**Local Doorstep Delivery Form**

**Week commencing 29th June 2020**

**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.**

**Local delivery days for BN7 & BN8 postcodes are FREE and are offered on Tuesdays & Friday. Forms must be returned by 5pm Monday for Tuesday deliveries and 5pm Thursday for Friday deliveries.**

*Please note we can also offer delivery elsewhere across the UK with an overnight courier. For orders under £50 there is a £5 delivery charge.*

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

We will call you on the day of delivery to settle payment.

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** | £2.35per ½ dozen |  |
| **South Downs slightly salted butter 200g**  | 3.25Each  |  |
| **Sussex Bee Farm Raw Honey 340g*****Blossom or Soft Set***  | £7.50Each |  |
| **Seggiano Organic Dried Pappardelle Pasta 375g**  | £4.95Each |  |
| **Seggiano Organic Raw Basil Pesto 200g**  | £6.50 Each |  |
| **Large Sliced Sourdough Bread from The Flour Pot Bakery in Brighton** ***White or Brown*** Contains Gluten & Wheat (aprox 980g before baking). Baked daily and slowly fermented for 24 hours. They do not contain bakers yeast.  | £3.90Each |  |

Wine and Beer

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|  | Price | Order Quantity  |
| **Sancerre Les Chailloux Domaine Fouassier 750ml** | £24.95each  |  |
| **Cotes du Roussillon Blanc Centenaire Domaine Lafage 750ml** | £14.70 each |  |
| **Secret de Famille Cotes du Rhone Rouge** **Paul Jaboulet Aine 2017 750ml** | £12.95 each |  |
| **Zensa Primitivo IGP Puglia 2019** | £13.50 each |  |
| Long Man Brewery Best Bitter 500ml A traditional Sussex best. Perfectly balanced with a complex bittersweet, malty taste.  | £3.15Each  |  |
| Long Man Brewery American Pale Ale 500ml Made using the choicest U.S hops this triple-hopped American Pale Ale has a pleasant citrus aroma. | £3.15Each  |  |
| Burning Sky Arise Pale Ale Brewed with Pilsner and wheat malts. Peach, pine and resinous aromas and notes.  | £3.35 |  |

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. *Cow’s Milk /Unpasteurised*  | £5.30Per 200g  |  |
| **Winterdale Shaw**  | A cheddar cheese style produced near Sevenoaks, Kent. Deeply savoury in flavour with a gentle bite. Made on an entirely biodynamic farm. Cow’s Milk/ Unpasteurised  | £6.00 Per 200g |  |
| **Gorwydd Caerphilly**  | Fresh & lactic in flavour, crumbly in texture. *Cow’s Milk/ Unpasteurised*  | £5.40Per 200g |  |
| **Mrs Kirkhams Lancashire**  | A traditional clothbound cheese, crumbly & creamy with a mellow, bright bite. *Cow’s Milk / Unpasteurised*  | £4.95 Per 200g  |  |
| **Lincolnshire Poacher**  | Similar to a French Comté, nutty & sweet with a dense texture *Cow’s Milk/ Unpasteurised*  | £5.80Per 200g |  |
| **Sparkenhoe Red Leicester**  | A clothbound farmhouse territorial cheese, savoury and balanced *Cow’s Milk/ Unpasteurised*  | £5.80Per 200g |  |
| **Mature Cornish Gouda**  | Made to a traditional Dutch recipe, a firm matured cheese with a sweet caramel flavour. Cow’s Milk/ Pasteurised  | £5.90Per 200g |  |
| **Mayfield**  | A swiss style cheese made locally between Five Ashes and Mayfield. Semi-hard in texture and sweet and nutty in flavour.*Cow’s Milk/ Pasteurised/ Vegetarian*  | £6.10 Per 200g |  |
| **Cornish Yarg**  | Wrapped in nettle leaves, fresh & buttery in flavour *Cow’s Milk/ Vegetarian/ Pasteurised*  | £5.40Per 200g  |  |
| **Quickes Vintage Cheddar**  | Typically aged for 12 months, a deeply complex cheddar with umami notes and a crumbly texture. *Cow’s Milk/ Pasteurised*  | £6.50 Per 200g  |  |
| **Olde Sussex**  | Locally made cheddar style, balanced in flavour with a savour bite *Cow’s Milk / Unpasteurised / Vegetarian*  | £6.70Per 200g  |  |
| **Comté Rivoire – Jacquemin** | Aged for a minimum of 20 months. A classic alpine cheese, nutty in flavour and dense in texture *Cows Milk / Unpasteurised*  | £7.20Per 200g  |  |
| **Morbier Rivoire – Jacquemin**  | A historic French semi-hard cow’s milk cheese from the Franche-Comté region of France. With a distinctive line of ash running through its centre, Morbier is rich and nutty in flavour. *Cow’s Milk / Unpasteurised*  | £5.20 Per 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  |  |
| **Affineur Walo Starnachas**  | A Swiss alpine cheese, slightly smoother than an aged Gruyere. With a gentle sweetness it is undeniably moreish *Cow’s Milk /Unpasteurised*  | £6.80Per 200g  |  |
| **Parmigiano Reggiano**  | 36 months aged, rich in umami notes Cow’s Milk / Unpasteurised  | £7.50Per 200g |  |
| **Lancashire Bomb**  | Made by Andrew Shorrock in near Preston, matured for 24 months it has a wonderfully creamy texture and strong mature flavour*Cow’s Milk / Pasteurised / Vegetarian* | £10.95Each (aprox 460g)  |  |

Soft Cheese

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| **Cheese**  |  | Price per Unit  | Order quantity(per 200g or Unit)  |
| **Sussex Camembert**  | Supple in texture buttery and mild in flavour *Cow’s Milk/ Pasteurised / Vegetarian*  | £6.05Per 200g |  |
| **Delice de Bourgogne**  | A rich triple cream cheese from Burgundy. *Cow’s Milk / Pasteurised*  | £5.30 Per 200g |  |
| **Baron Bigod**  | Similar to a French Brie, mushroomy and lactic in flavour *Cow’s Milk/ Unpasteurised*  | £7.40Per 200g |  |
| **Langres**  | A French washed rind cheese. Unctuous and oozey underneath its rind, crumbly towards its centre. Deeply layered in flavour. *Cow’s Milk, Unpasteurised* | £6.50Each (aprox 200g) |  |
| **Waterloo**  | Made with a Guernsey milk, rich and buttery in flavour *Cows Milk/ Vegetarian/ Thermised*  | £5.90Per 200g  |  |
| **Brie de Meaux – Donge**  | Soft with fruity, floral notes *Cows Milk /Unpasteurised*  | £6.50Per 200g  |  |
| **Buffalo Mozzarella**  | Produced at Laverstoke Park Farm in Hampshire with milk from their own of herd of water buffalo. Creamy and delicate with a subtle tang. Buffalo’s Milk/ Pasteurised / Vegetarian  | £3.05Each (aprox 125g) |  |

Goat’s Milk Cheeses

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| **Cheese**  |  | Price per Unit  | Order quantity(per 200g or Unit)  |
| **Golden Cross**  | A goat’s 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 100g) |  |
| **Windrush Goats Cheese**  | A fresh, young goat’s cheese. Soft and spreadable in texture, the flavour is of creamy yogurt – beautiful spread on fresh bread. *Goats Milk/ Pasteurised / Vegetarian*  | £6.50 Each (aprox 140g) |  |
| **Rachel**  | A semi hard cheese with a supple texture and lingering flavour *Goats Milk/ Unpasteurised / Vegetarian*  | £.80Per 200g |  |
| **Sinodun Hill**  | Mousse like in texture, it is superbly delicate in flavour with a yogurt tang. Produced in South Oxfordshire by Norton and Yarrow. *Goats Milk / Unpasteurised / Vegetarian*  | £8.95Each (aprox 180g)  |  |
| **Blu di Capra al Cucchiaio** | A soft Italian blue cheese made from goats milk. Similar in style to a gorgonzola. Intensely creamy with a distinctive sweetness. Goats Milk / Pasteurised | £5.80 Per 200g |  |
| **Selle Sur Cher**  | A French soft, ashed goat’s cheese from the Loire region. A distinctive flavour with a beautiful citrus tang and creamy base.*Goats Milk / Unpasteurised* | £6.50 Each (aprox 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 sheep’s cheese, lactic and delicate, similar to a young Manchego. *Sheep’s Milk/ Pasteurised / Vegetarian*  | £7.30Per 200g |  |
| **Seven Sisters**  | A Locally made semi-hard sheep’s cheese. Its rind is coated in Hebridean seaweed, in flavour it is nutty with a gentle saltiness *Sheep’s Milk/ Pasteurised / Vegetarian*  | £7.80 Per 200g |  |
| **Manchego Semi- Curado**  | A firm fruity and buttery Spanish sheep’s milk cheese. Aged for 6 months *Sheep’s Milk/ Unpasteurised*  | £6.10Per 200g  |  |
| **Pecorino il Fiorino**  | A Tuscan Pecorino, firm in texture, rich with notes of tropical fruit. *Sheep’s Milk/ Unpasteurised*  | £7.80Per 200g |  |
| **Roquefort Vieux Berger**  | A French sheep’s milk blue cheese, salty and piquant in flavour*Sheep’s Milk/ Unpasteurised*  | £8.20Per 200g |  |
| **Wigmore**  | A delicately flavoured brie-style sheep’s cheese. Fruity and floral when ripe. *Sheep’s Milk / Vegetarian / Thermised*  | £7.80 Per 200g |  |
| **Pave Cobble**  | A pyramid shaped ewes milk cheese from Somerset. With notes of sweet cream, when ripe it is oozey underneath the rind and dense towards its centre. A delicate delight. Sheep’s Milk / Vegetarian / Unpasteurised  | £8.95Each (aprox 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  *Cow’s Milk / Pasteurised / Vegetarian* | £6Per 200g  |  |
| **Oxford Blue**  | A mild blue cheese made with whole milk. Dense in texture and perfectly balanced in flavour. *Cow’s Milk / Pasteurised / Vegetarian* | £5.60Per 200g |  |
| **Colston Bassett Stilton**  | Made in Nottinghamshire, England’s most famous blue. Creamy and crumbly with herby notes. *Cow’s Milk/ Pasteurised / Vegetarian*  | £5.60 Per 200g  |  |
| **Stichelton**  | A deeply complex blue made with raw milk to a traditional Stilton method. Notes of sweet biscuit and green apples. *Cow’s Milk / Unpasteurised* | £7.20 Per 200g |  |
| **Gorgonzola Dolce**  | A classic Italian soft blue. Creamy with a gentle sweetness. *Cow’s Milk/ Thermised*  | £5.50 Per 200g  |  |
| **Cote Hill Blue**  | Made In Lincolnshire, a Brie style blue similar to a cambozola. Rich and creamy with a peppery bite. *Cow’s Milk/ Pasteurised / Vegetarian* | £5.60Per 200g  |  |
| **Barkham Blue**  | A dense textured firm cows milk blue made with rich creamy milk from the Channel Islands. Gently sweet yet savoury. *Cow’s Milk / pasteurised / Vegetarian*  | £7.90Per 200g |  |
| **Roquefort Vieux Berger**  | A French sheep’s milk blue cheese, salty and piquant in flavour*Sheep’s Milk/ Unpasteurised*  | £8.20Per 200g |  |
| **Cashel Blue**  | A beautifully balanced blue from Tipperary. Creamy and rich with a tangy bite. *Cow’s Milk/ Pasteurised / Vegetarian*  | £5.10Per 200g  |  |
| **Blu di Capra al Cucchiaio** | A soft Italian blue cheese made from goats milk. Similar in style to a gorgonzola. Intensely creamy with a distinctive sweetness. Goats Milk / Pasteurised | £5.80 Per 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* (sheep’s milk), Golden Cross (goat’s milk) *200g* or Sussex Camembert *200g* (Cow’s 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
 | £24 |  |
| **Cheesemongers Choice**  | * A hard, soft and blue cheese chosen by your cheesemonger (200g of each)
* Accompanying Chutney
* Box of Artisan crackers
 | £24 |  |
| **‘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
 | £24 |  |

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 sheep’s 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 |  |
| **The Fine Cheese Company Rosemary Crackers** A Crunchy Cracker suitable for hard and soft cheeses Contains Wheat / not suitable for nut allergy sufferers / Vegan  | £3.25 each |  |
| **McKenzies Oatcakes 200g** A traditional Scottish oatcake*Contain Egg / Vegetarian /* not suitable for nut allergy sufferers | £1.95 each |  |
| **Mixed Green and Black Olives** The finest French olives marinated in herbs de Provence  | £4.10 Per 200g |  |
| **London Borough of Jam Damson & Black Pepper Jam** Delicious paired with soft cheeses, or just with slathered on toast!*220g / Vegetarian /* not suitable for nut allergy sufferers | £6.20 each |  |
| **London Borough of Jam Rhubarb & Cardamom Jam** Superbly seasonal. Outdoor grown rhubarb paired with aromatic crushed cardamom pods *220g / Vegetarian /* not suitable for nut allergy sufferers | £5.95 each |  |