

SOFT CHEESE

PERL WEN (0) 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.	£17.95 / kg	<input type="text"/>
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.	£23.95/kg	<input type="text"/>
BARON BIGOD Traditional rennet Unpasteurised cow's milk, England	New kid on the brie-block, 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 ours and a great choice for the Christmas day cheeseboard.	£29.95/kg	<input type="text"/>
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.	£11.50 each	<input type="text"/>
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.	£6.95 each	<input type="text"/>
TALEGGIO (0) 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.	£22.00/kg	<input type="text"/>

GOAT & SHEEPS CHEESE

GOAT GOUDA (0) Vegetarian rennet Pasteurised goat's milk, Holland	A lovely traditional Gouda from Holland, but made from Goat's milk. As a young cheese, this one is soft, sweet and milky, and as it matures increases in intensity, and the texture becomes drier.	£21.50 / kg	<input type="text"/>
RAGSTONE Traditional rennet Pasteurised goat's milk, England	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.	£6.40 each	<input type="text"/>
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).	£4.60 each	<input type="text"/>
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.	£28.95/kg	<input type="text"/>
PECORINO (0) 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.	£23.95/kg	<input type="text"/>

BLUE CHEESE

PERL LAS (0) 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.	£19.50 / kg	<input type="text"/>
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 without being too much. At this time of year this cheese really sings. Have a taste and try for yourself.	£21.60/kg	<input type="text"/>
STICHELTON (0) Traditional rennet Unpasteurised cow's milk	A blue cheese made to a Stilton recipe on the Welbeck Estate, Nottinghamshire. This cheese has a grey, dusty rind, and the cheese itself is very soft and creamy. A superb alternative to Stilton at this time of year.	£26.95/kg	<input type="text"/>
1924 Traditional rennet Unpasteurised cow and sheep's milk, France	Made by the same producers of Persille De Malzieu, 1924 blends two milk types to produce a buttery, lightly spiced blue, sweeter than it's stable mate. Named after the year they brought in the protected name of origin for Roquefort, this cheese would have been known as a Roquefort apart from that fact that it doesn't go near the caves for maturation.	£23.95/kg	<input type="text"/>
FOURME D'AMBERT Traditional rennet Pasteurised 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.	£20.95/kg	<input type="text"/>
ROQUEFORT (0) Traditional rennet Unpasteurised sheep'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	<input type="text"/>

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	<input type="text"/>
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	<input type="text"/>

(0) = CERTIFIED ORGANIC

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

This cheese selection will be wrapped and gift labelled. Packed into a small paper handled bag.

This selection includes:
 1 x Stockans – Thin Oatcakes
 250g Hafod Cheddar
 225g Saval
 225g Perl Las
 225g Perl Wen
 (Weights are approximate)

£18.00

BRITISH CHEESE SELECTION

This cheese selection will be wrapped and gift labelled. Packed into a small paper handled bag.

This selection includes:
 2 x Stockans – Thin Oatcakes
 300g Hafod Cheddar
 300g Colston Bassett Stilton
 200g Appleby's Cheshire
 200g Saval
 200g Baron Bigod
 (Weights are approximate)

£27.00

CLASSIC FRENCH SELECTION WITH A CRUSTY LOAF

This cheese selection will be wrapped and gift labelled. Packed into a small paper handled bag.

This selection includes:
 200g Brie de Meaux
 300g Comte
 200g Fourme D'Ambert blue cheese
 1 whole Llangres
 A loaf of your choice... please specify what you would like on this order form.
 (Weights are approximate)

£25.00

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

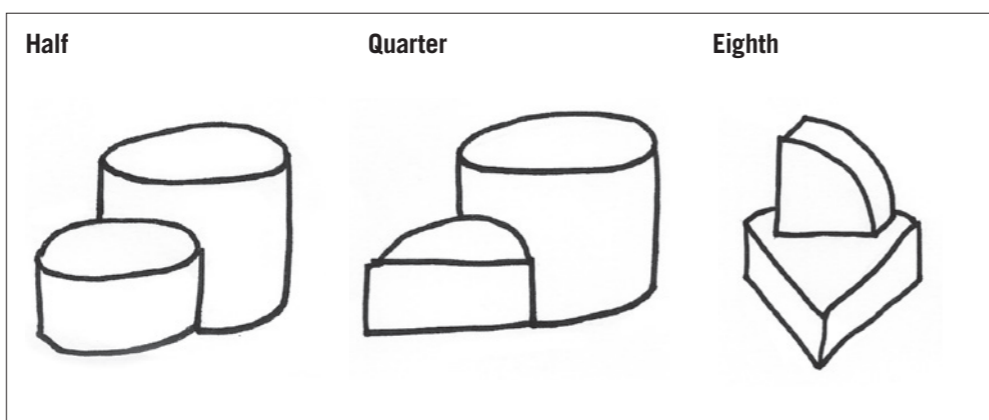
Half	3.8kg	£ 72.00
Quarter	1.9kg	£ 36.00
Eighth	950g	£ 18.50

Stitchelton

Half	3.7kg	£ 88.00
Quarter	1.85kg	£ 45.00
Eighth	925g	£ 23.00

Hafod Cheddar

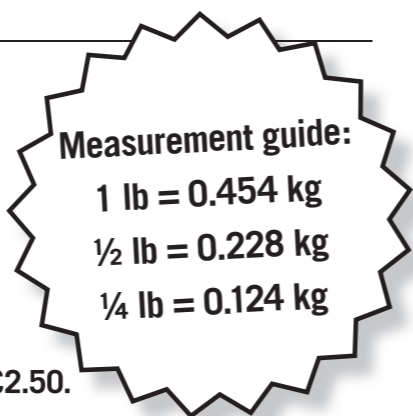
Half	4.6kg	£ 83.00
Quarter	2.3kg	£ 42.00
Eighth	1.15kg	£ 21.85



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

£11-14	3 types of cheese
£14-20	4 types of cheese
£20-25	5 types of cheese
£25+	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.



Watson & Pratt's Unit 23-24, Lampeter Industrial Estate, Tregaron Road, Lampeter, Wales SA48 8LT

Email us at: enquiries@watsonandpratts.co.uk

Call us on: 01570 423 099

Watson & Pratt's



CHRISTMAS ORDER FORM FOR CHEESE 2018

Watson & Pratt's

HARD CHEESE

HAFOD CHEDDAR (0)

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.

£20.00 / 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.

£21.95 / 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.

£20.25 / kg

GORWYDD CAERPHILLY (0)

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 firmer, crumbly, with a fresh, lemony, bright, clean flavour.

£24.95/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 flavour 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.

£22.95/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

WHIN YEATES WENSLEYDALE

Traditional rennet,
Unpasteurised cow's milk, England

A new cheese, but a traditional recipe. Cloth-bound and aged between a few weeks to a few months. Milky, yoghurt, mellow and savoury.

£29.95/kg

PARMIGIANO REGGIANO (0)

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.

£33.50/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 fields) in south east France. Matured for more than 12 months, this cheese has a full, nutty, caramelly flavour that goes on long after you have finished eating.

£28.95/kg