Heath Stores Horsmonden 2020 Cutting Cheese List.

Cheddar	
Medium	
Mature	
X-Mature	
Wooky Hole	

Local & British hard cheese -

Ashmore, punchy hard cow's cheese cheese from Canterbury

Winterdale Shaw - Characteristic full flavoured cheese matured in a chalk cave nr Sevenoaks, the worlds 1st carbon neutral cheese

Hereford Hop -Full fat hard cheese encrusted with toasted hops which give a pleasing edge to the flavour.

Dorset Red -Delicately oak smoked hard cheese with a rich creamy texture and distinctive amber colour.

Croome Christmas cake cheese - Dried fruit, honey & a tipple of brandy combined with a mature cheddar with a light cinnamon dust.

White stilton with mango & ginger -Sweet and refreshing mango pieces and spicy crystallised ginger burst White stilton with strawberries & champagne - Subtle flavours, an indulgent, posh cheese.

Local semi-hard & semi-soft cheese

Mayfield Swiss -Emmental style cheese that is sweet, nutty and creamy

St Giles -Rich, buttery texture, a creamy mild, but full flavour

Truffle Ewes Cheese from the High Weald Dairy - 2 layers of decedent truffle running through a semi-soft sheeps cheese.

Blue Cheese

Kentish Blue -a young blue cheese with a firm but moist texture. It has gentle smooth flavours on the first bite developing into a long lasting pleasant aftertaste.

Colston Basset Stilton -An intensely rich and creamy Stilton, with a deep, lingering, complex flavour - Cambazola -combination of a French soft-ripened triple cream cheese and Italian Gorgonzola

Soft Cheese

Somerset Brie-Texture is smooth and creamy. The aromas are fresh, mushroomy, and grassy, while the flavours are generally mild

Stinking Bishop -Though the aroma is particularly strong, the taste is surprisingly mild and creamy, with undertones of bacon and a slightly sweet aftertaste.

Epoisse -Despite its pungent smell, the cheese has a decedent, spicy, sweet and salty flavour

Sussex Truffle Brie -Truffled cream is sandwiched between the delicious natural tasting Brie. Using locally sourced full fat cow's milk and Italian Black Truffles and Porcini mushrooms. It has a highly aromatic earthy flavour.

Vacherin D'or -Hedonistic: powerful, rich and often running out of the box! -