



Aubrey's Scottish Cheeses

Fromage
to Age
Artisan cheese

Our recommended cheeses for Burns Night celebrations



St Andrew's Cheddar

Crumbly, yet creamy in texture, with a touch of acidity and herbal aromas, using milk from their own herd. Typically aged for 9 months.



Minger

A washed rind smelly cheese that is delightful on the palate. Oozy, nutty and decadently pungent and runny when ripe.



Strathdon Blue

A creamy Blue more complex than most. Creamy yet with a fudge like texture.



Caboc

A little goes a long way with this butter like cream cheese, due to it's high fat content! Rolled in pinhead oatmeal.



Isle of Mull

A hard cows milk cheese, cheddar like, with punchy flavours from the only dairy farm left on the Island.



Morangie Brie

A classic style, rich and creamy Brie perfect for a Burn's night cheeseboard or baked in the oven.



Black Crowdie

A dense, dry, soft cheese, hand rolled in oats and black pepper for a spicy kick.



Blackmount

A fresh, soft and creamy goat's cheese covered in Ash which gives off gentle herbaceous notes.



Elrick Log

A perfectly balanced fresh goats cheese, with a smooth, creamy texture and a citrusy finish

Haggis

is available for

delivery from 21st January



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