CHEESE SELECTIONS

We love our cheeses, and would be happy to put together a selection for you. Let us know how much you would like to spend, and we will make up a selection to fit your budget. You can choose the cheeses, or you can leave it up to us to put together a good selection.

WELSH CHEESE SELECTION

Selections wrapped and labelled with till sticker (with price and barcode cut off), and packed into a paper bag with handles.

This selection includes:
1 x Thin Oatcakes
250g Hafod Cheddar
250g Saval
250g Perl Las
200g Perl Wen
(weights are approximate)

£19.50 ☐

BRITISH CHEESE SELECTION

This selection includes:
2 x Thin Oatcakes
300g Hafod Cheddar
300g Colston Bassett Stilton
220g Gorwydd Caerphilly
250g Saval
220g Baron Bigod
(weights are approximate)

£29.50 ☐

CAWS TEIFI SELECTION

Choose a selection of pre-packed and labelled wedges from local cheese makers. The perfect gift for any cheese lover. Simply tick the varieties you would like included in your selection.

Cumin Teifi cheese ..... ☐
Oak Smoked Teifi cheese ..... ☐
Natural Teifi cheese ..... ☐
Seaweed Teifi cheese ..... ☐
Nettle Teifi cheese ..... ☐
(wedge sizes vary from 180g - 250g approx)

£23.30/kg ☐

LARGER PIECES

For when you need a bigger chunk of cheese to feed the family, or as a gift for the cheese lover in your life, we also offer Cheddar and Stilton in halves, quarters and eighths as a price that is cheaper than buying by the kilo. Weights are approximate.

Colston Bassett Stilton	Half	Quarter	Eighth
Half	3.8kg	£70.00	
Quarter	1.9kg	£36.00	
Eighth	950g	£18.50	

Hafod Cheddar		
Half	4.6kg	£91.00
Quarter	2.3kg	£46.00
Eighth	1.15kg	£23.00

Although we can cut smaller bits of cheese for you, we would recommend basing your selection on the following rough guidelines:

£12-15	3 types of cheese
£15-22	4 types of cheese
£22-28	5 types of cheese
£28+	6 types of cheese or more

We can label the cheese for you, and pack them into a paper bag for you to take home. Why not give as a gift for Christmas? We have gift boxes available for £2.50.

Please note:

Credit card details will be required when you place your order. This card will be charged just prior to collection of goods. If you don't show up to collect or cancel at late notice, and we can't rehome your order, you will still be charged.

Lampeter - Unit 23-24, Lampeter Industrial Est, Tregaron Rd, Lampeter, Wales SA48 8LT I 01570 423 099
Aberaeron - Anchor House, 5A Bridge Street, Aberaeron, Wales SA46 0AP I 01570 424400
Email us at: enquiries@watsonandpratts.co.uk

Watson & Pratt's

Watson & Pratt's

CHRISTMAS ORDER FORM FOR CHEESE 2021

HARD CHEESE

HAFOD CHEDDAR (O) Traditional rennet, Unpasteurised cow's milk, Wales	Traditional cow's milk Cheddar made in Ceredigion. Matured for 10 to 12 months, this cheese has a strong, full flavour, with a deep and long-lasting after-taste.	£22.50/kg ☐
SAVAL Traditional rennet, Unpasteurised cow's milk, Wales	A rich, raw cow's milk cheese made in Llandysul by the Teifi Cheesemakers. This cheese is a washed-rind cheese, with the rind maturing over time and developing pungent, classic 'stinky-cheese' moulds that lead to a rich, and savoury cheese with a salty, almost meaty tang.	£24.50/kg ☐
TEIFI CHEESE WITH CUMIN SEEDS Traditional rennet, Unpasteurised cow's milk, Wales	A lovely local cheese to us, we love Teifi with Cumin seeds. Made to a gouda recipe, this cheese is nutty, caramel-y and has a long, lingering aftertaste. The cumin seeds are added during the cheese-making process. Melts really well so great for cheese on toast too.	£22.95/kg ☐
GORWYDD CAERPHILLY (O) Traditional rennet, Unpasteurised cow's milk, England	A mature Caerphilly (approx. 10 weeks old), with a natural, suede-like grey rind. As it matures, this cheese breaks down to give mushroom-ey, earthy tones, and as you move to the centre of the cheese it is fi rmer, crumbly, with a fresh, lemony, bright, clean flavour.	£25.95/kg ☐
APPLEBY'S CHESHIRE Traditional rennet, Unpasteurised cow's milk, England	As traditional cheeses go, this one has class. Appleby's Cheshire's soft, mineral fl avour crumbles perfectly as you cut it. The beautiful, almost pinky-orange cheese (annatto added for colour) has a wonderful nutty flavour and is seriously addictive.	£23.95/kg ☐
KIRKHAM'S LANCASHIRE Traditional rennet, Unpasteurised cow's milk, England	The curd from three consecutive days make are mixed together to make this cheese, giving it complexity of flavour and wonder of texture never to be seen in another Lancashire (a-hem, in my opinion!). Doughy, savoury, soft and crumbly, this is a lovely traditional Lancashire, and it makes the best cheese on toast in the world.	£23.95/kg ☐
ASHCOMBE (O) Traditional rennet, Pasteurised cow's milk, England	A relatively new cheese to the scene, made in the Cotswolds by David Jowett. Inspired by the traditional French cheese Morbier, this semi-soft washed-rind has a delightful layer of ash running through its centre. Rich and savoury flavour, an easy-eater.	£21.95/kg ☐
COOLEA Traditional rennet, Pasteurised cow's milk, Ireland	A fantastic gouda-style cheese made in County Cork, Ireland. Sweet, nutty, smooth and almost toffee-like. Highly addictive.	£27.95/kg ☐
OGLESHIELD Traditional rennet, Pasteurised cow's milk, England	Made by the rock-stars of Somerset cheddar-making at Montgomery's, North Cadbury, Somerset. A Raclette-style washed rind cheese. A little bit farmyard-ey, melts really well and a good session cheese too.	£22.95/kg ☐
PARMIGIANO REGGIANO (O) Traditional rennet, Unpasteurised cow's milk, Italy	The old faithful, no cook can do without this staple in the kitchen. Aged for more than 24 months, this traditional parmesan has lots of flavour.	£36.95/kg ☐
COMTÉ Traditional rennet, Unpasteurised cow's milk, France	This cheese is only made during the summer months, when the cows are grazing the lush grass fields high up in the 'alpage' (mountain fi elds) in south east France. Matured for more than 12 months, this cheese has a full, nutty, caramelly fl avour that goes on long after you have finished eating.	£46.95/kg ☐
MIMOLETTE Traditional rennet, Unpasteurised cow's milk, France	The orange cheese in the shape of a ball. Matured to a ripe old age so that it is very hard, dense and compact in texture, but sweet, caramel mellow flavours. Striking on any cheeseboard.	£30.00/kg ☐

SOFT CHEESE

PERL WEN (O) Vegetarian rennet Pasteurised cow's milk, Wales	Creamy, cow's milk cheese from Carmarthenshire. It looks like a brie-style cheese with its beautiful white rind and yellow paste, but the flavours are more milky and buttery, and less vegetable. The cheese is a firm cream texture, and rarely goes runny.	£19.15/kg
CAWS TEIFI HALLOUMI (O) Vegetarian rennet Unpastuerised cow's milk, Wales	Fantastic local cheese best served grilled or fried. Available in pre-pack 200g (approx.) blocks.	£22.95/kg
BRIE DE MEAUX Traditional rennet Unpasteurised cow's milk, France	The absolute classic French brie. With rich, cabbage flavours, and an unctuous runny texture, we love this traditional, pungent cheese. A strong cheese, it is also wonderful to add a deep flavour to pies and pastries, but my favourite is simply smeared on bread.	£25.95/kg
BARON BIGOD Traditional rennet Unpasteurised cow's milk, England	This cheese from Suffolk is changing the landscape of English soft brie-style cheese. Developed along the lines of a traditional French Brie de Meaux, even down to the breed of cows they milk (Montbeliarde). A new favourite of oursand a great choice for the Christmas day cheeseboard.	£31.50/kg
VACHERIN MONT D'OR Traditional rennet Unpasteurised cow's milk, France	Made from mid-August to mid-March and wrapped in spruce bark, this is not a cheese, it's a winter ritual. Rich, earthy, and sweet, this cheese is wonderful eaten on a cheeseboard, or baked in the oven… a clove of garlic, a splash of white wine, and into it dunk bread or roasted vegetables, that's my Christmas eve sorted.	£12.75 each
LANGRES Traditional rennet Pasteurised cow's milk, France	An all year round favourite, this lovely orange cheese from the Champagne and Burgundy regions of France is creamy, fudgy and fruity. Washed in Marc de Bourgogne, an eau de vie made from Champagne grape skins, the delicate moulds on the outside lead to the softening of the paste.	£8.65 each
TALEGGIO (O) Traditional rennet Unpasteurised cow's milk, Italy	A pungent, washed-rind cheese from Italy. The flavour intensifies with age, but is surprisingly mild, milky and unctuous.	£25.50/kg

GOAT & SHEEP'S CHEESE

RAGSTONE Traditional rennet Unpasteurised cow's milk, Italy	Made at Neal's Yard Creamery, this goats-milk cheese is a slightly matured log. Delicate white rind and lovely texture as the cheese breaks down under the rind. A stronger goat's milk flavour with a long aftertaste.	£7.10 each
PERROCHE – HERBED Traditional rennet Pasteurised goat's milk, England	Another Neal's Yard Creamery cheese, but very young and fresh. Mousse-like texture, with lemony bright milky flavours. Approx. 150g each and rolled in herbs (Rosemary, tarragon, or dill).	£5.15 each
DORSTONE Traditional rennet Pasteurised goat's milk, England	A delicious ash-covered goats cheese from Herefordshire. Soft, creamy texture, with no breakdown, and fresh, clean, citrusy flavours. Approx 180g.	£6.85 each
MANCHEGO Traditional rennet Pasteurised sheep's milk, Spain	This traditional Spanish cheese has complex, yet creamy flavours. Get some quince paste on this for the authentic accompaniment, sweet and savoury combination is perfect.	£36.00/kg
PECORINO (O) Traditional rennet Unpasteurised sheep's milk, Italy	A lovely Italian pecorino, matured over 6 months. Having a more intense flavour than the younger pecorino but still very gentle and milky.	£28.95/kg

BLUE CHEESE

PERL LAS (O) Vegetarian rennet Pasteurised cow's milk, Wales	A cow's milk blue cheese from Carmarthenshire. Dense, buttery, rounded flavour. Medium strength, great to eat, but it works really well in cooking – a little goes a long way.	£20.75/kg
COLSTON BASSETT STILTON Traditional rennet Pasteurised cow's milk, England	In my opinion, the King of the Blues, Colston Bassett Stilton is a beautiful, rich, fruity, creamy and balanced blue cheese. Loved by non-blue cheese lovers, and hard-core blue fans alike, this cheese ticks all the boxes withoutbeing too much. At this time of year this cheese really sings. Have a tasteand try for yourself.	£21.60/kg
1924 Traditional rennet Pasteurised cow and sheep's milk, France	A blended milk cheese that would have been what a traditional Roquefort was prior to the 1925 AOC regulation which stipulated that it should be pure Ewe's milk cheese. Beautiful, creamy, rich, sweet and salty.	£30.50/kg
FOURME D'AMBERT Traditional rennet Unpasteurised cow's milk, France	A creamy soft blue cheese from the Auvergne region, central France. Made from cows milk this cheese should come with a warning… HIGHLY ADDICTIVE. Sweet and salty and a little bit too easy to eat.	£21.50/kg
ROQUEFORT (O) Traditional rennet Unpasteurised cow's milk, France	A wonderfully salty-sweet intense blue cheese from the south of France. Matured in caves, this Roquefort has a soft texture and big on flavour, both salty and sweet at the same time. Another incredibly addictive cheese.	£42.95/kg

PAIRINGS

Why not try some traditional pairings to go with your cheese selections. England Preserves make their wonderful fruit pastes using the fruit harvested from the National Fruit Collection at Brogdale Farm in Kent.

QUINCE PASTE

Traditionally paired with cheese, this quince paste is dense and packed full of fruit. Try it with blue cheese and sheep's milk cheese... perfect. £3.49/100g

DAMSON PASTE

Traditionally paired with cheese, this damson paste is dense and packed full of fruit. It has a slightly tarter taste than its sister Quince Paste. £3.49/100g

H&P'S APPLE CHUTNEY

200g, £3.65 each

H&P'S RED ONION CHUTNEY

200g, £3.65 each

H&P'S FIERY CARROT CHUTNEY

200g, £3.65 each

(O) = CERTIFIED ORGANIC

CRACKERS & OATCAKES

- Stockan's Thin Oatcakes 60p (100g)
- Stockan's Thick Oatcakes £1.10 (200g)
- Peter's Yard Crispbread Original £3.59 (200g)