Raymond Blanc of Tunworth.*

PRODUCT	WEIGHT	PACKAGING	STYLE	MILK	TYPE	VEG/TRAD
Tunworth	220g	Producer Branded	Soft	Cow	P	T
Winslade	230g	Producer Branded	Soft	Cow	P	V



## LAVERSTOKE PARK PRODUCE

PRODUCED IN  
HAMPSHIRE

*After a successful career as a Formula One racing driver for Ferrari Jody Scheckter started his Organic farm in Hampshire in order to produce the best tasting and healthiest food. He and his team have too many awards to mention owing to their strict adherence to very high-quality farming methods, which in turn produce some of the best mozzarella known.*

PRODUCT	WEIGHT	PACKAGING	STYLE	MILK	TYPE	VEG/TRAD
Organic Buffalo Bocconcini	5x25g	Producer Branded	Soft	Buffalo	P	V
Organic Buffalo Mozzarella	6x125g	Producer Branded	Soft	Buffalo	P	V
Buffalomi	10x250g	Producer Branded	Soft	Buffalo	P	V



## BRITISH

PRODUCT	WEIGHT	PACKAGING	STYLE	MILK	TYPE	VEG/TRAD
Applewood Smoked	Variable	Curd & Cure	Hard	Cow	P	V
Capricorn	100g	Producer Branded	Soft	Goat	P	V
Cashel Blue	Variable	Curd & Cure	Soft Blue	Cow	P	V
Cave Aged Cheddar	Variable	Curd & Cure	Hard	Cow	P	V
Colston Bassett Stilton	Variable	Curd & Cure	Semi Soft Blue	Cow	P	V
Cornish Yarg	Variable	Curd & Cure	Hard	Cow	P	V
Dorset Red Smoked	Variable	Curd & Cure	Hard	Cow	P	V
Double Gloucester	Variable	Curd & Cure	Hard	Cow	P	V
Double Gloucester with Onions & Chives	Variable	Curd & Cure	Blended	Cow	P	V
Innkeeper's Choice	Variable	Curd & Cure	Blended	Cow	P	V
Lancashire Bomb	230g	Producer Branded	Hard	Cow	P	V
Lancashire Bomb	450g	Producer Branded	Hard	Cow	P	V
Parkers Mature	Variable	Curd & Cure	Hard	Cow	P	V
Parkers Mild	Variable	Curd & Cure	Hard	Cow	P	V
Parkers Extra Mature - <b>NEW</b>	Variable	Curd & Cure	Hard	Cow	P	V
Parkers Red Leicester - <b>NEW</b>	Variable	Curd & Cure	Hard	Cow	P	V
Shropshire Blue	Variable	Curd & Cure	Semi Soft Blue	Cow	P	V
Somerset Brie	Variable	Curd & Cure	Soft	Cow	P	V
Somerset Camembert	220g	Producer Branded	Soft	Cow	P	V
Sparkenhoe Blue	Variable	Curd & Cure	Semi Soft Blue	Cow	UP	T
Traditional Red Leicester (Sparkenhoe Red Leicester)	Variable	Curd & Cure	Hard	Cow	UP	T
Wensleydale	Variable	Curd & Cure	Hard	Cow	P	V
Wensleydale & Cranberries	Variable	Curd & Cure	Blended	Cow	P	V
White Stilton & Apricot	Variable	Curd & Cure	Blended	Cow	P	V
Best of British Cheeseboard	5x100g	Curd & Cure	Variety	Variety	Variety	Variety
Home Counties Cheeseboard	5x100g	Curd & Cure	Variety	Variety	Variety	Variety





## CONTINENTAL

PRODUCT	WEIGHT	PACKAGING	STYLE	MILK	TYPE	VEG/TRAD
<b>DUTCH</b>						
Edam	Variable	Curd & Cure	Semi Hard	Cow	P	T
Gouda	Variable	Curd & Cure	Semi Hard	Cow	P	T
<b>FRENCH</b>						
Boursin - Garlic & Herb	150g	Producer Branded	Soft	Cow	P	V
Brie De Meaux	Variable	Curd & Cure	Soft	Cow	UP	T
French Brie 60%	Variable	Curd & Cure	Soft	Cow	UP	T
Camembert	250g	Producer Branded	Semi Soft	Cow	P	V
Comte Extra Vielle	Variable	Curd & Cure	Hard	Cow	UP	T
Emmental	Variable	Curd & Cure	Semi Hard	Cow	UP	T
Gruyère	Variable	Curd & Cure	Hard	Cow	UP	T
Melusine Goat Log	Variable	Curd & Cure	Semi Soft	Goat	P	V
Roquefort Société	100g	Producer Branded	Soft	Sheep	UP	T
<b>ITALIAN</b>						
Dolcelatte	Variable	Curd & Cure	Soft	Cow	P	T
Mascarpone	250g	Producer Branded	Soft	Cow	P	V
Mozzarella Buffalo	125g	Producer Branded	Soft	Buffalo	P	V
Mozzarella Cows	125g	Producer Branded	Soft	Cow	P	V
Mozzarella Smoked - Scamorza	250g	Producer Branded	Soft	Cow	P	V
Parmesan Reggiano	Variable	Curd & Cure	Hard	Cow	UP	T
Ricotta	250g	Producer Branded	Soft	Cow	P	V
<b>CURD &amp; CURE</b>						
Continental Cheeseboard	5x100g	Curd & Cure	Variety	Variety	Variety	Variety



## CONTINENTAL

PRODUCT	WEIGHT	PACKAGING	STYLE	MILK	TYPE	VEG/TRAD
<b>GERMAN</b>						
Bavarian Smoked	Variable	Curd & Cure	Semi Soft	Cow	P	V
Cambozola	Variable	Curd & Cure	Soft Blue	Cow	P	V
<b>GREEK</b>						
Feta	200g	Producer Branded	Soft	Sheep & Goat	P	V
Halloumi	220g	Producer Branded	Semi Hard	Sheep, Cow & Goat	P	V
<b>NORWEGIAN</b>						
Gjetost	250g	Producer Branded	Semi Hard	Cow & Goat	P	V
<b>SCANDINAVIAN</b>						
Danish Blue	Variable	Curd & Cure	Semi Soft	Cow	P	T
<b>SPANISH</b>						
Manchego Ewe 12 Month	Variable	Curd & Cure	Hard	Sheep	UP	T
<b>SWISS</b>						
Fondue Swiss Mix	400g	Producer Branded	N/A	Cow	P	V





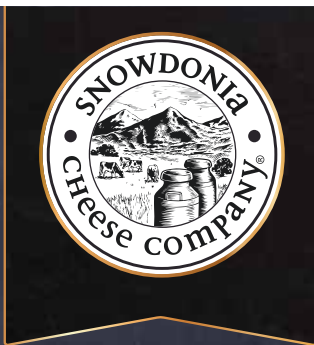
# WAXED CHEESE

PRODUCED IN NORTH WALES

## SNOWDONIA CHEESE

Inspired by the lush greenery of beautiful Snowdonia in North Wales, we began by using fresh ingredients to craft natural, premium Cheddar and Red Leicester cheeses that married an extraordinary depth of flavour with a remarkable creaminess. Our cheeses were an instant success in local markets – and, as we continued our pursuit of incredible flavour, we went on to create even more varieties. Over the years, each cheese has won its own cult following and many have received prestigious awards.

PRODUCT	WEIGHT	STYLE	MILK	TYPE	VEG/TRAD
Amber Mist	200g	Hard	Cow	P	V
Black Bomber	200g	Hard	Cow	P	V
Black Bomber	400g	Hard	Cow	P	V
Bouncing Berry	200g	Hard	Cow	P	V
Ginger Spice	200g	Hard	Cow	P	V
Green Thunder	200g	Hard	Cow	P	V
Pickle Power	200g	Hard	Cow	P	V
Red Devil	200g	Hard	Cow	P	V
Red Storm	200g	Hard	Cow	P	V
Rock Star	150g	Hard	Cow	P	V
Ruby Mist	200g	Hard	Cow	P	V
Truffle Trove	150g	Hard	Cow	P	V
Cheese Tower (Bomber, Red Storm, Truffle Trove) - <b>NEW</b>	N/A	Hard	Cow	P	V
Gift Set - (Rock Star with Fig & Apple Chutney) - <b>NEW</b>	N/A	Hard	Cow	P	V
Gift Set (Black Bomber and Rhubarb) - <b>NEW</b>	N/A	Hard	Cow	P	V



## Award-winning cheese range

At Snowdonia Cheese Company, we craft our award-winning range to perfection, using the finest natural ingredients to create outstanding textures and flavours.

*Exceptional flavour, expertly crafted*



PRODUCED IN  
**SOMERSET**

## GODMINSTER

Godminster was born of a passion for organic farming and wildlife conservation. Ever since Richard Hollingbery bought Godminster Farm in 1993, he and his team have been pursuing an environmentally friendly and ethical approach to farming. Their approach incorporates the organic principles to the land and the livestock.

PRODUCT	WEIGHT	STYLE	MILK	TYPE	VEG/TRAD
Godminster Heart (PO)	400g	Hard	Cow	P	V
Godminster Heart (PO)	200g	Hard	Cow	P	V
Godminster Black Truffle Heart (PO)	200g	Hard	Cow	P	V
Godminster Daredevil Chilli Cheddar - <b>NEW</b>	200g	Hard	Cow	P	V
Godminster Round - <b>NEW</b>	400g	Hard	Cow	P	V
Godminster Round - <b>NEW</b>	200g	Hard	Cow	P	V
Godminster Round Truffle - <b>NEW</b>	200g	Hard	Cow	P	V
Godminster Smoked Cheddar - <b>NEW</b>	200g	Hard	Cow	P	V
Godminster Daredevil Heart (PO) - <b>NEW</b>	200g	Hard	Cow	P	V

**NEW RANGE**

## SHORROCKS CHEESE

The Shorrock family have been making Lancashire Cheese for generations. The Lancashire Bombs are matured over two years creating a very creamy and full flavoured taste and texture.

PRODUCED IN  
**LANCASHIRE**

PRODUCT	WEIGHT	STYLE	MILK	TYPE	VEG/TRAD
Lancashire Bomb - <b>NEW</b>	230g	Hard	Cow	P	V
Lancashire Bombs - <b>NEW</b>	450g	Hard	Cow	P	V



# WAXED CHEESE



## CHESHIRE CHEESE COMPANY

*Cheshire Cheese Company has carefully produced a fantastic range of contemporary cheeses and cheese gifts for everyone to enjoy.*



PRODUCT	WEIGHT	STYLE	MILK	TYPE	VEG/TRAD
Black Bob - <b>NEW</b>	200g	Hard	Cow	P	V
Charcoal - <b>NEW</b>	200g	Hard	Cow	P	V
Old Hag - <b>NEW</b>	200g	Hard	Cow	P	V
El Gringo - <b>NEW</b>	200g	Hard	Cow	P	V
Cheshire - <b>NEW</b>	200g	Hard	Cow	P	V
Reserva - <b>NEW</b>	200g	Hard	Cow	P	V
Gincello - <b>NEW</b>	200g	Hard	Cow	P	V
Jerk Spice - <b>NEW</b>	200g	Hard	Cow	P	V
Shamrock - <b>NEW</b>	200g	Hard	Cow	P	V
Vintage - <b>NEW</b>	200g	Hard	Cow	P	V
Hunter - <b>NEW</b>	200g	Hard	Cow	P	V
Smokewood (Red Leicester) - <b>NEW</b>	200g	Hard	Cow	P	V
Masala - <b>NEW</b>	200g	Hard	Cow	P	V





# THERE'S A NEW CAT IN TOWN...



## INTRODUCING OUR NEW, CONTEMPORARY LOOK!

- ◆ STRONG, MEMORABLE, PREMIUM BRAND OF CHEESE
- ◆ NOT IN ANY SUPERMARKETS UNLIKE THE COMPETITION
- ◆ HERITAGE OF BEING HANDMADE IN CHESHIRE SINCE 1957
- ◆ AWARD-WINNING UNIQUE FLAVOUR COMBINATIONS
- ◆ EXTENSIVE RANGE INCLUDING BRANDED BISCUITS & CHUTNEYS
- ◆ Email or call your Curd & Cure account manager for trade prices and availability

## CREAM

PRODUCT	WEIGHT	CASE SIZE	VAT
Roddas Clotted Cream Frozen - 227G	227g	36	0.0% Z
President - Aerosol Cream	500g	6	0.0% Z

## DEVON CREAM CO.

An exceptional range of silky smooth, creamy thick and luxurious spoonable cream. 100% natural, preservative and additive free.



PRODUCT	WEIGHT	CASE SIZE	VAT
Clotted Cream	170ml	12	0.0% Z
Clotted Cream	28g	24	0.0% Z
Crème Fraîche	170ml	12	0.0% Z
Devon Double Cream	170ml	12	0.0% Z

## WOODLANDS POULTRY FARM



PRODUCT	SIZE	VAT
Large Free Range Eggs	Half Dozen	0.0% Z
Medium Free Range Eggs	Half Dozen	0.0% Z

## MILK

PRODUCT	WEIGHT	CASE SIZE	VAT
Whole Milk	2ltr	-	0.0% Z
Semi Skimmed Milk	2ltr	-	0.0% Z
Skimmed Milk	2ltr	-	0.0% Z
Buttermilk	500ml	-	0.0% Z
Oatly Barista Oat Milk	1 Litre	6	0.0% Z

## BUTTER

PRODUCT	WEIGHT	CASE SIZE	VAT
Salted Butter	250g	40	0.0% Z
Unsalted Butter	250g	40	0.0% Z
Maryland Salted Butter	250g	40	0.0% Z
Netherend Salted Butter	250g	20	0.0% Z
Netherend Unsalted Butter	250g	20	0.0% Z
Southdown Slightly Salted Butter	200g	10	0.0% Z
Bungay Butter Box (PO)	200g	1	0.0% Z
Delamere Goat's Butter	250g	10	0.0% Z

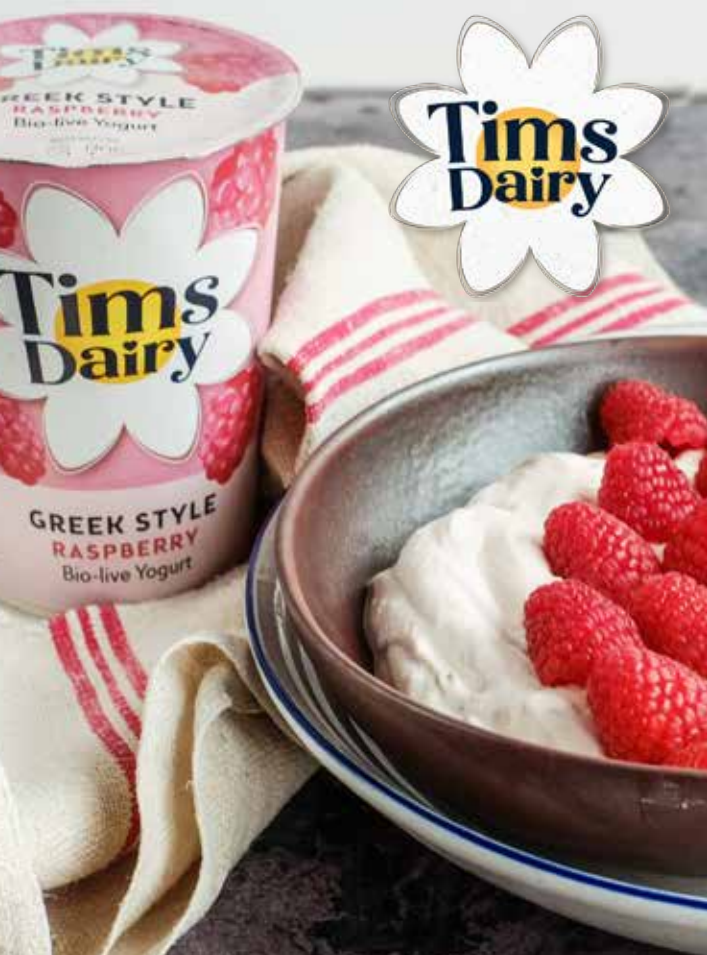




PRODUCED IN  
**BUCKINGHAMSHIRE**

*Inspired by their Greek family recipe, using natural ingredients and gut friendly bio-live bacteria stirred into fresh British milk wholesome dairy goodness from the heart of the Chiltern Hills.*

PRODUCT	WEIGHT	CASE SIZE	VAT
Greek Style Blackcurrant	175g & 450g	6	0.0% Z
Greek Style Honey	175g & 450g	6	0.0% Z
Greek Style Natural	200g & 500g	6	0.0% Z
Greek Style Raspberry	175g & 450g	6	0.0% Z
Greek Style Vanilla	175g & 450g	6	0.0% Z
Greek Style St Clement's Orange & Lemon - <b>NEW</b>	450g	6	0.0% Z
Low Fat Natural	500g	6	0.0% Z
Wholemilk Black Cherry	150g	12	0.0% Z
Wholemilk Raspberry	150g	12	0.0% Z
Wholemilk Strawberry	150g	12	0.0% Z
Wholemilk Rhubarb	150g	12	0.0% Z
Wholemilk Variety Pack	4x150g	1	0.0% Z
Kefir Greek Style Natural	450g	6	0.0% Z
Kefir Greek Style Coconut	450g	6	0.0% Z



## Proper Greek Style Bio-Live Yogurts

- ✓ **Bio-live** for good gut health and immune support
- ✓ Made with fresh **British** milk in support of UK farmers
- ✓ **Natural ingredients** – no artificial colours, additives or preservatives
- ✓ The natural yogurt has **No Added Sugar** and all the flavours have **Reduced Sugar**
- ✓ Made of **recycled plastic** and **card** which is **recyclable**.



**NEW LIMITED EDITION**  
Greek Style St Clement's  
Orange & Lemon from June 2023



# OTTIES YOGHURTS

*From three generations, produced on a local, award-winning dairy farm in the iconic East Kent Downs. Thick, creamy, luxurious yoghurt, using all natural flavours and from their own fresh milk made on the farm that same morning.*

PRODUCED IN HAMPSHIRE



PRODUCT	WEIGHT	CASE SIZE	VAT
Apricot Yoghurt	150g	6	0.0% Z
Black Cherry Yoghurt	150g	6	0.0% Z
Hazelnut Yoghurt	150g	6	0.0% Z
Lemon Yoghurt	150g	6	0.0% Z
Natural Yoghurt	150g	6	0.0% Z
Natural Yoghurt (PO)	500g	6	0.0% Z
Raspberry Yoghurt	150g	6	0.0% Z
Rhubarb Yoghurt	150g	6	0.0% Z
Strawberry Yoghurt	150g	6	0.0% Z





*Exclusive to Curd & Cure, our range of Deli TubS are carefully selected to give a wide variety of deli products with the convenience of a 200g tub suitable for all retailers.*



## SALADS

PRODUCT	WEIGHT	RRP	VAT
Coleslaw	200g	£2.65	0.0% Z
Red Cabbage Coleslaw	200g	£2.65	0.0% Z
Potato Salad	200g	£2.80	0.0% Z

## CREAMS & CHEESES

PRODUCT	WEIGHT	RRP	VAT
Cottage Cheese	200g	£2.55	0.0% Z
Cream Cheese	200g	£3.20	0.0% Z
Crème Fraîche	200g	£2.90	0.0% Z
Premium Kentish Hollandaise Sauce (Available April - June)	200g	£2.80	0.0% Z
Soured Cream	200g	£2.80	0.0% Z

## OLIVES

PRODUCT	WEIGHT	RRP	VAT
Mixed Olives with Garlic & Pepper	200g	£4.69	0.0% Z
Mixed Olives with Basil, Garlic and Chilli	200g	£4.35	0.0% Z
Mixed Olives with Antipasti	200g	£5.25	0.0% Z
Green Colossal Pitted Olives	200g	£3.89	0.0% Z
Pitted Kalamata (Black) Olives	200g	£4.69	0.0% Z
Pitted Green Colossal and Kalamata Olives	200g	£3.49	0.0% Z
Whole Nocellara Olives	200g	£3.39	0.0% Z

## MEDITERRANEAN VEG

PRODUCT	WEIGHT	RRP	VAT
Balsamic Onions	200g	£3.00	0.0% Z
Marinated Anchovies	200g	£5.89	0.0% Z
Peppers Stuffed with Feta	200g	£4.45	0.0% Z
Semi-Dried Tomatoes	200g	£3.25	0.0% Z
Sweet Pickled Garlic	200g	£3.20	0.0% Z

## PESTO

PRODUCT	WEIGHT	RRP	VAT
Fresh Basil Pesto	200g	£5.80	0.0% Z





# REAL OLIVE COMPANY

*Specialising in organic, fresh olives and antipasti, they source their olives from trusted artisan growers on the shores of the Mediterranean – real people who understand the unhurried rhythms of the olive tree.*



PRODUCT	WEIGHT	RRP	VAT
Sicilliana Deli Tub	160g	£3.99	0.0% Z
Tricolore Deli Tub	160g	£3.50	0.0% Z
Organic Wild Garlic & Basil Deli Tub	150g	£3.95	0.0% Z
Organic Nocellara Deli Tub	180g	£4.41	0.0% Z
Organic Limone Deli Tub	150g	£4.41	0.0% Z

## HOLY MOLY

*Dips that taste as good as homemade, with hand-picked and sun-ripened avocados from a family-owned orchard and combined with local fresh ingredients.*

PRODUCED IN  
BUCKINGHAMSHIRE



PRODUCT	WEIGHT	CASE SIZE	RRP	VAT
Original Guacamole	150g	10	£3.15	0.0% Z
Spicy Guacamole	150g	10	£3.15	0.0% Z
Breakfast Avocado	150g	10	£3.15	0.0% Z
Harissa Houmous - <b>NEW</b>	150g	12	£2.99	0.0% Z
Original Houmous - <b>NEW</b>	150g	12	£2.99	0.0% Z
Pesto Houmous - <b>NEW</b>	150g	12	£2.99	0.0% Z
Tomato & Red Pepper Salsa - <b>NEW</b>	150g	12	£2.99	0.0% Z
Trio of Original Guacamole - <b>NEW</b>	3x57g	15	£3.25	0.0% Z
Trio of Smashed Avocado - <b>NEW</b>	3x57g	15	£3.25	0.0% Z



## OLIVES & DIPS

The family at Delphi is at the heart of everything they do. All food is still hand prepared on site in London and sold all around the UK and internationally.

PRODUCED IN LONDON



PRODUCT	WEIGHT	CASE SIZE	RRP	VAT
Dolmades Stuffed Vine Leaves	150g	6	£3.15	0.0% Z
Taramosalata Dip	170g	6	£1.65	0.0% Z
Tzatziki Dip	170g	6	£1.60	0.0% Z
Aubergine Dip	170g	6	£2.79	0.0% Z
Guacamole Dip	150g	6	£2.79	0.0% Z
Houmous Dip	170g	6	£1.45	0.0% Z
Chargrilled Red Pepper Houmous Dip	170g	6	£1.79	0.0% Z
Lemon & Coriander Houmous Dip	170g	6	£1.79	0.0% Z
Meze Falafel & Houmous Dip	185g	6	£3.40	0.0% Z
Coleslaw Salad	230g	6	£2.29	0.0% Z
Couscous with Chargrilled Vegetables	160g	6	£2.79	0.0% Z
Edamame Bean Salad	200g	6	£2.79	0.0% Z
Lentil Salad	220g	6	£2.79	0.0% Z
Black Olive Houmous Dip - <b>NEW</b>	170g	6	£1.75	0.0%Z
Bombay Potato Salad - <b>NEW</b>	220g	6	£2.30	0.0%Z
Classic Potato Salad - <b>NEW</b>	220g	6	£2.30	0.0%Z
Low Fat Houmous Dip - <b>NEW</b>	170g	6	£1.35	0.0%Z
Tahini Dip - <b>NEW</b>	170g	6	£1.75	0.0%Z



# PÂTÉ GRAND-MERÈ

*Add a touch of luxury. Perfect for starters or as a delicious snack, spread on crusty bread or crackers.*



PRODUCED IN FRANCE

PRODUCT	WEIGHT	CASE SIZE	RRP	VAT
Ardennes	175g	12	£3.00	0.0% Z
Brussels	175g	12	£3.00	0.0% Z
Duck	175g	12	£3.15	0.0% Z
Garlic	175g	12	£2.95	0.0% Z
Mushroom	175g	12	£2.79	0.0% Z

# NAUTA PÂTÉ

*Tradition and so much more...*

*Nauta creates and produces delicious pâté in a progressive and creative way, with respect for the ancient family tradition, tailor-made for their domestic and foreign specialised partners.*



PRODUCED IN BELGIUM

PRODUCT	WEIGHT	CASE SIZE	RRP	VAT
Ardennes	150g	12	£2.79	0.0% Z
Brussels	150g	12	£2.79	0.0% Z
Duck with Port	150g	12	£2.79	0.0% Z
Pheasant	150g	12	£2.79	0.0% Z



PÂTÉ

# BLACK PUDDING

PRODUCT	WEIGHT	VAT
Black Pudding Ring	500g	0.0% Z

# WESSEX COUNTRY GAMMONS

*In an age where traditions can all too easily be lost and fade away, Wessex Country Gammons is proud to still use many of the techniques and recipes from yesteryear.*

PRODUCED IN DORSET

PRODUCT	WEIGHT	VAT
Unsmoked Bacon	200g	0.0% Z
Smoked Bacon	200g	0.0% Z

# DELICASA TAPAS

PRODUCT	WEIGHT	VAT
Tapas Selection - Meat & Cheese	90g	0.0% Z
Tapas Selection - Olives, Meat & Cheese	90g	0.0% Z



# GOLDSTEIN SMOKED SALMON

*Prepared and smoked as it has been for centuries - in a traditional afos smoking kiln - to yield the superb smokey flavour and texture that can only be achieved using the time honoured techniques.*

PRODUCT	WEIGHT	RRP	VAT
Smoked Salmon	100g	£6.70	0.0% Z



PRODUCED IN LONDON







*Our pre-pack cooked meats are sliced & packed to order in our custom built, SALSA certified production facilities. Curd & Cure branded, pre-priced and presented in attractive packs complete with a hanger hole, meaning they are display-ready as soon as you have unpacked your order. With an eye-catching, colourful design, our range of cooked meats have a great shelf presence and sit perfectly alongside our Curd & Cure Deli Tubs, sausages and pre-pack cheeses. Selected products also available whole, please see page 86 in the Deli section.*

PRODUCT	WEIGHT	RRP	VAT
Home Cured Ham	Variable	Price Marked	0.0% Z
	500g	£8.85	0.0% Z
Honey Roast Ham	Variable	Price Marked	0.0% Z
	500g	£9.15	0.0% Z
Smoked Ham	Variable	Price Marked	0.0% Z
Woodchurch Ham	Variable	Price Marked	0.0% Z
Turkey	Variable	Price Marked	0.0% Z
Roast Chicken	Variable	Price Marked	0.0% Z
Roast Beef	Variable	Price Marked	0.0% Z
Salt Beef	Variable	Price Marked	0.0% Z
Corned Beef	Variable	Price Marked	0.0% Z
Gala Pie	Variable	Price Marked	0.0% Z
Garlic Sausage	125g	£2.99	0.0% Z





*We have curated a selection of our best-selling cured meats to create a range of sliced charcuterie, offering a convenient pre-packed retail option without the need for slicing in-house.*

*As with our cooked meats, our charcuterie is sliced & packed to order and presented in Curd & Cure branded retail-ready packs.*

*All products are also available whole, please see page 87 in the Deli section.*

*British charcuterie production is also growing rapidly and so we are excited to also be working with some of the leading artisan producers, whose products you will find on the coming pages.*

PRODUCT	WEIGHT	RRP	VAT
Milano Salami	Variable	Price Marked	0.0% Z
Napoli Salami	Variable	Price Marked	0.0% Z
Pepperoni	Variable	Price Marked	0.0% Z
Spianata Calabrese Salami with Chilli	Variable	Price Marked	0.0% Z
Black Pepper Salami	Variable	Price Marked	0.0% Z
Chorizo	Variable	Price Marked	0.0% Z
Danish Salami	Variable	Price Marked	0.0% Z
Finocchiona Salami with Fennel	Variable	Price Marked	0.0% Z
Prosciutto Crudo	Variable	Price Marked	0.0% Z
Pancetta	Variable	Price Marked	0.0% Z
Mixed Continental Meat Selection 1 - Milano Salami, Black Pepper Salami, Fennel Salami, Spianata	80g	£3.60	0.0% Z
Mixed Continental Meat Selection 2 - Prosciutto Crudo, Milano Salami, Fennel Salami, Spianata	80g	£3.60	0.0% Z
Best of British Meat Selection - Smoked Duck Breast, Garlic Salami, Dorset Coppa, Pink Peppercorn & Cider Salami	80g	£8.60	0.0% Z

## CONTINENTAL CHARCUTERIE

PRODUCT	WEIGHT	RRP	VAT
Cooking Chorizo	280g	£4.35	0.0% Z
Spicy Chorizo Ring	200g	£3.85	0.0% Z









*A family owned English artisan charcuterie producer where quality and provenance are of the utmost importance. Locally bred and reared free range meat from traditional and rare breeds is sourced wherever possible, and seasonal wild meats from the West Country.*



PRODUCT	WEIGHT	RRP	VAT
Dorset Coppa	80g	£8.79	0.0% Z
Dorset Air Dried Pork Loin	80g	£8.79	0.0% Z
Rosette Salami	80g	£6.55	0.0% Z
Charcuterie Sharing Platter	80g	£10.03	0.0% Z
Pork & Wild Venison Pepperoni	80g	£6.55	0.0% Z
Rampisham Tingler Salami	80g	£6.55	0.0% Z
Chorizo	80g	£6.55	0.0% Z
Dorset Air-Dried Beef	80g	£9.89	0.0% Z
Guanciale	100g	£7.75	0.0% Z

# CORNDALE FARM



*Corndale Farm was established in 2012 by Alastair Crown, with the aim to produce top-quality pork from his herd of rare-breed, free-range pigs. In 2012 they started with 4 Saddleback pigs and fell in love with keeping pigs and processing their own meat. Their herd soon grew and within 1 year they had increased the herd size to 30 pigs. They then invested in breeding stock and today they breed all their own meat pigs which ensures full traceability.*



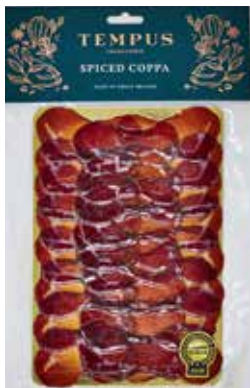
PRODUCT	WEIGHT	RRP	VAT
Chilli Chorizo	110g	£5.95	0.0% Z
Chorizo Picante	110g	£5.95	0.0% Z
Fennel Salami	110g	£5.95	0.0% Z
Garlic & Pepper Salami	110g	£5.95	0.0% Z





*They butcher, ferment and age their products, then finish them up for up to one year in their custom-built ageing room where the natural moulds are allowed to colonise. Their understanding of spices have led them to their multi-award winning British Charcuterie range.*

PRODUCED IN  
LONDON



PRODUCT	WEIGHT	RRP	VAT
King Peter Ham	75g	£9.50	0.0% Z
Achari Spiced Salami	75g	£5.99	0.0% Z
Air-Dried Dairy Beef	75g	£8.45	0.0% Z
Coppa Smoked	75g	£7.85	0.0% Z
Coppa Spiced	75g	£7.85	0.0% Z
Salami	75g	£5.99	0.0% Z
Spiced Loin	75g	£7.85	0.0% Z
Mixed Charcuterie Pack	75g	£13.70	0.0% Z



*Obsessive about the craft they have been pursuing for over 10 years, British charcuterie pioneers, John Doig and Ian Jones, inspire the invention of many local classics in the young British charcuterie movement.*



PRODUCED IN KENT

PRODUCT	WEIGHT	RRP	VAT
18-month British Air-Dried Ham	60g	£6.65	0.0% Z
British Bresaola	60g	£6.65	0.0% Z
Ebony Farm Lamb & Lemon Saucisson	60g	£6.65	0.0% Z
Wild Fennel Saucisson	60g	£5.65	0.0% Z
English Summer Herb Saucisson	60g	£5.65	0.0% Z

### Beer Sticks

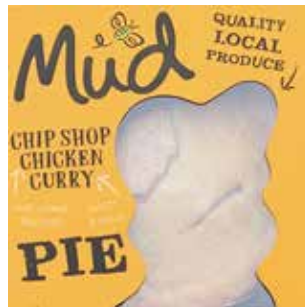
Venison Sticks (5 Pack)	N/A	£6.65	0.0% Z
Hellfire Sticks (5 Pack)	N/A	£5.65	0.0% Z
Original Beer Sticks (5 Pack)	N/A	£5.65	0.0% Z



*Delicious, locally grown, reared or produced ingredients and based on family recipes. With a passion for tasty pies, Mud Pies are the ultimate homely, wholesome and delicious pie experience.*

**PRODUCED IN CHICHESTER**

PRODUCT	WEIGHT	RRP	VAT
Chicken, Ham & Leek Pie	220g	£4.50	0.0% Z
Chicken & Mushroom Pie	220g	£4.50	0.0% Z
Steak & Ale Pie	220g	£4.50	0.0% Z
Steak & Kidney Pie	220g	£4.50	0.0% Z
Steak & Stilton Pie	220g	£4.50	0.0% Z
Chip Shop Chicken Curry Pie	220g	£4.50	0.0% Z
Game Pie	220g	£4.50	0.0% Z
Mushroom & Asparagus Pie	220g	£4.50	0.0% Z
Squash, Spinach & Feta (Vegan) Pie	220g	£4.50	0.0% Z
Squiche Lorraine	250g	£5.29	0.0% Z
Red Onion Marmalade & Brie Squiche	250g	£5.29	0.0% Z
Roasted Veg and Feta Squiche	250g	£5.29	0.0% Z



*Please Note: Can be purchased chilled or frozen & seasonal flavours available intermittently*





***Our business model is a little different to most other bakers in so much as some years ago we decided to only make pies that we would wish to eat ourselves not pies driven by a price. To achieve this, we undertook the whole process of making every component of each pie from the short and puff pastry to all the fillings using family recipes some of which go back 40 years, no additives or preservatives are used, and only local produce and fresh ingredients.***

**ORDER DAY 1 FOR DELIVERY DAY 3**

**PRODUCED IN SUSSEX**

PRODUCT	WEIGHT	CASE SIZE	RRP	VAT
Pork Pies	230g	9	£3.25	0.0% Z
Pork & Stilton Pork Pie	230g	9	£4.25	0.0% Z
Pork & Caramelised Onion Cheddar Pork Pie	230g	9	£4.25	0.0% Z
Pork with Chicken & Ham Pork Pie	230g	9	£3.45	0.0% Z
Pork with Game Pork Pie	230g	9	£4.25	0.0% Z
Quiche Lorraine	265g	6	£4.25	0.0% Z
Spanish Quiche	265g	6	£4.25	0.0% Z
Broccoli & Stilton Quiche	265g	6	£4.25	0.0% Z
Brie & Sundried Tomato Quiche	265g	6	£4.25	0.0% Z
Caramelised Onion & Goats Cheese Quiche	265g	6	£4.25	0.0% Z
Leek, Mushroom & Bacon Quiche	265g	6	£4.25	0.0% Z
Sausage Roll	200g	6	£2.60	0.0% Z
Chicken & Mushroom Pie	230g	6	£2.80	0.0% Z
Chicken, Gammon & Leek Pie	230g	6	£2.80	0.0% Z
Chicken Madras Pie	230g	6	£2.80	0.0% Z
Rabbit & Bacon Pie	230g	6	£2.80	0.0% Z
Roasted Veg & Halloumi Pie	230g	6	£2.80	0.0% Z
Roasted Veg & Sheese Pie	230g	6	£2.80	0.0% Z
Spinach, Red Pepper & Feta Pie	230g	6	£2.80	0.0% Z
Tofu, Sweet Potato & Butternurt Squash Pie	230g	6	£2.80	0.0% Z
West Country Cheddar Pie	230g	6	£2.80	0.0% Z
Steak & Kidney Pie	230g	6	£3.00	0.0% Z
Venison & Bacon Pie	230g	6	£3.00	0.0% Z
Steak & Stilton Pie	230g	6	£3.60	0.0% Z
Steak, Mushroom & Ale Pie	230g	6	£3.60	0.0% Z
Minty Lamb Pie	230g	6	£4.25	0.0% Z
Chicken, Gammon & Leek Pub Pie	320g	6	£3.60	0.0% Z
Rabbit & Bacon Pub Pie	320g	6	£3.60	0.0% Z
Venison & Bacon Pub Pie	320g	6	£4.20	0.0% Z
Beetroot & Goats Cheese Pub Pie	320g	6	£4.30	0.0% Z



# TAILORMADE PIES (CONT'D)

ORDER DAY 1 FOR  
DELIVERY DAY 3

PRODUCED IN  
SUSSEX

PRODUCT	WEIGHT	CASE SIZE	RRP	VAT
Steak, Mushroom & Ale Pub Pie	320g	6	£4.65	0.0% Z
Junior Steak & Kidney Pudding	300g	6	£3.95	0.0% Z
Bacon & Onion Pudding	420g	6	£4.20	0.0% Z
Steak & Kidney Pudding	420g	6	£4.90	0.0% Z
Venison & Bacon Pudding	420g	6	£5.40	0.0% Z
Game Pudding	420g	6	£6.00	0.0% Z
Steak, Mushroom & Ale Pudding	420g	6	£5.95	0.0% Z
Steak, Red Wine & Horseradish Pudding Bacon & Egg	420g	6	£5.95	0.0% Z
Flan (PO) - <b>NEW</b>	165g	N/A	£2.70	0.0% Z
Sussex Pasty (PO) - <b>NEW</b>	240g	N/A	£3.30	0.0% Z

## KENTISH MAYDE

*A family run company, locally produced in their kitchen in Biddenden, Kent, with only the finest ingredients to produce the best fillings.*

PRODUCED IN  
KENT

PRODUCT	WEIGHT	CASE SIZE	RRP	VAT
Chicken & Asparagus Pie	220g	8	£3.30	0.0% Z
	360g	6	£4.60	0.0% Z
Chicken, Smoked Bacon & Leek Pie	220g	8	£3.30	0.0% Z
	360g	6	£4.60	0.0% Z
	800g	6	£9.99	0.0% Z
Chicken & Mushroom Pie	220g	8	£3.30	0.0% Z
	360g	6	£4.60	0.0% Z
	800g	6	£9.99	0.0% Z
Chicken, Brie & Cranberry Pie	220g	8	£3.30	0.0% Z
	360g	6	£4.60	0.0% Z
	800g	6	£9.99	0.0% Z
Spinach & Mushroom Pie	220g	8	£3.30	0.0% Z
	360g	6	£4.60	0.0% Z
Steak & Ale Pie	220g	8	£3.30	0.0% Z
	360g	6	£4.60	0.0% Z
	800g	6	£9.99	0.0% Z





PRODUCT	WEIGHT	CASE SIZE	RRP	VAT
Steak & Cheddar Pie	220g	8	£3.30	0.0% Z
	360g	6	£4.60	0.0% Z
	800g	6	£9.99	0.0% Z
Steak & Kidney Pie	220g	8	£3.30	0.0% Z
	360g	6	£4.60	0.0% Z
	800g	6	£9.99	0.0% Z
Steak & Stilton Pie	220g	8	£3.30	0.0% Z
	360g	6	£4.60	0.0% Z
<b>Frozen Suet Puddings</b>				
Bacon & Onion Pudding	400g	6	£4.75	0.0% Z
Chicken & Bacon Pudding	400g	6	£4.75	0.0% Z
Lamb & Mint Pudding	400g	6	£5.45	0.0% Z
Steak & Ale Pudding	400g	6	£4.75	0.0% Z
Steak & Kidney Pudding	400g	6	£4.75	0.0% Z
Steak & Stilton Pudding	400g	6	£4.75	0.0% Z
<b>Frozen Fruit Pies</b>				
Apple Pie	800g	6	£5.99	0.0% Z
Apple & Blackberry Pie	800g	6	£5.99	0.0% Z
Apple & Raspberry Pie	800g	6	£5.99	0.0% Z
Apple & Toffee Pie	800g	6	£5.99	0.0% Z
Cherry Pie	800g	6	£5.99	0.0% Z
<b>Frozen Sweet Puddings</b>				
Chocolate Brownie Pudding (PO)	185g	18	£2.60	0.0% Z
Sticky Toffee Pudding (PO)	185g	18	£2.60	0.0% Z



# THE RESCUE RANGE

*Curd & Cure's award-winning, own brand range, part of our fight against food waste to rescue surplus ingredients that would otherwise be wasted.*

PRODUCED IN KENT



PRODUCT	WEIGHT	RRP	VAT
Stilton & Broccoli Soup with Kentish Potatoes	600g	£4.80	0.0% Z
	600g	£4.80	0.0% Z
Mac & Cheese Soup with Kentish Potatoes	600g	£4.80	0.0% Z

*Please Note: Seasonal - only available from October - April*

# YORKSHIRE PROVENDER

*Family inspired and award-winning range of delicious soups. Made in small batches and focused on fresh, simple, natural, local ingredients.*

PRODUCED IN NORTH YORKSHIRE



PRODUCT	WEIGHT	CASE SIZE	RRP	VAT
Cauliflower & Kale	600g	4	£2.75	0.0% Z
Chicken & Lentil with Spinach & Cumin	600g	4	£2.75	0.0% Z
Roast Chicken & Traditional Vegetables	600g	4	£2.75	0.0% Z
Moroccan Tagine	600g	4	£2.75	0.0% Z
Tomato & Red Pepper with Wensleydale Cheese	600g	4	£2.75	0.0% Z
Root Vegetable with Pearl Barley	600g	4	£2.75	0.0% Z

*Please Note: Seasonal - only available from October - April*



SOUP

*Kentish Oils are an award-winning range of rapeseed oils made using specially selected seed which is cold pressed, filtered & bottled in small batches just outside Canterbury.*

**PRODUCED IN KENT**



PRODUCT	WEIGHT	CASE SIZE	RRP	VAT
Original Rapeseed Oil	250ml	6	£4.60	0.0% Z
	500ml	6	£5.95	0.0% Z
	100ml	6	£2.29	0.0% Z
Basil Infused Rapeseed Oil	250ml	6	£4.80	0.0% Z
Garden Mint Infused Rapeseed Oil	250ml	6	£4.80	0.0% Z
Garlic & Herb Infused Rapeseed Oil	250ml	6	£4.80	0.0% Z
	500ml	6	£6.25	0.0% Z
Jalapeño Infused Rapeseed Oil	250ml	6	£4.80	0.0% Z
	500ml	6	£6.25	0.0% Z
Lemon Infused Rapeseed Oil	250ml	6	£4.80	0.0% Z
	500ml	6	£6.25	0.0% Z
Rosemary Infused Rapeseed Oil	250ml	6	£4.80	0.0% Z
Truffle Rapeseed Oil	250ml	6	£10.25	0.0% Z
Presentation Gift Set (Lemon, Garlic, Chilli & Original)	4x250ml	1	£18.00	0.0%Z
Presentation Gift Set (Basil, Mint, Rosemary & Original)	4x250ml	1	£18.00	0.0%Z
Original Rapeseed Oil Refill	10ltr			0.0%Z
Lemon Rapeseed Blended Oil Refill	10ltr			0.0%Z
Garlic & Herb Rapeseed Blended Oil Refill	10ltr			0.0%Z
Jalapeño Rapeseed Oil Blended Refill	10ltr			0.0%Z





IDEAL FOR DRESSING & MARINADING



*From the Garden of England*

KENTISH  
CONDIMENTS

# *Kentish Condiments New Caesar Dressing*

Made using our signature cold press rapeseed oil and the finest ingredients for a rich and creamy finish.

The perfect accompaniment to a classic Caesar or when used as a BBQ marinade for a little tang.



**Available to  
purchase online**

OUR FULL RANGE IS  
AVAILABLE IN 240ML



[kentishcondiments.com](http://kentishcondiments.com)

Our entire range of Kentish Oils & Condiments products are Red Tractor certified; not only can you trust in the provenance, but we can also guarantee our 'Farm to Fork' experience.



# KENTISH CONDIMENTS

*Kentish Oils are used to produce their delicious range of Kentish Condiments dressings, marinades and mayonnaises.*



PRODUCT	WEIGHT	CASE SIZE	RRP	VAT
Caramelised Shallot & Cider Vinegar Dressing	240ml	6	£4.50	0.0% Z
Garden Herb Vinaigrette	240ml	6	£4.50	0.0% Z
Honey & Mustard Dressing	240ml	6	£4.50	0.0% Z
Caesar Dressing - <b>NEW</b>	240ml	6	£4.50	0.0% Z
Chilli Mayonnaise	250g	6	£4.29	0.0% Z
Garlic Mayonnaise	250g	6	£4.29	0.0% Z
Original Mayonnaise	250g	6	£4.29	0.0% Z
Hollandaise	250g	6	£4.29	0.0% Z

# GLOBAL HARVEST QUINCE

*Homemade in Dorset, the first award-winning set fruit conserve and the perfect alternative to traditional chutneys.*



PRODUCT	WEIGHT	CASE SIZE	RRP	VAT
Quince Set Fruit Conserve	200g	1	£6.95	0.0% Z
Damson Plum Set Fruit Conserve	200g	1	£6.95	0.0% Z
Pear Set Fruit Conserve	200g	1	£6.95	0.0% Z
Sticky Date Membrillo - <b>NEW</b>	200g	1	£5.99	0.0% Z
Mulled Spiced Apple Membrillo - <b>NEW</b>	200g	1	£5.99	0.0% Z





# SNOWDONIA CHUTNEYS

*The perfect addition to any cheeseboard, an innovative range of products from  
The Snowdonia Cheese Company.*

PRODUCED IN  
NORTH WALES



PRODUCT	WEIGHT	CASE SIZE	RRP	VAT
Balsamic Caramelised Onion Chutney	100g	12	£3.25	0.0% Z
Fig & Apple Chutney	100g	12	£3.25	0.0% Z
Pear, Date & Cognac Chutney	100g	12	£3.25	0.0% Z
Spiced Tomato & Vodka Chutney	100g	12	£3.25	0.0% Z
Rhubarb & Gin Chutney	100g	12	£3.25	0.0% Z

## SINGLE VARIETY

*Multi-award winning preserves including Great Taste Awards for every product they have entered.  
No nasties, only natural ingredients in all products, as well as reduced sugars in the fruit preserves.*

PRODUCED IN  
LONDON

PRODUCT	WEIGHT	CASE SIZE	RRP	VAT
Fireflame Chilli Jam	225g	6	£5.25	0.0% Z
Ben Hope Blackcurrant Preserve	225g	6	£5.25	0.0% Z
Blood Orange Marmalade	225g	6	£5.25	0.0% Z
Jalapeño Jam	225g	6	£5.25	0.0% Z
Seville Orange Marmalade	225g	6	£5.25	0.0% Z
Lemon Drop Chilli Jam	225g	6	£6.00	0.0% Z
Black Bursa Fig Preserve (from Sept)	225g	6	£6.00	0.0% Z
Harbinger Rhubarb Preserve	225g	6	£6.00	0.0% Z
Maravilla Raspberry Preserve	225g	6	£6.00	0.0% Z
Morello Cherry Preserve (from Sept)	225g	6	£6.00	0.0% Z
Sonata Strawberry Preserve	225g	6	£6.00	0.0% Z
King George Blackberry Preserve	225g	6	£6.00	0.0% Z
Passionfruit Preserve	225g	6	£6.00	0.0% Z
Amalfi Lemon Marmalade	225g	6	£3.95	0.0% Z



OILS & CONDIMENTS

*Beginning in their family kitchen, The Bay Tree aims to make the wonder of nature's finest flavours a part of everyday life.*

PRODUCED IN  
**DEVON**

PRODUCT	WEIGHT	CASE SIZE	RRP	VAT
Perfectly Piccalilli	290g	6	£3.65	0.0% Z
Beetroot & Horseradish Relish	290g	6	£3.65	0.0% Z
Red Onion Marmalade	200g	6	£3.65	0.0% Z
Sticky Figgy Chutney	210g	6	£3.65	0.0% Z
Real Ale Chutney	200g	6	£3.65	0.0% Z
Glorious Garlic Pickle	200g	6	£3.65	0.0% Z
Gooseberry & Corriander Chutney	200g	6	£3.65	0.0% Z
Spiced Tomato & Onion Chutney	200g	6	£3.65	0.0% Z
Cheeseboard Chutney	195g	6	£3.65	0.0% Z
Coronation Sauce	195g	6	£3.65	0.0% Z
Hot Chilli Chutney	180g	6	£3.65	0.0% Z



Make the ordinary **EXTRA**ordinary

Best selling chutneys & NEW Coronation Sauce now available in 200g jars



**CORONATION SAUCE • SPICY TOMATO & CARAMELISED ONION CHUTNEY • RED ONION MARMALADE • GOOSEBERRY & CORIANDER CHUTNEY • GLORIOUS GARLIC PICKLE • HOT CHILLI CHUTNEY • REAL ALE CHUTNEY • SWEET CHILLI JAM • HOT STUFF HORSERADISH • CHEESEBOARD CHUTNEY • ROSEMARY & GIN JELLY • SPICED APPLE & ONION CHUTNEY**



*On a mission to connect people to the joy and versatility of fresh herbs and make them a part of everyday life with their ability to transform a simple dish.*

PRODUCED IN KENT



PRODUCT	WEIGHT	CASE SIZE	RRP	VAT
<b>Dressings</b>				
Thyme & Balsamic Dressing	250ml	6	£3.95	0.0% Z
Tarragon & Lemon Dressing	250ml	6	£3.95	0.0% Z
Parsley & Red Onion Dressing	250ml	6	£3.95	0.0% Z
Vegan Caesar Dressing - <b>NEW</b>	250ml	6	£3.95	0.0% Z
<b>Sauces</b>				
Basil & Tomato Sauce	325g	6	£3.99	0.0% Z
Oregano, Olive & Tomato Sauce	325g	6	£3.99	0.0% Z
Sage & Spicy Tomato Sauce	325g	6	£3.99	0.0% Z
<b>Ketchups</b>				
Tomato Ketchup with Rosemary	260g	6	£3.95	0.0% Z
Roasted Red Pepper Ketchup with Thyme	260g	6	£3.95	0.0% Z
Brown Sauce	260g	6	£3.95	0.0% Z
<b>Vegan Mayos</b>				
Lemon & Herb Mayo	240g	6	£3.80	0.0% Z
Mixed Herb Mayo	240g	6	£3.80	0.0% Z
Roasted Garlic & Herb Mayo	240g	6	£3.80	0.0% Z
<b>Dips</b>				
Peamole Dip	200g	6	£3.99	0.0% Z
Spicy Salsa Dip	200g	6	£3.99	0.0% Z
Onion & Chive Dip	200g	6	£3.99	0.0% Z







# NEW CAESAR DRESSING

A CREAMY, HERBY ADDITION TO A CLASSIC CAESAR SALAD, A FRESH DIP FOR CRUDITÉS OR GREAT AS A BBQ MARINADE.

AVAILABLE IN 250ML



DISCOVER OUR ENTIRE RANGE  
[ALITTLEBIT.CO.UK](http://ALITTLEBIT.CO.UK)

@ALITTLEBITFOOD



# MUST CHUP by Salter's



A unique award winning blend of Chilli, mustard & tomato sauce. Perfect as a marinade, dip, cooking sauce & traditional Ketchup. Gluten, dairy and nut free.

✓ Vegan & vegetarian friendly.

*Best of both worlds!*



Available in gift boxes



## MUST CHUP

*From two brothers, food lovers and big kids. Must Chup have created a blend of fresh tomato ketchup and mustard, not as sweet as ketchup and not as hot as mustard.*



PRODUCT	WEIGHT	CASE SIZE	RRP	VAT
Original	260g	6	£4.25	0.0% Z
Kick	260g	6	£4.25	0.0% Z
Big Kick	260g	6	£4.25	0.0% Z
Bad Boy Kick	260g	6	£4.25	0.0% Z
Gift Set	4x250ml	1	£20.65	0.0% Z



OILS & CONDIMENTS

# WOODEN SPOON

52

*A small, well established, forward-thinking company situated in a beautiful rural location in Wye, Kent. They pride themselves in the production of unique preserves using only the finest quality ingredients, and where possible, their produce is sourced from local growers ensuring authenticity and quality.*



PRODUCT	WEIGHT	CASE SIZE	RRP	VAT
Apricot Jam	340g	6	£4.50	0.0% Z
Raspberry Jam	340g	6	£4.50	0.0% Z
Strawberry Jam	340g	6	£4.50	0.0% Z
Thick Cut Marmalade	340g	6	£4.50	0.0% Z
Blackcurrant Jam	340g	6	£4.50	0.0% Z

# HARRINGTON FOODS

*A small family-run business, first made in a farmhouse kitchen in Benenden, a village in the Weald of Kent.*



PRODUCT	WEIGHT	CASE SIZE	RRP	VAT
Benenden Sauce	250ml	6	£5.39	0.0% Z
	500ml	6	£9.29	0.0% Z
Quiddity Sauce	250ml	6	£5.39	0.0% Z

## OILS & CONDIMENTS





## SERIOUS PIG

*The idea began with a conversation in the pub between two friends to find the perfect snacking accompaniment. Serious Pig sources high quality pork, from the very best, British farms.*

PRODUCED IN LONDON

PRODUCT	WEIGHT	CASE SIZE	RRP	VAT
<b>Snackalami</b>				
Classic	30g	12x30g	£2.25	0.0% Z
Chilli & Paprika	30g	12x30g	£2.25	0.0% Z

## OLLY'S SNACKS

NEW RANGE

*After launching their first ever olive snack pouches, and across the next 3 years they continued on their mission to bring smiles to as many faces as possible with our olives, and they did just that!*

*Across the space of 18 months their range of snacks grew from 3 to 14, with the birth of their nut mixes, pretzel thins and chocolate covered pretzel thins!*

PRODUCED IN LONDON



PRODUCT	WEIGHT	CASE SIZE	RRP	VAT
Dark Chocolate Pretzel Thins	90g	10	£3.00	20.0% S
Milk Chocolate Pretzel Thins	90g	10	£3.00	20.0% S
Chilli & Rosemary Green Olive Pouch	50g	12	£2.00	0.0% Z
Lemon & Thyme Green Olive Pouch	50g	12	£2.00	0.0% Z

## SIMPLY DIVINE

NEW RANGE

*Award-winning chocolate chip cookie dough was originally founded in Portland, Oregon USA. They are now churning out freshly made chocolate chip cookie dough locally in Canterbury, Kent. The cookie dough can be eaten just as it is or baked and enjoyed as chocolate chip cookie dough or hot cookie dough.*

PRODUCED IN KENT

PRODUCT	WEIGHT	CASE SIZE	RRP	VAT
Cookie Dough Tub	16oz	1	£7.95	0.0% Z



SNACKING



# KENT CRISPS®

TRADITIONAL HAND COOKED BRITISH CRISPS



Our crisps are created using real food ingredients and partnerships with some of Kent's finest producers. We only select the finest British potatoes and lovingly hand cook them to give you a traditional crunch.

**Gluten Free • Dairy Free\* • No Added MSG  
No Artificial Colours or Flavourings**

KENTCRISPS.COM   



\*With the exception of Oyster & Vinegar and Ashmore Cheese & Onion



*Award-winning crisps from the Garden of England. Kent Crisps has partnered with local food producers to create some of the best of British flavours for their premium quality British snacks.*

PRODUCT	WEIGHT	CASE SIZE	RRP	VAT
Ashmore Cheese & Onion	40g	20 x 40g	£1.25	20.0% S
Ham & Mustard	40g	20 x 40g	£1.25	20.0% S
Lamb & Rosemary	40g	20 x 40g	£1.25	20.0% S
Oyster & Vinegar	40g	20 x 40g	£1.25	20.0% S
Sea Salt & Vinegar with Biddenden Cider	40g	20 x 40g	£1.25	20.0% S
Sea Salt	40g	20 x 40g	£1.25	20.0% S
Smoked Chipotle Chilli	40g	20 x 40g	£1.25	20.0% S
Ashmore Cheese & Onion	150g	10 x 150g	£2.50	20.0% S
Oyster & Vinegar	150g	10 x 150g	£2.50	20.0% S
Sea Salt & Vinegar with Biddenden Cider	150g	10 x 150g	£2.50	20.0% S
Sea Salt	150g	10 x 150g	£2.50	20.0% S
Smoked Chipotle Chilli	150g	10 x 150g	£2.50	20.0% S



*Gourmet nuts and seed recipes, handcrafted using a unique process and using local suppliers for the very best quality and provenance of ingredients.*

PRODUCT	WEIGHT	CASE SIZE	RRP	VAT
<b>Nuts</b>				
Chilli & Fennel Mixed Nuts	40g	20x40g	£1.55	20.0% S
Dry Roasted Peanuts	40g	20x40g	£1.10	20.0% S
Pink Peppercorn Cashews & Peanuts	100g	12x100g	£3.10	20.0% S
Salt & Pepper Cashews	40g	20x40g	£1.55	20.0% S
Salt Crust Peanuts	40g	20x40g	£1.10	20.0% S
Sea Salt & Herb Mixed Nuts	40g	20x40g	£1.55	20.0% S
Smoked Applewood Mixed Nuts	100g	12x100g	£3.10	20.0% S
Mexican Sweet Chilli Mixed Nuts - <b>NEW</b>	100g	12x100g	£3.40	20.0% S
Rosemary Almonds - <b>NEW</b>	100g	12x100g	£3.40	20.0% S
Spring Wild Garlic Mixed Nuts - <b>NEW</b>	100g	12x100g	£3.40	20.0% S
Rosemary Almonds - <b>NEW</b>	40g	20x40g	£1.70	20.0% S
<b>Olives</b>				
Green Olives With Chilli & Black Pepper	50g	12x50g	£2.30	0.0% Z
Green Olives With Lemon & Oregano	50g	12x50g	£2.30	0.0% Z
Kalamata & Green Olives with Rosemary & Garlic	50g	12x50g	£2.30	0.0% Z

## YUMMYCOMB



*A sweet tooth, an eye for the unusual with a heart full of tradition run alongside their strong family values, these are the foundations of Yummycomb. They ensure only the finest sustainable Belgian chocolate is used to smother their delicious honeycomb and nothing but 100% natural flavourings can make their way into our products.*



PRODUCT	WEIGHT	CASE SIZE	RRP	VAT
Honeycomb in Belgian Milk Chocolate Pocket Pack 6x100g	100g	6	£3.50	20.0% S
Honeycomb in Salted Caramel Belgian Chocolate	100g	6	£3.50	20.0% S





# Mr Filbert's®

SNACKS BEYOND EXPECTATION

A masterclass  
of fine flavour



A. Filbert



NEW  
PACK SIZE  
50G



[mrfilberts.com](http://mrfilberts.com)

Handmade for  
incredible taste

100%  
Wholesome

Over 40  
taste awards





# PETER'S YARD



## TIME WELL SPENT

At Peter's Yard, we know good things take time. Our sourdough crackers are made from a 45-year-old sourdough starter, fermented for 16 hours before each batch is baked. Crafted without shortcuts or artificial ingredients for award-winning flavour and crunch.



VOTED NUMBER 1 BISCUIT BRAND  
2022-2023



*Swedish-inspired crispbreads, with award-winning flavour and crunch. Made in an artisan bakery in the UK, following the original Swedish recipe and using their 45 year old sourdough starter.*

PRODUCED IN  
SHROPSHIRE



PRODUCT	WEIGHT	CASE SIZE	RRP	VAT
Sourdough Original Crispbread	105g	12	£3.00	0.0% Z
Sourdough Spelt & Fig Crispbread	100g	12	£3.00	0.0% Z
Sourdough Charcoal & Rye Crispbread	90g	12	£3.00	0.0% Z
Sourdough Crispbread Sharing Platter Original	350g	5	£6.75	0.0% Z
Sourdough Crispbread Selection Box of 3 Variants - Original, Charcoal & Rye and Spelt & Rosemary	270g	6	£7.30	0.0% Z
Pink Peppercorn Sourdough Crackers	90g	12	£3.00	0.0% Z
Rosemary & Sea Salt Sourdough Crackers	90g	12	£3.00	0.0% Z
Poppyseed Sourdough Crackers	90g	12	£3.00	0.0% Z
Smoked Chilli Flatbreads	115g	12	£3.00	0.0% Z
Sea Salt Sourdough Flatbreads	115g	12	£3.00	0.0% Z
Seeded Sourdough Flatbreads	115g	12	£3.00	0.0% Z
Travel Packs (PO)	N/A	x100	N/A	0.0% Z





*A long-standing family bakery in the Derbyshire Peak District. Made by hand, by real people using the best quality ingredients.*

PRODUCED IN DERBYSHIRE



PRODUCT	WEIGHT	CASE SIZE	RRP	VAT
Damsel Buttermilk Wafers	125g	6	£3.15	0.0% Z
Damsel Charcoal Wafers	125g	6	£3.15	0.0% Z
Damsel Wheat Wafers	125g	6	£3.15	0.0% Z
Damsel Gluten Free Charcoal Crackers	125g	6	£3.65	0.0% Z
Ale Crackers	100g	6	£3.15	0.0% Z
Earth Crackers	100g	6	£3.15	0.0% Z
Fire Crackers	100g	6	£3.15	0.0% Z
Water Crackers	100g	6	£3.15	0.0% Z
Three Nut Crackers	125g	6	£3.50	0.0% Z
Three Seed Crackers	125g	6	£3.50	0.0% Z
Three Fruit Crackers	125g	6	£3.50	0.0% Z
Cranberry & Raisin Toast	100g	6	£4.50	0.0% Z
Fig & Sultana Toast	100g	6	£4.50	0.0% Z
Plum & Date Toast	100g	6	£4.50	0.0% Z
Gluten Free Cranberry & Raisin Toast	100g	6	£5.95	0.0% Z
Best Of Miller's Selection	350g	4	£11.40	0.0% Z





*Joe & Dawn Reade were fresh-faced and naïve young graduates of the University of Edinburgh when they started baking bread in a converted garage in Tobermory in 1994. In 1996 they bought a shop premises on Tobermory's colourful Main Street, which became the Island Bakery Delicatessen. It was through stocking the deli with tempting speciality foods that Dawn realized that there was a bit of a gap in the market for tempting organic biscuits. Keen to make something that could travel beyond Mull, the Reades thought that biscuits seemed to be an excellent product to introduce to places beyond the island's shores.*

PRODUCED IN SCOTLAND



PRODUCT	WEIGHT	CASE SIZE	RRP	VAT
Isle of Mull Cheese Biscuits Harissa with Chilli and Cumin	100g	12	£2.85	0.0% Z
Isle of Mull Cheese Biscuits Traditional Farmhouse Cheddar	100g	12	£2.50	0.0% Z
Isle of Mull Cheese Biscuits with Onion and Thyme	100g	12	£2.85	0.0% Z

# ISLE OF MULL CHEESE BISCUITS



Traditional  
Isle of Mull  
Cheese  
Biscuits



*Onion & Thyme, Traditional or Harissa with Chilli & Cumin*



According to Artful Baker, their creations are the 'biscuits of tomorrow', a deliciously decadent and a worthwhile break from any other biscuit. Whether you fancy the perfect dunker for your coffee break, a light snack or a tasting session with friends, the Artful Baker range is for you.

PRODUCED IN  
**DORSET**



PRODUCT	WEIGHT	CASE SIZE	RRP	VAT
Fennel, Pink Peppercorn & Sea Salt Biscotti	100g	8	£3.29	0.0% Z
Salted Caramel, Pecan & Roasted Hazelnut Biscotti	100g	8	£3.29	0.0% Z
Smoked Jalapeño & Lime Biscotti	100g	8	£3.29	0.0% Z
Sour Cherry & Dark Chocolate Biscotti	100g	8	£3.29	0.0% Z
Sundried Tomato, Kalamata Olives & Oregano Biscotti	100g	8	£3.29	0.0% Z
Triple Belgian Chocolate Biscotti	100g	8	£3.29	0.0% Z



Naturally delicious and full of real fruit juice, expertly blended with pure Kingsdown Water which is naturally filtered through the chalk hills of the North Downs.

PRODUCED IN  
KENT



PRODUCT	WEIGHT	CASE SIZE	RRP	VAT
<b>Sparkling Pressés</b>				
Apple Sparkle	330ml	12	£1.75	20.0% S
Cloudy Lemonade	330ml	12	£1.75	20.0% S
Ginger Sparkle	330ml	12	£1.75	20.0% S
Rhubarb Sparkle	330ml	12	£1.75	20.0% S
Blackcurrant Sparkle	330ml	12	£1.75	20.0% S
Elderflower Sparkle	330ml	12	£1.75	20.0% S
Orange Sparkle	330ml	12	£1.75	20.0% S
Apple Sparkle	750ml	6	£3.50	20.0% S
Cloudy Lemonade	750ml	6	£3.50	20.0% S
Ginger Sparkle	750ml	6	£3.50	20.0% S
Rhubarb Sparkle	750ml	6	£3.50	20.0% S
Elderflower Sparkle	750ml	6	£3.50	20.0% S
Orange Sparkle	750ml	6	£3.50	20.0% S
Blackcurrant Sparkle	750ml	6	£3.50	20.0% S
<b>Water</b>				
Still Natural Spring Water	330ml	24	£0.69	20.0% S
Sparkling Natural Water	330ml	24	£0.69	20.0% S
Still Natural Spring Water	750ml	12	£1.15	20.0% S
Sparkling Natural Water	750ml	12	£1.15	20.0% S
Still Natural Spring Water - <b>NEW</b>	500ml	24	£0.95	20.0% S
Sparkling Natural Water - <b>NEW</b>	500ml	24	£0.95	20.0% S





BEAUTIFUL SOFT DRINKS THAT  
TASTE AS GOOD AS THEY LOOK  
FROM KINGSDOWN WATER



7 flavours available in elegant 330ml & 750ml glass bottles



[www.kingsdownwater.com](http://www.kingsdownwater.com)

*Pioneers of mixology, united by one purpose - making cocktail hour, every hour. They consider flavour to be the fundamental factor throughout their process, and they will never waiver from that.*

PRODUCED IN  
SUFFOLK

PRODUCT	WEIGHT	CASE SIZE	RRP	VAT
Blood Orange Old Fashioned 12% ABV - <b>NEW</b>	150ml	24	£4.95	20.0% S
Lemon and Elderflower Gin Fizz 8% ABV - <b>NEW</b>	250ml	24	£4.95	20.0% S
Matcha Mojito 8% ABV - <b>NEW</b>	250ml	24	£4.95	20.0% S
Mocha Martini 10% ABV - <b>NEW</b>	250ml	24	£4.95	20.0% S
Pink Grapefruit Gin Fizz 8% ABV - <b>NEW</b>	250ml	24	£4.95	20.0% S
Raspberry Cosmo 10% ABV - <b>NEW</b>	250ml	24	£4.95	20.0% S

**NICHE COCKTAILS**  
MASTERS OF MIXOLOGY

**Introducing Niche Cocktails - mixed  
by us, to be enjoyed by you.**

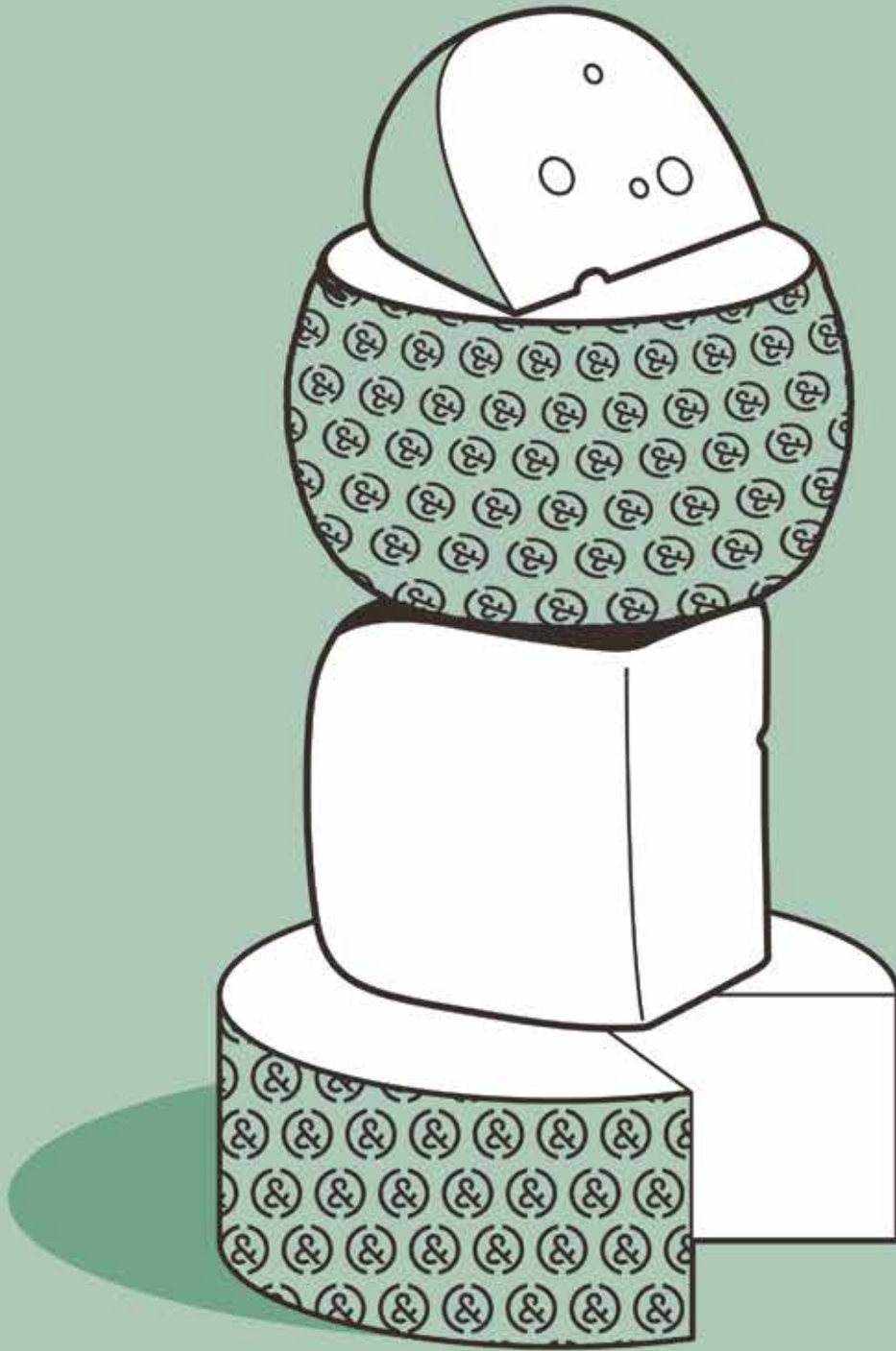
- Easy quick serving solution
- All-natural ingredients - no added preservatives or flavourings
- Premium strength ABV (8-12%)
- Minimal staff training needed for excellent & consistent serves
- Convenient & easy to store with long shelf lives
- Fully recyclable cans and outer packaging



**PREMIUM STRENGTH  
PREMIUM FLAVOUR**

[nichecocktails.co.uk](http://nichecocktails.co.uk)

# DELI





**CHEESEMAKERS OF CANTERBURY**

Traditionally made in Kent, a full range of British artisanal cheeses. Time, dedication and a whole lot of love go into producing cheeses the old-fashioned way, using locally sourced ingredients.



PRODUCT	WEIGHT	STYLE	MILK	TYPE	VEG/TRAD
<b>Ashmore Chilli (PO)</b> <i>Ashmore farmhouse blended with chilli to give a subtle kick</i>	4kg	Hard	Cow	UP	V
<b>Ashmore Farmhouse</b> <i>A full-flavoured hard cheese with a creamy texture and bags of natural bite</i>	4kg, 2kg, 1kg	Hard	Cow	UP	V
<b>Ashmore Mustard (PO)</b> <i>A younger, gentler cheese married with the flavour of mustard grains</i>	4kg	Hard	Cow	UP	V
<b>Ashmore Smoked</b> <i>Naturally smoked farmhouse Cheddar</i>	400g	Hard	Cow	UP	V
<b>Canterbury Cobble</b> <i>Naturally rinded brine-washed cheese aged for two to four months</i>	1kg	Semi Soft	Cow	UP	V
<b>Bowyer's Brie</b> <i>Brie-style British Friesian cow's milk cheese matured for two to six weeks. Rich, runny, voluptuous</i>	1kg	Soft	Cow	UP	V
<b>Chaucer's Camembert</b> <i>A mild, soft centred, bloomy rinded Camembert</i>	150g	Soft	Cow	UP	V
<b>Kelly's Goat</b> <i>A matured hard goat's cheese with a good depth of flavour</i>	4kg, 2kg, 1kg	Hard	Goat	UP	V
<b>Ramsey (PO)</b> <i>A slightly sweet Cheddar-style ewe's milk cheese matured for four to six months</i>	4kg, 2kg, 1kg	Hard	Sheep	UP	V
<b>Ellie's Plain</b> <i>A fresh, semi soft, pasteurised cheese</i>	125g	Soft	Goat	P	V
<b>Ellie's Chilli</b> <i>A twist on the original Ellie's but rolled in crushed chillies</i>	125g	Soft	Goat	P	V
<b>Ellie's Herb</b> <i>Ellie's fresh goat's cheese rolled in fresh herbs</i>	125g	Soft	Goat	P	V

**WINTERDALE CHEESEMAKERS**

The Winterdale dairy is housed within a traditional oak framed barn located at the head of a picturesque valley on the Northern edge of the family farm. Their cheesemaking process is now carbon neutral, using sustainable practices and solar energy.



PRODUCT	WEIGHT	STYLE	MILK	TYPE	VEG/TRAD
<b>Winterdale Shaw</b> <i>A cloth-wrapped hard cheese matured on site in caves for at least 6 months</i>	10kg, 5kg, 2.5kg ring cut, 2.5kg quarter, 1.2kg	Hard	Cow	UP	V
<b>Winterdale Shaw Smoked</b> <i>Gently smoked version of Winterdale Shaw</i>	5kg, 2.5kg, 1.2kg	Hard	Cow	UP	V



## KINGCOTT DAIRY

Made on their dairy farm in the heart of Kent with milk from their lovely herd of cows. Their cheeses are made from rich and creamy milk produced from their relaxed, content and calm cows, at the heart of their farm.



PRODUCT	WEIGHT	STYLE	MILK	TYPE	VEG/TRAD
<b>Kentish Blue</b> <i>A 12 week matured blue cheese, semi soft, balanced with a good depth of flavour</i>	2.6kg, 1.25kg	Semi Soft/Blue	Cow	UP	V
<b>Kingcott Blue</b> <i>A softer centred and lightly veined blue cheese with smooth, mellow blue flavours</i>	1.5kg	Semi Soft/Blue	Cow	UP	V

## ALSOP & WALKER

Artisan cheesemakers since 2008, creating a unique style of award-winning cheeses. Following a mixture of traditional and modern methods with the addition of their own twist, and continuously producing some very exciting and bespoke cheeses.



PRODUCT	WEIGHT	STYLE	MILK	TYPE	VEG/TRAD
<b>Mayfield</b> <i>A semi hard cheese with natural eyes and a creamy, sweet, nutty flavour</i>	16kg, 4kg, 2kg, 1kg	Hard	Cow	P	V
<b>Mayfield Smoked</b> <i>Naturally oak smoked version of the immensely popular Mayfield cheese</i>	6kg, 3kg, 1.5kg	Hard	Cow	P	V
<b>Idle Hour</b> <i>Straw coloured, crumbly hard cheese with a mild flavour</i>	2.8kg, 1.4kg	Semi Soft	Cow	P	V
<b>Lord London</b> <i>A unique bell shaped cow's cheese, semi soft, clean citrus tasting with a natural creaminess</i>	500g	Soft	Cow	P	V
<b>Sussex Brie</b> <i>A delicious natural tasting brie, a soft, naturally rinded cheese produced in the East Sussex countryside</i>	1kg	Soft	Cow	P	V
<b>Sussex Camembert</b> <i>A creamy mushroom earthy tasting cheese with a natural white edible rind</i>	1kg	Soft	Cow	P	V
<b>Ewe Eat Me (PO)</b> <i>A firm sheep's milk cheese which is mellow &amp; smooth</i>	3kg	Hard	Sheep	P	V
<b>Truffle Brie (PO)</b> <i>Truffled cream sandwiched between delicious natural tasting brie</i>	1kg	Soft	Cow	P	V
<b>Plumpton Woodside Red - NEW</b> <i>A cheese that is orange in colour with red natural rind, the colour is obtained by using a natural colouring from a South American thistle. It is a smooth creamy cheese with a hint of cheddar that is matured for 4 months</i>	1.25kg	Semi Hard	Cow	P	V



**BOOKHAM & HARRISON**

*They are a family owned business on the Sussex border with Surrey. The Harrison family started milking nine cows, back in 1952. Since then, they have transformed that tiny herd into the successful agricultural enterprise that R. Harrison and Sons is today.*

PRODUCT	WEIGHT	STYLE	MILK	TYPE	VEG/TRAD
<b>Sussex Charmer</b> <i>A Parmesan inspired Cheddar-style crossover</i>	1kg	Hard	Cow	UP	V
<b>Twineham Grange</b> <i>Vegetarian Parmesan-style hard cheese, ideal for cooking</i>	500g	Hard	Cow	UP	V

**HIGH WEALD DAIRY**

*A small team of cheesemakers work to produce a range of cheeses from award-winning cow, sheep and goat milk cheese, on a family owned farm in the beautiful West Sussex countryside.*

PRODUCT	WEIGHT	STYLE	MILK	TYPE	VEG/TRAD
<b>St Giles</b> <i>A semi soft cheese, similar to Port Salut, with an edible rind</i>	1.5kg	Semi Soft/Blue	Cow	P	V
<b>Sussex Marble Chilli</b> <i>Based on the St Giles cheese and marbled with hot spicy chilli for an afterkick</i>	1.5kg	Blended	Cow	P	V
<b>Sussex Marble Herb</b> <i>Made from the St Giles recipe, a very buttery texture complements the garlic and herbs</i>	1.5kg	Blended	Cow	P	V
<b>Duddleswell (PO)</b> <i>Mildly acidic, full fat cheese with some sweetness</i>	1.5kg	Hard	Sheep	P	V
<b>Seven Sisters</b> <i>A matured sheep milk cheese, with a light nuttiness &amp; coated in a layer of Hebridean seaweed</i>	1.5kg	Semi Soft	Sheep	P	V
<b>Sister Sarah</b> <i>A mild, semi soft cheese matured for up to 6 weeks</i>	2kg	Semi Soft	Goat	P	V
<b>Brighton Blue</b> <i>A mild, semi soft cheese with a mellow blue flavour and a slightly salty finish</i>	2kg	Semi Soft	Cow	P	V
<b>Sussex Velvet - NEW</b> <i>A semi-soft continental style cheese made by hand using organic cow's milk. It is carefully matured for twelve to fourteen weeks in their cheese store. During this time Sussex Velvet gradually develops its attractive natural mottled grey rind and its dense, but smooth velvety texture and full herbaceous flavour</i>	1.5kg	Semi Soft	Cow	P	V
<b>Truffle Ewe (PO)</b> <i>Semi soft sheep milk cheese with layers of Black Summer Truffle</i>	800g	Semi Soft	Sheep	P	V
<b>Ashdown Foresters (PO)</b> <i>An unpressed 3 month mature cheese, buttery and slightly sharp</i>	2kg	Semi Hard	Cow	P	P
<b>Ashdown Foresters Smoked (PO)</b> <i>A young, firm un-pressed cheese with a creamy, slightly squidgy texture, which has been naturally smoked</i>	2kg	Semi Hard	Cow	P	P







## TRADITIONAL CHEESE DAIRY

A selection of award-winning handmade cheeses are made using free range raw milk, from sustainable family farms within the home counties.

PRODUCT	WEIGHT	STYLE	MILK	TYPE	VEG/TRAD
<b>Burwash Rose</b> <i>Washed in English rose water, creamy and sticky, with wonderfully pungent aroma</i>	800g	Soft	Cow	UP	V
<b>Olde Sussex</b> <i>Creamy but strong Cheddar-style cheese</i>	4kg, 2kg	Hard	Cow	UP	V
<b>Scrumpy Sussex</b> <i>Olde Sussex with cider, herbs and garlic</i>	2.3kg	Blended	Cow	UP	V
<b>Goodweald Smoked</b> <i>Traditionally smoked matured Cheddar</i>	2kg	Hard	Cow	UP	V
<b>Lord of Hundreds</b> <i>Hard sheep's milk cheese, sweet and nutty</i>	4kg, 2kg	Hard	Sheep	UP	V



## BALCOMBE DAIRY

Based at Lodgelands Farm, Balcombe Estate, making small batch, single herd, handmade blue cheese - Blue Clouds.

PRODUCT	WEIGHT	STYLE	MILK	TYPE	VEG/TRAD
<b>Blue Clouds</b> <i>A mild creamy blue with a slight salty tang. It has a doughy aroma and a good length of flavour. The edible rind adds a distinct earthy note</i>	4kg, 2kg	Soft	Cow	UP	V



## LYBURN FARMHOUSE

Three generations have been farming over 60 years, on Lyburn Farm to produce a variety of cheeses made from their own cows milk.

PRODUCT	WEIGHT	STYLE	MILK	TYPE	VEG/TRAD
<b>Winchester</b> <i>This cheese still has an element of creaminess to it with a subtle nuttiness in flavour</i>	4.8kg, 2.4kg	Hard	Cow	P	V
<b>Old Winchester</b> <i>This is now a much drier harder and crystalline cheese, with a distinctive nuttiness in flavour</i>	4.5kg, 2.25kg	Hard	Cow	P	V
<b>Lightly Oak Smoked (PO)</b> <i>Still a washed curd cheese but the eyes are not so prominent and is smoother, to give a light and delicate flavour</i>	5.2kg	Semi Hard	Cow	P	V
<b>Lyburn Gold (PO)</b> <i>Ripened for about 8- 12 weeks, and has a creamy smooth texture with very small holes, to be seen evenly distributed throughout</i>	5.2kg	Semi Hard	Cow	P	V
<b>Garlic &amp; Nettle (PO)</b> <i>Made to the same recipe as the Lyburn Gold, there is a hint of garlic and onion, and the other ingredients are chives, parsley, paprika, ginger and horseradish, the nettle giving the cheese a touch of colour</i>	5.2kg, 2.5kg	Semi Soft	Cow	P	V
<b>Stoney Cross (PO)</b> <i>At 8 weeks old it is creamy, buttery in texture, sweet flavoured, with a distinctly earthy finish</i>	2.8kg	Semi Hard	Cow	P	V



**CHARLES MARTEL**

Making cheese at Hunts Court in Gloucestershire for nearly 50 years, Charles started by milking cows by hand. Now he produces seven different cheeses, including the infamous Stinking Bishop.

PRODUCT	WEIGHT	STYLE	MILK	TYPE	VEG/TRAD
<b>Stinking Bishop</b>	1.8kg	Soft / Washed	Cow	P	V

*A soft cheese washed in perry to give it its characteristic flavour, brown/pink rind & pungent smell*

**WHITE LAKE**

Now in their third generation of farming, since the 1930s. White Lake began making traditional Cheddar from the family herd and has now delved into the niche market of goats cheese production.

PRODUCT	WEIGHT	STYLE	MILK	TYPE	VEG/TRAD
<b>Sheep Rustler (PO)</b>	800g	Semi Hard	Sheep	UP	V
<i>Aged to around 3 months old, a semi hard cheese with a medium, mellow, nutty flavour &amp; hints of caramel</i>					
<b>Longbow (PO)</b>	850g	Soft	Goat	UP	V
<i>Made from the same curds as the White Nancy, but boasting a more condensed texture and a distinct lemony flavour</i>					
<b>White Nancy (PO)</b>	500g	Soft	Goat	UP	V
<i>A crumbly goat's cheese with a mild flavour and finished with a white bloomy rind</i>					
<b>Rachel (PO)</b>	2.3kg	Semi Hard	Goat	UP	V
<i>A semi hard, washed rind cheese with a delicate yet more-ish sweet/medium flavour</i>					

**RIBBLESDALE CHEESE CO**

Award-winning artisan cheesemaker based in the beautiful market town of Hawes, in the Yorkshire Dales. Specialising in goat cheeses and a little sheep's cheese, an unashamedly micro dairy, where everything is very hands on and they lavish the love, care and attention on their cheeses.

PRODUCT	WEIGHT	STYLE	MILK	TYPE	VEG/TRAD
<b>Ribblesdale Blue Goat</b>	1.5kg	Semi Soft	Goat	P	V
<i>A mild, hard, blue goat's cheese from Yorkshire</i>					
<b>Ribblesdale Goat</b>	2kg	Semi Soft	Goat	P	V
<i>A semi soft cheese matured in wax with a sticky outer and melting texture</i>					
<b>Smoked Superior Goat</b>	2.1kg	Hard	Goat	P	V
<i>This cheese is cold smoked using oak chippings</i>					



**WENSLEYDALE CREAMERY**

They are custodians of a 1000-year history of cheesemaking in the Dale. Using traditional methods they handcraft artisan cheese to time-honoured recipes, using fresh subtly sweet milk from local farms, and their unique cheesemaking starter cultures. With knowledge, skill and craftsmanship passed down through generations they understand all there is to know about cheesemaking.

PRODUCT	WEIGHT	STYLE	MILK	TYPE	VEG/TRAD
<b>Yorkshire Cheddar</b> <i>Handcrafted from Yorkshire milk from proper strength and character. This cheese packs a punch</i>	1.25kg	Hard	Cow	P	V
<b>Yorkshire Wensleydale</b> <i>Creamy crumbly and full of flavour. Hand crafted by master cheesemakers at the Wensleydale creamery in the heart of the Yorkshire Dales</i>	2kg	Semi Hard	Cow	P	V
<b>Wensleydale &amp; Cranberries</b> <i>Wensleydale cheese blended with cranberries</i>	1.25kg	Semi Hard	Cow	P	V
<b>Cheddar with Caramelised Onions - NEW</b> <i>Smooth and creamy Cheddar cheese combined with rich, sweet caramelised onions</i>	1.25kg	Semi Hard	Cow	P	V

**HIGHLAND FINE CHEESE**

Passionately created in Tain, Highland Fine Cheeses came to life on Blarliath Farm – amounting to some 80 acres running along the coast of the Dornoch Firth and to the west of Tain.

PRODUCT	WEIGHT	STYLE	MILK	TYPE	VEG/TRAD
<b>Tain Cheddar (PO)</b> <i>Nutty and sweet on the palate with a juicy bite and milky texture, this naturally pale Cheddar is cloth bound and traditionally matured for at least a year</i>	4kg	Hard	Cow	P	T
<b>Fat Cow</b> <i>Buttery, nutty, sweet and milky with a hint of orchard fruits with a washed rind</i>	3.5kg	Semi Hard	Cow	P	V
<b>Morangie Brie (PO)</b> <i>Edible white rind, rich creamy paste with mild mushroom and grass undertones and a silky texture that melts in your mouth when ripe</i>	1kg	Soft	Cow	P	V
<b>Strathdon Blue (PO)</b> <i>More complex than most Blues with bold cracks and streaks, this creamy, juicy cheese yields to the touch and fills the mouth with a delightfully fudgy texture</i>	2.7kg	Semi Soft	Cow	P	V
<b>Blue Murder</b> <i>Mould ripened and meaty with fine threads of blue running through the creamy, white paste, so satisfyingly sweet and velvety</i>	650g	Soft	Cow	P	V

**HARTINGTON CREAMERY**

Their cheese range is handmade at their creamery based at the historic Pikehall Farm, using milk from the beautiful Derbyshire Dales.

PRODUCT	WEIGHT	STYLE	MILK	TYPE	VEG/TRAD
<b>Blue Stilton</b> <i>Blue Stilton is made by the smallest Stilton maker in the World, is mild and creamy and even a buttery feel in the mouth</i>	8kg,4kg,2kg,1kg	Semi Hard	Cow	P	V

**NETTLEBED CREAMERY**

Located in the Oxfordshire countryside in Nettlebed, the creamery produces organic cheese. Founded in 2015 by Rose Grimonds, they use high quality organic milk from their family's dairy herd.

PRODUCT	WEIGHT	STYLE	MILK	TYPE	VEG/TRAD
<b>Witheridge In Hay (PO) - NEW</b> <i>An organic cheese which is uniquely matured in hay. The hay gives the cheese a fabulous sweetness, with savoury and fruity undertones</i>	2.5kg	Semi Hard	Cow	P	T



**SHARPHAM DAIRY**

*Celebrating 40 years of cheesemaking, Sharpham Dairy hand make a small range of award-winning English cheeses in a beautiful valley overlooking the River Dart in South Devon.*

PRODUCT	WEIGHT	STYLE	MILK	TYPE	VEG/TRAD
<b>Sharpham Cremet (PO)</b> <i>A decadent, soft, mould ripened goats' cheese enriched with cows' cream. It has a subtle fresh, creamy flavour and mousse like texture when young, deepening to a full, rich flavour with earthy undertones when ripe</i>	600g	Soft	Mixed	P	V
<b>Sharpham Elmhurst (PO)</b> <i>A mould ripened triple cream cheese that is rich and mousse like when young, developing into a full bodied, decadent and gooey experience when ripe</i>	900g	Soft	Cow	UP	V
<b>Sharpham Rustic (PO)</b> <i>Crumbly texture, golden colour and a delicate, slightly citrus flavour</i>	1.7kg	Semi Hard	Cow	UP	V
<b>Sharpham Rustic with Chive &amp; Garlic (PO)</b> <i>The richness of the cheese complements the savoury herbs</i>	1.7kg	Semi Hard	Cow	UP	V
<b>Sharpham Savour (PO)</b> <i>A rich &amp; creamy flavour with a slight tang and the smooth texture achieved through washing the curds</i>	1kg	Semi Hard	Mixed	UP	V
<b>Sharpham Washbourne (PO)</b> <i>A subtle, nutty flavour that develops with age and a pliable and smooth texture, achieved by washing the curds</i>	1.7kg	Semi Hard	Sheep	P	V
<b>Ticklemore</b> <i>Semi hard matured goat's cheese from Devon</i>	1.6kg	Hard	Goat	UP	V
<b>Sharpham Brie (PO) - NEW</b> <i>A mould ripened cheese, firm, rich and creamy when young, softening with mushroomy notes and chicory finish with age</i>	1.2kg	Soft	Cow	UP	V

**GODMINSTER**

*Godminster was born of a passion for organic farming and wildlife conservation. Ever since Richard Hollingbery bought Godminster Farm in 1993, he and his team have been pursuing an environmentally friendly and ethical approach to farming. Their approach incorporates the organic principles to the land and the livestock.*

PRODUCT	WEIGHT	STYLE	MILK	TYPE	VEG/TRAD
<b>Godminster Vintage</b> <i>A firm pressed cheddar with a smooth texture and a rich, mellow, extremely creamy flavour that lingers on the tongue</i>	1kg & 2kg	Hard	Cow	P	V
<b>Godminster Truffle (PO)</b> <i>With added flecks of fine truffle to their 12-month matured Cheddar, giving it a wonderfully nutty and earthy flavour</i>	1kg	Hard	Cow	P	V
<b>Godminster Smoked - NEW</b> <i>The Oak Smoked is still matured for 14 months, offering the same creamy, smooth taste of the original vintage Cheddar. The texture is still less crumbly than other Cheddar's on the market, but this cheese has an added tangy, medium smokiness that penetrates through to the centre of the cheese</i>	1kg	Hard	Cow	P	V



**FEN FARM DAIRY**

*Loving what they do, the Crickmore family have been farming for three generations. Their happy Montbeliarde cows graze the beautiful marshlands of the Waveney River valley in Suffolk.*

PRODUCT	WEIGHT	STYLE	MILK	TYPE	VEG/TRAD
<b>Baron Bigod Brie (P0)</b> Long lasting warm earth, farmyard & mushroom flavours with a smooth, silky texture & golden curd	3kg	Soft	Cow	UP	T
<b>Baron Bigod Brie</b>	1kg	Soft	Cow	UP	T
<b>Truffle Baron Bigod Brie (P0)</b> A decadent version of the Baron Bigod, with a layer of their own raw, strained cream mixed with truffles in the centre	1kg	Soft	Cow	UP	T

**VILLAGE MAID**

*For 35 years we have produced award-winning artisan cheeses that are unique in style but incorporate traditional cheesemaking methods.*

PRODUCT	WEIGHT	STYLE	MILK	TYPE	VEG/TRAD
<b>Waterloo</b> Jersey milk Brie-style cheese from Village Maid in Berkshire	750g	Soft	Cow	UP	V
<b>Wigmore</b> Sheep's milk Brie-style cheese from Village Maid in Berkshire	750g	Soft	Ewe	UP	V
<b>Spennwood (P0)</b> A supple texture and a thin natural rind. It's cream-coloured paste has a sweet, milky flavour that develops a slight piquancy as it matures	2kg	Hard	Sheep	UP	V

Fen Farm Dairy

**VOTED BEST  
CHEESE  
BRAND  
2023**



**ROSARY GOATS CHEESE**

*Rosary Goats Cheese is fresh and creamy, with a mousse-like texture and a natural acidity. Hand-made at a Salisbury-based dairy with pasteurised milk from local suppliers.*

PRODUCT	WEIGHT	STYLE	MILK	TYPE	VEG/TRAD
<b>Rosary Ash</b> <i>A fresh soft goats cheese with an edible ash coating</i>	1kg	Soft	Goat	P	V
<b>Rosary Garlic &amp; Herb</b> <i>A fresh, soft goats cheese with garlic and a delicate coating of parsley</i>	1kg	Soft	Goat	P	V
<b>Rosary Natural</b> <i>A fresh, soft goats cheese which has an inherent natural acidity and a creamy texture</i>	1kg	Soft	Goat	P	V

**LYNHER DAIRIES**

*All their cheeses are made by hand in open vats from the creamy milk produced by their own Ayrshires and other carefully selected herds.*

PRODUCT	WEIGHT	STYLE	MILK	TYPE	VEG/TRAD
<b>Cornish Yarg</b> <i>The cheese is light textured with fresh citrus notes. The young, fresh cheeses are carefully wrapped in nettle leaves, giving a distinctive finish and subtle, herbaceous flavour</i>	3.3kg, 1.6kg	Semi Hard	Cow	P	V
<b>Cornish Yarg Baby (PO)</b>	900g	Semi Hard	Cow	P	V
<b>Cornish Yarg Wild Garlic</b> <i>Farmhouse mould ripened cheese made with pasteurised cow's milk and covered with wild garlic leaves</i>	1.6kg	Semi Hard	Cow	P	V

**CROPWELL BISHOP CREAMERY**

*Cropwell Bishop Creamery has been crafting delicious Stilton for more than 3 generations, using traditional methods passed down by their grandfathers and fathers. The string of awards won by Cropwell Bishop Creamery is proof of their traditional production.*

PRODUCT	WEIGHT	STYLE	MILK	TYPE	VEG/TRAD
<b>Shropshire Blue</b> <i>An orange-brown, natural rind and smooth texture, with a sharp, strong flavour and a bit of a tangy aroma</i>	8kg, 4kg, 2kg, 1kg	Semi Soft	Cow	P	V
<b>Blue Stilton</b> <i>A rich tangy flavour, and a velvety-soft texture that makes it melt in the mouth</i>	8kg, 4kg, 2kg, 1kg	Semi Hard	Cow	P	T
<b>Beauvale</b> <i>A soft, creamy, mellow blue cheese with a natural thin coat made from full fat milk</i>	7kg, 3.5kg, 1.75kg, 900g	Crumbly	Cow	P	T
<b>White Stilton with Apricot</b> <i>Crumbly, fresh white Stilton is delicious on it's own, but when paired with succulent chopped Apricot it takes on a further delicious twist</i>	1kg	Crumbly	Cow	P	V
<b>White Stilton with Blueberry</b> <i>A white Stilton blended with blueberries</i>	1kg	Crumbly	Cow	P	V
<b>Blue Shropshire Half (PO) - NEW</b> <i>An orange-brown, natural rind and smooth texture, with a sharp, strong flavour and a bit of a tangy aroma</i>	3.9kg	Semi Soft	Cow	P	V





## THE BATH SOFT CHEESE COMPANY

The Bath Soft Cheese Company, run by the Padfield family from Park Farm in Somerset, have an enviable reputation as producers of the finest artisan soft cheeses in the West Country. They are most famous for the Bath Soft Cheese itself, an outstanding and unique-tasting cheese, the recipe for which goes back hundreds of years.

PRODUCT	WEIGHT	STYLE	MILK	TYPE	VEG/TRAD
<b>Bath Blue Cheese</b>	2kg	Semi Soft	Cow	P	T

A classic blue veined cheese made from the milk of their own cows. Ripened for eight to ten weeks to give a creamy blue veined taste. In 2014 it was awarded Supreme Champion at the World Cheese Awards.

## KING STONE DAIRY

A small scale, quality focused farmhouse cheesemaking business. They produce their cheeses by hand using single herd, organic cow's milk at Manor Farm Chedworth, in the Gloucestershire Cotswold.

PRODUCT	WEIGHT	STYLE	MILK	TYPE	VEG/TRAD
<b>Ashcombe</b>	7kg, 3.5kg, 1.75kg, 900g	Semi Hard	Cow	P	T

A smooth and supple cheese, with a striking line of ash running through the middle.

## TRETHOWAN'S DAIRY

Family cheesemakers, making and selling handmade, organic cheeses. For over 25 years, cheese making brothers Todd and Maugan, have been creating small batch, award-winning traditional cheeses with the help of a small team from their dairy in North Somerset.

PRODUCT	WEIGHT	STYLE	MILK	TYPE	VEG/TRAD
<b>Pitchfork Cheddar</b>	12.5kg, 6.25kg, 3kg, 1.5kg	Hard	Cow	UP	T
<b>Gorwydd Caerphilly</b>	4kg, 2kg	Crumbly	Cow	UP	T

A dense, creamy texture and is distinguished by its full-bodied flavour with a succulent and lactic bite.

Offering multiple flavours within one cheese, the centre is sharper, rich and fresh whilst the rind presents a contrasting earthy, natural flavour.



Trethowan's Dairy Pitch Fork Cheddar

**SHEPHERDS PURSE**

Three generations have been farming over 60 years, on Lyburn Farm to produce a variety of cheeses made from their own cows milk.

PRODUCT	WEIGHT	STYLE	MILK	TYPE	VEG/TRAD
<b>Blue Monday</b>	750g	Soft	Cow	P	V
<i>A faintly sweet, intensely savoury, spicy and rich complex flavour. The cheese has bold cracks and blue streaks with a thin natural rind</i>					
<b>Yorkshire Blue</b>	750g	Soft	Cow	P	V
<i>Creamy, sweet and mild, with age, the flavour deepens and becomes more complex without compromising the mild creaminess</i>					
<b>Northern Blue</b>	750g	Soft	Cow	P	V
<i>A creamy, powerful yet balanced blue cheese. Delivering a rich and creamy experience to the palate with a punch of blue</i>					

**LEICESTERSHIRE HANDMADE CHEESE CO**

Leicestershire Handmade Cheese Company is located in Upton, a small hamlet in the Southwest Leicestershire countryside on a working dairy farm called Sparkenhoe Farm. They use the milk produced from their own cows and this is pumped straight from the parlour directly into the cheese vat ready to make the cheese.

PRODUCT	WEIGHT	STYLE	MILK	TYPE	VEG/TRAD
<b>Sparkenhoe Traditional Red Leicester</b>	10kg, 5kg, 2.5kg	Hard	Cow	UP	T
<i>Complex and balanced, nutty and mellow, this farmhouse revival of a classic British cheese is full flavoured without any aggressive acidity</i>					

PRODUCT	WEIGHT	STYLE	MILK	TYPE	VEG/TRAD
<b>Barber's 1833</b>	1.25kg	Hard	Cow	P	V
<i>A creamy texture and smooth finish, naturally- occurring crystals give a distinctive crunch</i>					
<b>Barber's Farmhouse Mature</b>	5kg, 2.5kg	Hard	Cow	P	V
<i>A rounded balance and rich flavour with a firm yet creamy texture</i>					
<b>Barber's Farmhouse Mellow</b>	5kg, 2.5kg	Hard	Cow	P	V
<i>A smooth and mellow flavour with a creamy buttery finish</i>					
<b>Barber's Farmhouse Vintage</b>	5kg, 2.5kg	Hard	Cow	P	V
<i>Robust and powerfully rich with a firm to brittle body that retains a smooth and creamy texture</i>					



PRODUCT	WEIGHT	STYLE	MILK	TYPE	VEG/TRAD
<b>Catering Extra Mature Cheddar</b>	5kg	Hard	Cow	P	V
<b>Catering Mature Cheddar</b>	5kg, 2.5kg	Hard	Cow	P	V
<b>Catering Mild Cheddar</b>	5kg, 2.5kg	Hard	Cow	P	V
<i>Taste develops from the young creamy taste of mild Cheddar to complex, slightly nutty flavours of mature Cheddar</i>					
<b>Coastal Cheddar</b>	5kg	Hard	Cow	P	V
<i>Aged for a minimum of 15 months, Coastal is often characterised with a distinctive crunch</i>					
<b>Haystack Tasty</b>	5kg, 2.5kg	Hard	Cow	P	V
<i>A strong, deliciously rounded Cheddar with a sharp depth of flavour and slightly crumbly texture</i>					
<b>Wookey Hole Cave Aged Cheddar</b>	3.4kg, 1.5kg	Hard	Cow	P	V
<i>A Farmhouse Cheddar which is crumbly with earthy undertones and a distinctly nutty, tangy flavour</i>					
<b>Cashel Blue</b>	1.65kg	Soft	Cow	P	V
<i>Creamy Irish blue from Co. Tipperary</i>					
<b>Colston Basset Stilton</b>	8kg, 4kg, 2kg ring cut, 2kg quarter, 1kg	Semi Soft	Cow	P	V
<i>Farmhouse blue, creamy and rich</i>					
<b>Applewood</b>	1.5kg	Hard	Cow	P	V
<i>Smoke-flavoured Cheddar rolled in paprika</i>					
<b>Mexicana</b>	1.5kg	Hard	Cow	P	V
<i>Cheddar cheese with spicy personality, packed with an abundance of bell peppers &amp; hot chilli spices</i>					
<b>Norseland Wensleydale &amp; Cranberries</b>	1.5kg	Hard	Cow	P	V
<i>The cheese has a sweet flavour of the fruity succulence of juicy cranberries with honeyed undertones</i>					
<b>Dorset Red Smoked</b>	1kg	Hard	Cow	P	V
<i>A delicately oak smoked hard cheese with a rich, creamy texture and distinctive amber colour</i>					
<b>Double Gloucester</b>	2.5kg	Hard	Cow	P	V
<i>A rich, buttery flavoured and coloured cheese with a smooth but firm texture</i>					
<b>Double Gloucester with Onions &amp; Chives</b>	1kg	Blended	Cow	P	V
<i>A very tasty combination of mellow Double Gloucester, zingy onion and fresh chives</i>					
<b>Innkeeper's Choice</b>	1kg	Blended	Cow	P	V
<i>A creamy, mature Cheddar cheese, complemented with pickled onions and chives</i>					
<b>Somerset Brie</b>	2.4kg, 1.2kg	Soft	Cow	P	V
<i>Creamy version of the French classic, from Lubborn Cheese</i>					
<b>White Stilton &amp; Apricot</b>	1kg	Blended	Cow	P	V
<i>Blended white Stilton with apricots</i>					



PRODUCT	WEIGHT	STYLE	MILK	TYPE	VEG/TRAD
<b>Snowdonia Black Bomber</b> <i>Black waxed smooth and creamy extra mature Cheddar</i>	2kg, 1kg	Hard	Cow	P	V
<b>Snowdonia Beechwood Smoked (PO)</b> <i>With its gently nutty texture and subtle smokey hues, this naturally smoked Beechwood cheese really captivates, with mellow depth and warmth</i>	2kg	Hard	Cow	P	V
<b>Snowdonia Green Thunder (PO)</b> <i>Green Thunder represents a real achievement in cheesemaking that any cheese lover will appreciate – striking the perfect balance of complementary but powerful flavours to create a singular, delicious savoury experience</i>	2kg	Hard	Cow	P	V
<b>Snowdonia Pickle Power (PO)</b> <i>Inspired by the traditional British Ploughman's Lunch, Pickle Power is just begging to be taken on a picnic. The rich mature Cheddar and pickled onion tang the palate in unison, giving a fresh savoury flavour that's best enjoyed outside</i>	2kg	Hard	Cow	P	V
<b>Snowdonia Red Storm</b> <i>Smartly dressed in vivid red wax, Red Storm boasts serious vintage credentials, aged for typically 18 months creating an intense flavour and refined texture</i>	2kg	Hard	Cow	P	V
<b>Snowdonia Red Devil</b> <i>A judicious hit of chilli is the perfect foil for the rich savouriness of Red Leicester in this popular member of our range. As with all of our cheeses, Red Devil is delicious enjoyed simply, but this one really comes into its own when melted</i>	2kg	Hard	Cow	P	V
<b>Snowdonia Ruby Mist (PO)</b> <i>A cheese with a sophisticated taste for those with a sophisticated taste in cheese. A silky smooth mature Cheddar delivers the warmth of Port and Brandy for the ideal evening accompaniment</i>	2kg	Hard	Cow	P	V
<b>Snowdonia Amber Mist (PO)</b> <i>The smoky tones of Scotch whisky combine with mouth-watering mature Cheddar to create the perfect 'grown-up' pairing. Ideal with a tippie at the end of the day or for moments of contemplation</i>	2kg	Hard	Cow	P	V
<b>Snowdonia Bouncing Berry (PO)</b> <i>A perfect sweet addition to a cheese board with bursts of real cranberries throughout. It's creamy, light and fruity</i>	2kg	Hard	Cow	P	V
<b>Snowdonia Ginger Spice (PO)</b> <i>A Cheddar with Crystallised Ginger</i>	2kg	Hard	Cow	P	V
<b>Snowdonia Truffle Trove</b> <i>Extra mature Cheddar perfectly enriched with delicate black summer truffle. The unrivalled aroma and balanced depth of flavour that gently lingers on the palate. Undertones of wild mushroom, earthy hazelnut and notes of garlic</i>	1.5kg	Hard	Cow	P	V
<b>Snowdonia Rockstar</b> <i>A distinctively rich cave-aged Cheddar, is matured to perfection within Welse slate caverns in the heart of Snowdonia. A rich, savoury aroma, while it's texture is smooth and creamy with the occasional crunchy crystal</i>	1.5kg	Hard	Cow	P	V



FRENCH	WEIGHT	STYLE	MILK	TYPE	VEG/TRAD
<b>Bleu d'Auvergne</b> <i>Strong, salty, well-veined blue from the volcanoes of Southern France</i>	1.4kg	Soft	Cow	UP	T
<b>Brie De Meaux</b> <i>From Ile-de-France, mushroomy and unctuous</i>	3kg	Soft	Cow	UP	T
<b>French Brie 60%</b> <i>Brie is a soft, creamy off-white or yellow cheese with an edible rind</i>	3kg, 1.5kg, 1kg	Soft	Cow	UP	T
<b>Camembert Rustique</b> <i>A raw milk camembert, floral and oozy</i>	1kg	Soft	Cow	UP	V
<b>Comte Extra Vielle</b> <i>Extra mature hard cheese from the Jura mountains, nutty, premium quality</i>	3.5kg, 1.1kg	Hard	Cow	UP	T
<b>Delice De Bourgogne</b> <i>Indulgent triple cream French cheese with over 70% fat</i>	2kg	Semi Soft	Cow	P	T
<b>Emmental</b> <i>Good cooking and eating cheese</i>	1.8kg	Semi Hard	Cow	UP	T
<b>French Gruyère</b> <i>Good quality mountain cheese from the French Alps</i>	1.2kg	Hard	Cow	UP	T
<b>Melusine Goat Log</b> <i>Creamery-made classic French goat's cheese log</i>	1kg	Semi Soft	Goat	P	V
<b>Rambol - Incorporated</b> <i>Creamery-made soft cheese with walnuts</i>	2kg	Semi Soft	Cow	P	T



## HENNART

Hennart are a French cheese producer recognised for their maturing expertise and artisan methods since 1982. Hennart produces a range of farmhouse and specialty cheeses, all of which showcase technical excellence and a passion for cheesemaking. Made entirely from carefully sourced and natural ingredients.

PRODUCT	WEIGHT	STYLE	MILK	TYPE	VEG/TRAD
<b>Brebis Coupe</b> <i>Made with milk from rough and wild pasture in the Lozere region of Occitan, this ewe's milk brie-style cheese offers more subtle and complex flavours compared with it's cow's milk cousin</i>	1.3kg	Soft	Sheep	UP	T
<b>Brie De Chevre</b> <i>The goats eat a variety of wild food, from honeysuckle berries to juniper berries; this leads to a superbly scented cheese with great follow up on the palate</i>	1kg	Soft	Goat	P	T
<b>Brie De Meaux AOP Jeune</b> <i>Known as the King of Cheeses since being crowned so in 1814 by the European Tournament at the Congress of Vienna. Quite simply a classic, well balanced cheese</i>	2.8kg	Soft	Cow	UP	T



## FRENCH

## HENNART (cont'd)

PRODUCT	WEIGHT	STYLE	MILK	TYPE	VEG/TRAD
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**Beaufort AOP Extra-Vieux**

3kg

Hard

Cow

UP

T

Made from milk of the ancient mountain cows, the Tarentaises, Beaufort offers a melt-in-the mouth texture with some crunch from the crystals followed by nuttiness and a touch of earthiness

**Campagnard**

1.1kg

Soft

Cow

UP

T

Not that dissimilar to the classic Brie de Meaux. In fact this is made by the same producers, but made in ~1kg wheels, which leads to quicker ripening with the rind getting more mottled with time

**Comte AOP Reserve**

3kg

Hard

Cow

UP

T

Made from mountain grazed cattle, a whole wheel requires between 350 and 400 litres of milk to make. This Reserve example has oodles of nuttiness, with touches of fruitiness. Crunchy crystals are also found

**Chaoorce AOP**

3x300g

Soft

Cow

P

T

Hailing from the town of Chaoorce, south east of Paris, this cheese is a rich and unctuous treat. The rind on a ripe example has wonderful toasted mushroom notes to it

**Coeur Normand Fermier**

5x180g

Soft

Cow

UP

T

Not just a gimmick, such heart shaped cheeses have been made in Normandy since the Hundred Years War when dairy maids used to gift them to passing gallant knights. These are smaller than most making them ideal as gifts or on a cheeseboard

**Coulommiers Jeune**

450g

Soft

Cow

UP

T

Smaller and thicker than the traditional Brie de Meaux made in the same region, Coulommiers has a gentler flavour and creamier texture

**Comte AOP Prestige**

3kg

Hard

Cow

UP

T

Reveals a product quality enhanced by specific ripening. Its paste will reveal an exclusive taste quality and grains of salt called "Tyrosine" but without excess

**Comte AOP Extra**

3.5kg

Hard

Cow

UP

T

Aged for up to 10 months this Comte is that which is very popular breakfast in France. Fresh, lactic flavours of butter and yoghurt with sweet caramel notes and hints of fruitiness

**Epoisses AOP**

6x250g

Soft

Cow

UP

T

A Cote d'Or specialty since the 1500s these cheeses are washed in the local Marc de Bourgogne leading to a naturally sticky orange rind. Much more complex on the palate than the aroma indicates

**Fourme D'Ambert AOP**

2kg

Blue

Cow

P

T

One of France's older cheeses, this certainly stands out visually: A circular tower. Gentler than the more widely known blue cheeses of the Auvergne, Fourme d'Ambert definitely holds its own

**Gouda Fermier 3 months**

3.5kg

Semi Hard

Cow

P

T

At this young age Gouda offers more fresher lactic, buttery and slightly yoghurt flavours. Melts amazingly well!

**Langres AOP**

6x180g

Soft

Cow

Thermized T

A semi-soft washed-rind cheese from the Champagne region of France, this cheese is never turned resulting in a dip at the top. Traditionally filled with Champagne before eating giving an absolute treat







## FRENCH

## HENNART (cont'd)

PRODUCT	WEIGHT	STYLE	MILK	TYPE	VEG/TRAD
<b>Mont Des Cats</b> <i>Made in the abbey by the Trappist monks, the Mont des Cats is distinguished by a smooth texture and sweet flavors. It is one of the last artisanal Saint-Paulin</i>	2kg	Semi Hard	Cow	P	T
<b>Mimolette +18 Months Reserve</b> <i>Known as Boule de Lille, Mimolette of this age has wonderful crater-ridden rind owing to natural and encouraged mite activity. The colouring comes from a natural colouring, annatto. Full on flavours of nuts, particularly roasted peanuts</i>	3.1kg	Semi Hard	Cow	P	V
<b>Morbier AOP 1/2</b> <i>From Franche Comté, Morbier is distinguished by the ash line across the middle of the cheese. Characterized by a long maturing (more than 12 weeks), it develops a definite complexity. An exceptional melting cheese</i>	3.3kg	Semi Hard	Cow	UP	T
<b>Munster AOP</b> <i>Another of France's older cheeses, Munster has been made in the Vosges since the 1300s. With it's numerous brine washings the rind gets the expected pungency but it's much gentler on the palate</i>	6x125g	Soft	Cow	UP	T
<b>Petit Camembert</b> <i>A perfectly small version of the classic 250g Camembert. Perfect for smaller cheeseboards and picnics</i>	5x150g	Soft	Cow	UP	T
<b>Raclette</b> <i>A classic from the Franche-Comte region Raclette is famous for being the archetypal melting cheese during the winter months. Just remember that melted cheese is for life not just for winter</i>	6.8kg	Semi Hard	Cow	UP	T
<b>Reblochon AOP Fermier</b> <i>Yet another Roman-era French cheese. Reblochon originated in the Thones Valley oin the Haute-Savoie region. A soft washed-rind cheese perfect for tartiflette or on a cheese board</i>	6x500g	Semi Hard	Cow	UP	T
<b>Roquefort AOP Troupeau Colis 2x1/2</b> <i>Made by one of the last artisanal producers of Roquefort, this example is characterised by an unctuous texture followed by that sharp taste one expects but without the aggressiveness</i>	2.4kg	Blue	Sheep	UP	T
<b>Saint Felicien Gres</b> <i>A luxurious double cream cheese from the Rhone-Alps region. These come in a ceramic pot</i>	6x150g	Soft	Cow	Thermized	T
<b>Saint Marcellin Gres</b> <i>Some people say that great things come in smaller packets: Saint Marcellin is equally luxurious as the Saint Felicien above, just smaller. Also comes in a ceramic pot</i>	6x80g	Soft	Cow	UP	T
<b>Tomme au Cumin Fermiere</b> <i>With a soft texture and sharp cumin aroma typical of the Alsace region, this farmhouse produced cheese is suitable both on a cheeseboard or to add to a salad. It also brings a certain flair when melted alongside, say, Raclette</i>	3.6kg	Semi Hard	Cow	UP	T
<b>Tomme Fermiere D'Alsace</b> <i>This raw milk cheese was born at the bottom of the mountains of Vosges. It was usually made during the months of May and June when the sales of Munster were going down because of the high temperatures, but is now made throughout the year. To develop the taste, Jacques Hennart smokes the cheese with beech wood</i>	3.4kg	Semi Hard	Cow	UP	T



ITALIAN	WEIGHT	STYLE	MILK	TYPE	VEG/TRAD
<b>Dolcelatte</b> <i>Galbani-made sweet soft and creamy blue cheese</i>	1.5kg	Soft	Cow	P	T
<b>Gorgonzola</b> <i>Soft and creamy blue cheese</i>	1.5kg	Soft	Cow	P	T
<b>Grana Padano</b> <i>Sharp and fragrantly fruity with more subtle notes than Parmigiano Reggiano but a similar fine grainy texture</i>	2kg, 1kg	Hard	Cow	UP	T
<b>Mascarpone</b> <i>Full fat, creamy soft cheese</i>	2kg	Soft	Cow	P	V
<b>Parmesan Reggiano</b> <i>Sharp, complex fruity/nutty taste with a strong savoury flavour and a slightly gritty texture</i>	1kg	Hard	Cow	UP	T
<b>Taleggio</b> <i>Pungent smell, but its taste is relatively mild with an unusual fruity tang</i>	2.5kg	Soft	Cow	P	T
<b>SPANISH</b>					
<b>Manchego</b> <i>12-month matured hard sheep's milk cheese from Spain</i>	3kg, 1.5kg	Hard	Sheep	UP	T
<b>SWISS</b>					
<b>Tête De Moine (PO) - NEW</b> <i>A straw coloured yellow paste beneath the sticky rind, produced by repeated brine washings throughout the two and a half to six month maturation period</i>	900g	Semi Hard	Cow	UP	T
<b>GREEK</b>					
<b>Feta</b> <i>Mixed milk feta, crumbly texture with a salty flavour</i>	900g	Soft	Goat & Sheep	P	V
<b>SCANDINAVIAN</b>					
<b>Danish Blue</b> <i>Strong blue cow's milk cheese</i>	3.1kg, 1.5kg	Semi Soft	Cow	P	T
<b>Gjetost</b> <i>Known as Norwegian brown cheese, with a distinctive sweet caramel flavour</i>	1kg, 250g	Semi Hard	Goat & Cow	P	V
<b>Jarlsberg</b> <i>Norway's biggest dairy export - sweet and nutty</i>	10kg, 1.25kg	Semi Soft	Cow	P	T
<b>Snøfrisk</b> <i>A white, unripened &amp; creamy cheese, translated as 'snow fresh' in English</i>	900g	Semi Hard	Goat & Cow	P	V



DUTCH	WEIGHT	STYLE	MILK	TYPE	VEG/TRAD
<b>Edam Ball</b> <i>Traditional red ball of mild cheese, a family favourite</i>	1.9kg	Semi Hard	Cow	P	T



## BEEMSTER

Beemster are a family-run Dutch producer renowned for their high-quality goudas. Beemster are recognised in the industry for producing the richest and creamiest milk, their traditional artisanal award-winning cheeses, and their sustainability achievements.

PRODUCT	WEIGHT	STYLE	MILK	TYPE	VEG/TRAD
<b>Beemster Garlic Gouda 4.5kg</b> <i>Their garlic-infused Gouda is fragrant and intense yet sweet and subtle all in one bite! It's made using Beemster Mild and dotted with garlic throughout for a rich and aromatic flavor experience.</i>	4.5kg, 2.25kg	Semi-Hard	Cow	P	V
<b>Beemster Goats Gouda (4 Months Mature) 10kg</b> <i>A pale ivory interior and smooth, semi-firm texture deliver a refreshing, sweet, flavorful experience.</i>	10kg, 5kg, 2.5kg	Hard	Goat	P	V
<b>Beemster Medium Gouda (4 Months Mature) 12.5kg</b> <i>A farm-fresh sweet cream flavor with notes of almond and a dense, creamy texture. It's a young Gouda, but complex.</i>	12.5kg, 6kg, 3kg	Semi-Hard	Cow	P	V
<b>Beemster Mustard Gouda 4.5kg</b> <i>Studded with mustard seeds throughout, this cheese is made with their creamy, buttery Beemster cheese. The young Gouda mild flavor lets the zesty mustard pop!</i>	4.5kg, 2.25kg	Semi-Hard	Cow	P	V
<b>Beemster Royal Grand Cru Gouda (12 Months Mature) 12kg</b> <i>Royal Grand Cru is rich, nutty and regal and has a firm texture with some crystallisation.</i>	12kg, 6kg, 3kg	Hard	Cow	P	T
<b>Beemster Truffle Gouda 4.5kg</b> <i>A rich, creamy and nutty Beemster cheese speckled throughout with genuine truffles.</i>	4.5kg, 2.25kg	Semi-Hard	Cow	P	V
<b>Beemster XO Gouda (26 Months Mature) 11kg</b> <i>Revered for its rich flavors of butterscotch, whiskey, and pecan, Beemster XO has a deep ocher interior and a firm, crumbly texture. True to the characteristics of Beemster's unique milk, this cheese retains a creamy mouthfeel, even though it's aged for more than 2 years. It's also studded with crunchy, mouthwatering crystals that surprise the palate.</i>	11kg, 5.5kg, 2.75kg	Extra-Hard	Cow	P	T

## GERMAN

<b>Bavarian Smoked</b> <i>Processed smoked cheese</i>	2kg	Semi Soft	Cow	P	V
<b>Cambozola</b> <i>Triple cream Brie-style cheese with mild blue veining</i>	2kg, 1kg	Soft	Cow	P	V



**PRODUCT** ..... **APPROX. PRICE £70**

**Charlotte (PO)** ..... **(45-60 People)**

French Brie, Cornish Yarg, Cashel Blue, Tunworth



**PRODUCT** ..... **APPROX. PRICE £110**

**Danbury (PO)** ..... **(100-135 People)**

Brie De Meaux, Cornish Yarg, Delice De Bourgogne,  
Kentish Blue, Godminster Heart



**PRODUCT** ..... **APPROX. PRICE £120**

**Whistledown (PO)** ..... **(70-90 People)**

Winchester Mature, Baron Brie, Cashel Blue, Chaucers Camembert



**PRODUCT** ..... **APPROX. PRICE £150**

**Featherington (PO)** ..... **(75-100 People)**

Ashmore Farmhouse, Blue Clouds, Canterbury Cobble, Lord London





**PRODUCT** ..... **APPROX. PRICE £160**

**Basset (P0)** ..... **(90-120 People)**

French Brie, Winterdale Shaw, Spenwood,  
Colston Basset Baby, Tunworth

**PRODUCT** ..... **APPROX. PRICE £160**

**Diamond (P0)** ..... **(110-140 People)**

Somerset Brie, Cornish Yarg, Idle Hour,  
Kingcott Blue, Lord London

**PRODUCT** ..... **APPROX. PRICE £175**

**Bridgerton (P0)** ..... **(110-140 People)**

French Brie, Winterdale Shaw, Colston Basset,  
Spenwood, Burwash Rose, Gurt Lush

**Basset**  
.....



**Diamond**  
.....



**Bridgerton**  
.....



**UNCOOKED MEAT****BACON**

	<b>WEIGHT</b>
Selfar Smoked Back Bacon	2.268kg
Selfar Unsmoked Back Bacon	2.268kg
Selfar Smoked Streaky Bacon	2.268kg
Selfar Unsmoked Streaky Bacon	2.268kg

**SAUSAGES**

Luxury Pork Sausages (PO)	2.27kg
Cumberland Pork Sausages (PO)	2.27kg

**SLICED COOKED MEATS**

Chorizo	500g
Pancetta	500g
Prosciutto	500g
Milano	500g
Napoli	500g
Finocchiona	500g
Black Pepper Salami	500g
Spianata Calabrese Salami	500g
Salt Beef	500g

**COOKED MEAT****TRADITIONAL HAM**

	<b>WEIGHT</b>
Home Cured Ham 0%	4kg
Whole British Wiltshire Cured Ham	7kg
Honey Roast Ham	4kg
Whole British Wiltshire Honey Roast Ham	7kg
Whole British Wiltshire Smoked Ham	7kg
Woodchurch Ham	5kg

**COOKED BEEF**

Corned Beef	2.7kg
Premium Beef	2.5kg
Salt Beef	2.5kg
Peppered Pastrami (PO)	2kg

**COOKED TURKEY**

Whole Roast Turkey	3kg
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**COOKED CHICKEN**

Whole Chicken Breast	1.5kg
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**SELFAR**

REGISTERED TRADE MARK

*Quality  
Foods*

SELFAR SMOKED STREAKY BACON 2.268KG  
 SELFAR UNSMOKED STREAKY BACON 2.268KG  
 SELFAR SMOKED BACK BACON 2.268KG  
 SELFAR UNSMOKED BACK BACON 2.268KG



ORDER DAY 1 FOR  
DELIVERY DAY 3

## CHARCUTERIE

PRODUCT	WEIGHT
Black Forest Ham (PO)	2.5kg
Capreolus Dorset Rosette Salami (PO)	600g
Capreolus Air Dried Pork Loin (PO)	1.8kg
Deli Farm Black Olive Salami (PO)	600g
Deli Farm Wild Venison Bresaola (PO)	600g
Deli Farm Spicy Chorizo (PO)	500g
Tempus No8 (Nduja / Sobrosada) (PO)	1kg

## SALAMI

Black Pepper	2kg
Danish	1.82kg
Finocchiona	2.5kg
Milano	2.5kg
Napoli	1.5kg
Spanish Chorizo	1.6kg
Spianata Calabrese	2.1kg

## Moons Green Whole Stick

English Summer Herb Saucisson (PO)	1kg
Four Pepper Saucisson 1kg (PO)	1kg
Pork Collar 1.2kg approx (PO)	1.2kg
Wild Fennel Saucisson 1kg (PO)	1kg
Wild Mushroom & Truffle Saucisson (PO)	1kg

## The Real Cure Whole Stick

Dorset Chorizo Picante (PO)	500g
Hartgrove Coppa (PO)	500g
Pink Peppercorn and Purbeck cider salami (PO)	500g
Pork and Venison Pepperoni (PO)	500g
Sloe & Garlic Wild Venison Salami (PO)	500g
Wild Venison Chorizo (PO)	500g

## SANDWICH FILLINGS

PRODUCT	WEIGHT
<b>PÂTÉ</b>	
Ardennes Pâté	1kg
Brussels Pâté	1kg
Chicken Liver Pâté	1kg
Duck Pâté with Port	1kg
Pheasant Loaf	1kg

## PUDDINGS

Black Pudding Stick	1.36kg
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## OTHER MEATS

Gala Pie	3kg
Coleslaw	1kg
Coronation Chicken (PO)	1kg
Chicken Mayo (PO)	1kg
Tuna Mayo (PO)	1kg
Egg Mayo (PO)	1kg

## SALADS

Potato Salad (PO)	1kg
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## FISH

Anchovy Fillets	1kg
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**REAL OLIVE COMPANY**

*Specialising in organic, fresh olives and antipasti, they source their olives from trusted artisan growers on the shores of the Mediterranean – real people who understand the unhurried rhythms of the olive tree.*

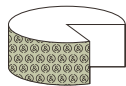
PRODUCT	WEIGHT
<b>Siciliana Marinated Mixed Pitted Olives</b> <i>Large Chalkidiki and Kalamata Olives with garlic, sweet peppers, mustard seeds and cold pressed oils</i>	1kg
<b>Tricolore Marinated Mixed Pitted Olives</b> <i>Large Chalkidiki and Kalamata Olives with garlic, basil, a gentle kick of chilli and cold pressed oils</i>	1kg
<b>Mixed Marinated Pitted Olives with Antipasti</b> <i>Large Chalkidiki and Kalamata Olives with whole garlic cloves, sweet peppers, cornichons, sun dried tomatoes, and caperberries in cold pressed oils</i>	1kg
<b>Pitted Green Colossal Olives</b> <i>Large Chalkidiki olives, firm and crisp in a light brine</i>	1kg
<b>Pitted Kalamata Olives</b> <i>Kalamata olives - Deep purple in colour, robust and fruity</i>	1kg
<b>Mixed Green Colossal &amp; Kalamata Olives</b> <i>Large Chalkidiki and Kalamata pitted olives packed in light brine</i>	1kg
<b>Whole Nocellara del Belice Olives</b> <i>Early harvest olives from Sicily, sweet, mild and buttery, packed in a light brine</i>	1kg
<b>Semi-Dried Tomatoes</b> <i>Succulent oven roasted tomatoes with garlic and basil in cold pressed oils</i>	1kg
<b>Organic Wild Garlic &amp; Basil (La Verde) - NEW</b> <i>They marinate fresh, pitted green olives in cold-pressed sunflower oil, extra virgin olive oil, wild garlic &amp; plenty of basil</i>	1kg



## MEDITERRANEAN VEGETABLES

PRODUCT	WEIGHT
Balsamic Onions	2kg
Marinated Sun Touched Tomatoes	1kg
Red Peppers Stuffed with Cheese	2kg
Pickled Garlic	1kg





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**UNIT B, STAPLEHURST NURSERIES, CLAPPER LANE,  
STAPLEHURST, KENT TN12 0JT**