

# Aubrey's Seasonal Cheese Selection

Fromage  
to Age  
Artisan cheese

Our cheesemongers recommended seasonal cheeses

## Goat Cheese



### Mouthias Sur Feuille

- Unpasteurised, traditional rennet

Wrapped in a chestnut leaf, this cheese is mild and creamy with a nuttiness that come through from the chestnut leaf.



### Chabichou

- Unpasteurised, traditional rennet

Chabichou is a small cylindrical shaped cheese that is perfect when slightly aged. The cheese dries slightly and exudes a subtle sweet tangy flavour.

## Soft Bloomy Rinded



### St Jude

- Unpasteurised, traditional rennet

This fabulous soft wrinkly cows milk cheese is based on the french cheese St Marcellin using the milk from Fen Farm. Julie has created this rich and buttery cheese, due to the thin rind this encourages wild moulds to grow on the rind giving the cheese a greater depth of flavour.



### Camembert Tremblaye

- Unpasteurised, traditional rennet

This Organic Camembert is made at le Ferme de la Tremblaye just outside of Paris. This Camembert cheese is rich and savoury.



### Brilliat Truffle

- Pasteurised, traditional rennet

This Alpine triple cream cheese is found in the Savoie region of France. Typically aged for around 12 months the cheese is fruity with savoury buttery, nutty notes due to the cows alpine pasture of varied flowers clover and grasses.

## Hard Cheese



### Hafod

- Unpasteurised, traditional rennet

Welsh hard cheese made by the Holden family on their farm near the coast of Ceredigion, where cows can graze on rich pastures. With a deep ivory colour, a supple texture, very intense herbal aromas, and a woody finish. Left to mature for over 12 months



### Zirbenkönigin

- Unpasteurised, traditional rennet

A creamy cheese with fresh herbaceous tones, hints of pine blossom and deep savoury woody note. An even textured cheese with small green pine blossom pieces



### Beaufort

- Unpasteurised, traditional rennet

This Alpine cheese is found in the Savoie region of France. where Beaufort is typically aged for around 12 months. The cheese is fruity with savoury buttery, nutty notes due to the the cows alpine pasture of varied flowers clover and grasses.

## Sheep Cheese



### Truffle Pecorino

- Unpasteurised, traditional rennet

Made by the Il fiorino Family in Tuscany to a traditional family pecorino recipe, with Tuscan white summer truffles added to the cheese.



### Lord of the Hundred's

- Unpasteurised, traditional rennet

A hard naturally rinded complex cheese. Fabulously savoury and a great alternative to Parmesan

## Washed Rind

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### Morbier

- Pasteurised, traditional rennet

This classic French alpine cheese is sweet & nutty with a meaty savoury rind and a layer of wood ash running through the middle of the cheese.



### Soumaintrain

- Unpasteurised, traditional rennet

Soumaintrain is a classic French cheese washed in a salt water brine mix. This cheese has a silky smooth paste and a rich savoury flavour.

## Blue Cheese

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### Shorthorn Blue

- Pasteurised, vegetarian rennet

A buttery blue with notes of savoury saltiness and subtle caramel undertones. Hand made in Yorkshire with milk from a single herd of Shorthorn Cows.



### Bleu des Causses

- Unpasteurised, traditional rennet

Rich cows' milk cheese with a salty tang. Modelled on the French Roquefort.

