**Local Doorstep Delivery Form**

Please fill in the form below specifying quantities, we will then call you to settle payment, we can also discuss special delivery requirements and other products we stock that may not be included on the form.

Delivery days are Tuesdays & Fridays. Forms must be returned by 5pm Monday for Tuesday deliveries and 5pm Thursday for Friday deliveries.

Send your completed form to fran@cheesepleaselewes.co.uk

Any enquiries please call – 01273 481048

We guarantee 7 days shelf life on all products.

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| Name  |  |
| Telephone Number  |  |
| Address  |  |
| Delivery day (Tuesday or Friday)  |   |

Store Cupboard

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|  | Price | Order Quantity  |
| **Springles Farm Organic Eggs** | £2.25 per ½ dozen |  |
| **South Downs slightly salted butter 200g**  | 3.25Each  |  |
| **Sussex Bee Farm Raw Honey 340g***Blossom / Soft Set*  | £7.50 |  |

Local Wine and Beer

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|  | Price | Order Quantity  |
| **Beacon Down Bacchus** A refreshing dry white wine with notes of apples and pears, perfect paired with crumbly goats cheeses and territorials. Produced locally at Beacon Down vineyard near Heathfield, East Sussex.. | £15.95each  |  |
| **Beacon Down Pinot Gris** Rich with flavours of stone fruit, this white wine compliments sheep’s cheeses and mild blues. Produced locally at Beacon Down vineyard near Heathfield, East Sussex. | £16.95 each |  |
| Parish Saison *6.0% ABV 750ml*A collaboration with Daniel Tapper at The Beak Brewery. A Saison, fermented on cider lees derived from our organic apple juice wild barrel fermentation, which makes up part of our house mixed wild yeast culture collection. Barrel aged, softly delicious, a very limited edition sharing bottle. | £15Each  |  |

Hard Cheese

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| **Cheese**  |  | Price per Unit  | Order quantity(per 200g or Unit)  |
| **Montgomery’s Cheddar**  | Traditional clothbound cheddar aged for 12 months. *Cows Milk /Unpasteurised*  | £5.30Per 200g  |  |
| **Gorwydd Caerphilly**  | Fresh & lactic in flavour, crumbly in texture. *Cows Milk/ Unpasteurised*  | £5.40Per 200g |  |
| **Cornish Yarg**  | Wrapped in nettle leaves, fresh & buttery in flavour *Cows Milk/ Vegetarian/ Pasteurised*  | £5.40Per 200g  |  |
| **Lincolnshire Poacher**  | Similar to a French Comté, nutty & sweet with a dense texture *Cows Milk/ Unpasteurised*  | £5.80Per 200g |  |
| **Sparkenhoe Red Leicester**  | A clothbound farmhouse territorial cheese, savoury and balanced *Cows Milk/ Unpasteurised*  | £5.80Per 200g |  |
| **Olde Sussex**  | Locally made cheddar style, balanced in flavour with a savour bite *Cows Milk / Unpasteurised / Vegetarian*  | £6.70Per 200g  |  |
| **Parmigiano Reggiano**  | 36 months aged, rich in umami notes Cows Milk / Unpasteurised  | £7.50Per 200g |  |
| **Comte Rivoire – Jacquemin** | 16 month aged Alpine cheese, nutty in flavour and dense in texture *Cows Milk / Unpasteurised*  | £6.60Per 200g  |  |
| **Affineur Walo Le Gruyere Extra Mature** | A Full flavoured Swiss alpine cheese, floral and sweet aged for a minimum of 14 months. *Cows Milk /Unpasteurised*  | £7.10Per 200g  |  |

Soft Cheese

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| **Cheese**  |  | Price per Unit  | Order quantity(per 200g or Unit)  |
| **Waterloo**  | Made with a Guernsey milk, rich and buttery in flavour *Cows Milk/ Vegetarian/ Thermised*  | £5.90Per 200g  |  |
| **Baron Bigod**  | Similar to a French Brie, mushroomy and lactic in flavour *Cows Milk/ Unpasteurised*  | £7.40Per 200g |  |
| **Delice de Bourgogne**  | A rich triple cream cheese from Burgundy. *Cows Milk / Pasteurised*  | £5.30 Per 200g |  |

Goat’s Milk Cheeses

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| **Cheese**  |  | Price per Unit  | Order quantity(per 200g or Unit)  |
| **Golden Cross**  | A goats log similar to a French Sainte Maure, fresh and unctuous. Made locally at Golden Cross Cheeses *Goats Milk /Unpasteurised / Vegetarian*  | £7.95Each (aprox 225g) |  |
| **Chabis**  | A young, fresh goats cheese made locally at Golden Cross Cheeses *Goats Milk/ Unpasteurised / Vegetarian*  | £3.25Each (aprox 125g) |  |
| **Rachel**  | A semi hard cheese with a supple texture and lingering flavour *Goats Milk/ Unpasteurised / Vegetarian*  | £6.80Per 200g |  |

Sheep’s Milk Cheese

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| **Cheese**  |  | Price per Unit  | Order quantity(per 200g or Unit)  |
| **Flower Marie**  | A soft sheep’s cheese, delicately sweet and earthy in flavour. Made locally at Golden Cross Cheeses *Sheep’s Milk /Unpasteurised / Vegetarian*  | £8.20Each (aprox 225g) |  |
| **Ewe Eatme**  | Locally made firm sheeps cheese, lactic and delicate, similar to a young Manchego. *Sheep’s Milk/ Pasteurised / Vegetarian*  | £7.30Per 200g |  |
| **Manchego Curado**  | A firm fruity and buttery Spanish sheep’s milk cheese. Aged for 10 months *Sheeps Milk/ Unpasteurised*  | £6.10Per 200g  |  |
| **Pecorino il Fiorino**  | A Tuscan Pecorino, firm in texture, rich with notes of tropical fruit. *Sheeps Milk/ Unpasteurised*  | £7.80Per 200g |  |
| **Roquefort Vieux Berger**  | A French sheeps milk blue cheese, salty and piquant in flavour*Sheep’s Milk/ Unpasteurised*  | £8.20Per 200g |  |

Blue Cheese

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| **Cheese**  |  | Price per Unit  | Order quantity(per 200g or Unit)  |
| **Brighton Blue**  | A mild blue cheese with a creamy base, locally made at High Weald Dairy *Cow’s Milk /Pasteurised / Vegetarian*  | £6.20Per 200g  |  |
| **Beauvale**  | A soft blue produced by Cropwell Bishop. The taste is similar of that of a Gorgonzola Dolce. Melts down to make a divine pasta sauce  *Cows Milk / Pasteurised / Vegetarian* | £6Per 200g  |  |
| **Cashel Blue**  | A beautifully balanced blue from Tipperary. Creamy and rich with a tangy bite. *Cow’s Milk/ Pasteurised / Vegetarian*  | £5.10Per 200g  |  |
| **Colston Bassett Stilton**  | Made in Nottinghamshire, England’s most famous blue. Creamy and crumbly with herby notes. *Cow’s Milk/ Pasteurised / Vegetarian*  | £7.30Per 200g  |  |

Cheeseboard Selections

Includes a selection of 3 artisanal cheeses, a box of crackers and a chutney to accompany. Perfect for 2 to share over several evenings. 7 Days shelf life guaranteed.

* We can discuss specific requirements over the phone
* Gluten Free Crackers also available

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|  |  | Price  | Order Quantity  |
| **Sussex Cheeseboard**  | * Flower Marie *200g* (sheeps milk), Golden Cross (goats milk) *200g* or Sussex Camembert *200g* (Cows milk) – to specify over the phone
* Brighton Blue *200g*
* Mayfield *200g*
* Cheeseboard Chutney from Ouse Valley
* Box of artisan crackers
 | £25 |  |
| **Vegetarian Cheeseboard**  | * A Hard, soft and Blue vegetarian cheese (aprox 200g of each) chosen by your cheesemonger.
* Accompanying Chutney
* Box of artisan crackers
 | £22 |  |
| **Cheesemongers Choice**  | * A hard, soft and blue cheese chosen by your cheesemonger (200g of each)
* Accompanying Chutney
* Box of Artisan crackers
 | £22 |  |
| **‘No Cow’ Cheeseboard**  | * A hard, soft and blue cheese, only goat and sheep’s milk (200g of each)
* Accompanying Chutney
* Box of Artisan crackers
 | £24 |  |
| **Pregnancy Friendly Cheeseboard**  | * A selection of 3 hard pregnancy friendly pasteurised cheeses
* Accompanying Chutney
* Box of Artisan crackers
 | £22 |  |

Accompaniments

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|  | Price | Order Quantity  |
| **Ouse Valley Pear Chutney** *300g / Vegetarian /* not suitable for nut allergy sufferers | £5.45 each  |  |
| **Membrillo pot** Classic Spanish quince cheese. Pairs well with most cheese but especially sheeps cheese. *Vegetarian /* not suitable for nut allergy sufferers | £3.50 each |  |
| **Belle & Wilde Gluten Free Toasts** Deliciously Crisp gluten free toasts. Made in Sussex *Contain Egg / Vegetarian /* not suitable for nut allergy sufferers | £3.50 each |  |
| **McKenzies Oatcakes 200g** A traditional Scottish oatcake*Contain Egg / Vegetarian /* not suitable for nut allergy sufferers | £1.95 each |  |
| **The Fine Cheese Company Olive Oil and Sea salt Crackers** A Crunchy Cracker suitable for hard and soft cheeses Contains Wheat / not suitable for nut allergy sufferers / Vegan  | £3.25 each |  |