CELEBRATION CHEESE CAKES









NEUFCHATEL

A soft, slightly crumbly, mould ripened cheese from the French region of Normandy



RUTLAND RED

One of the best Red Leicester ever produced, this cheese has a flaky,



COLSTON BASSETT

Smooth and creamy with distinctive blue veins that become more defined as the cheese ages



WHITE STILTON MANGO & GINGER

An appetising blend of flavours which brings together the spice of ginger with the fresh and sweet flavour of Mango

WENSLEYDALE & APRICOT

A beautifully balanced combination of creamy, crumbly Yorkshire
Wensleydale combined with the sweet and succulent flavour of apricots



BRIE DE MEAUX ROUZAIRE

Made from Cows milk, this rich and creamy cheese has a straw yellow interior with a soft and delicate white rind



FIVE SHIRES

A striking display of some of our favourite cheeses from around the UK including Derbyshire, Red Leicester, Crumbly Lancashire, Double Gloucester and of course White Cheshire



PERL WEN

Meaning White Perl, this soft, white welsh cheese has a fresh citrus flavour combined with the creaminess of a Caerffili



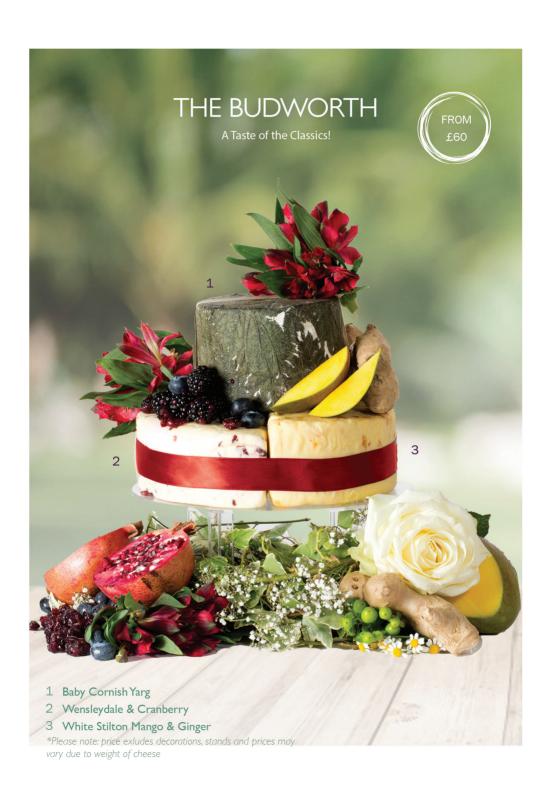
CORNISH YARG

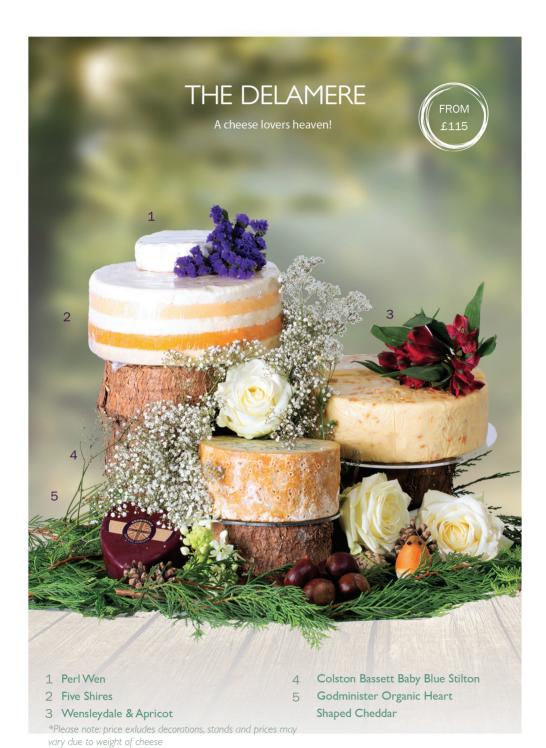
Wrapped in Nettles before being left to mature, This fresh, lemony cheese has a creamy taste under its natural rind with a slightly crumbly texture at its core

WOOKEY HOLE CAVE AGED CHEDDAR

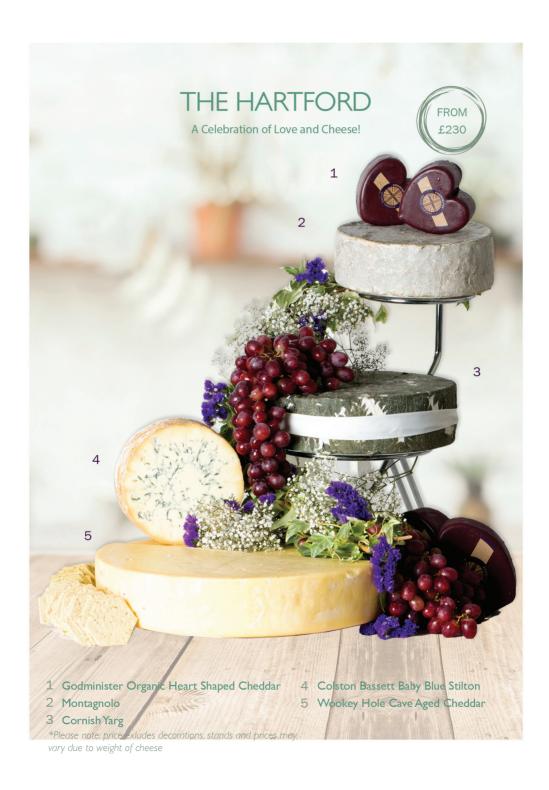
Sourced from specialist cheese makers in Dorset, this cheese is aged through the traditional method of maturing cheese in caves



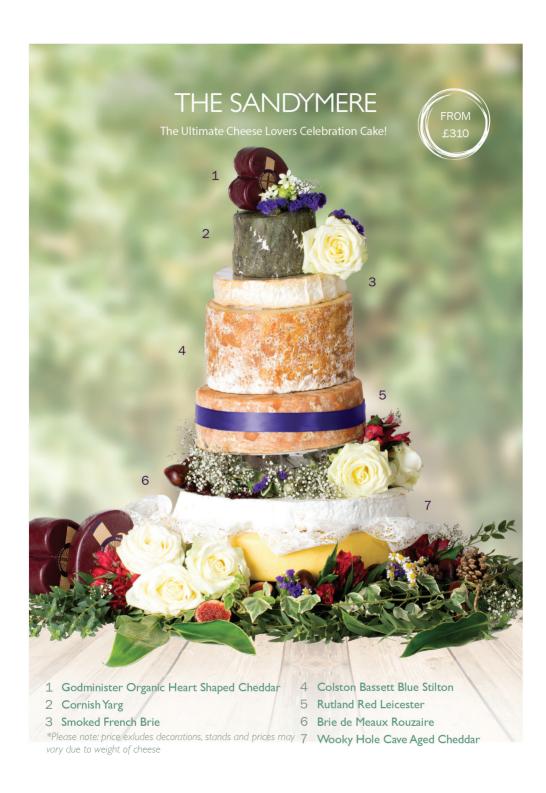














Great accompaniments to your cheese cake!

Why not complete your celebration cheese cake with the wide selection of crackers and chutneys available in The Hollies Delicatessen and Farm Shop.





