EVENT MENUS

CHEESE

LINDEN HOUSE
RIVERSIDE

CHEESE MENU

charmingly cheesy

We all adore cheese and a including a cheeseboard in your event, where guests can casually graze, adds a little sophistication to the latter parts of a celebration.

We have a standard selection of delicious cheeses that are then accompanied by an array of crackers, chutneys and fruit.

If you love your cheese much much more than the average cheese lover, we also have suppliers who can source an array of cheeses to satisfy the most distinguished of palates. There would be an additional charge depending on the cheeses that are selected.

Please note: Throughout the year it may be difficult to source particular cheeses that are being made by our small artisan cheesemaking friends as they are specialty products. We will try wherever possible to make sure that a suitable replacement is featured of similar weight and value.

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We have four groups of cheeses that range in size from extra large to small. We ask that, depending on the number of guests you are catering for, you make a selection as per the below.

For 15 guests
Please choose one from ‘Large’, one from ‘Medium’ and one from ‘Small’

For 30 guests
Please choose two from ‘Large’, one from ‘Medium’ and one from ‘Small’

For 45 guests
Please choose two from ‘Large’, two from ‘Medium’ and three from ‘Small’

For 60 guests
Please choose one from Extra Large, two from ‘Large’, two from ‘Medium’ and three from ‘Small’

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Extra Large

Yarg Cornish in Nettles
Delice De Bourgogne
Tomme De Savoie
Gorwydd Caerphilly

Large

Baron Bigod
Yarg Cornish Wild Garlic
Harrogate Blue
Rollright
Cheddar Oak Smoked Quickes

Medium

Cheddar Cave Aged Wookey Hole
Munster Montagne Claude Pierre
Brin D'amour Aux Herbs
Brillat Savarin Lincet
Livarot Artisan

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Small

Epoisses Gaugry
Tunworth
Langres Petit
Godminster Black Truffle Howling Hound
Golden Cross Mature Ash Log

If you are catering for a smaller or larger group or you would like to add a plated cheese course to your seated event instead of a cheese board, please don't hesitate to let us know and we will create a bespoke offering for you.

£10.00 per person inclusive of VAT

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Baron Bigod

Beneath the nutty, mushroomy rind, Baron Bigod has a smooth, silky golden breakdown that will often ooze out over a delicate, fresh and citrussy centre. You will find long-lasting flavours of warm earth, farmyard and mushrooms, with occasional notes of citrus and truffle.

Brillat Savarin

This triple cream cheese was created in the 1930 and named after a famous French Epicurean and gastronomist. This luscious triple cream cheese has a milky aroma with faintly lemon sour tones and a velvety texture. The flavor is similar to the aroma but with a meadowsweet creaminess which is most addicting.

Brin D'amour Aux Herbs

The outer rind of this cheese is coated in the aromatic herbs of the Corsican maquis or scrubland which also make up much of the forage on which the sheep of Corsica munch.

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Cheddar Oak Smoked Quickes
Hand-selected from Quickes' most balanced mature cheddar, this cheese is smoked using oak chips from trees grown on the Quicke's estate for a sensuously smoky, buttery flavour.

Delice de Bourgogne
A decadent triple-cream cheese. Rich and full-flavoured with a smooth, velvety, melt-in-the-mouth texture. It has a white, bloomy rind which has a mushroomy smell that contrasts nicely with the buttery and tangy notes of the cheese.

Epoisses Gaugry
Rich, meaty and spicy but counterbalanced by an edge of floral sweetness. It has a silky, sometimes liquid centre and a spicy, piquant aroma.

Godminster Black Truffle Howling Hound
Indulgent and luxurious, this cheddar is overflowing with rich moreish flavour you would expect of delicious fresh truffles.

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Golden Cross Mature Ash Log
Golden Cross is based on a French style of cheese but coated in ash over which an edible white mould rind develops, a fine soft texture and delicate flavour.

Gorwydd Caerphilly
A densely crumbly centre with fresh, lemony flavours that gives way to a creamy, more mushroomy layer beneath the edible rind.

Harrogate Blue
Harrogate Blue is soft, luxuriously creamy and blue-veined, delivering a mellow blue flavour with a hint of pepper to finish.

Langres
Langres has a strong "stinky" aroma while the flavour is more tame and smooth, and slightly salty. It has an orange wrinkled edible rind that is rubbed with annatto and washed with brine, enhancing the colour and flavour. The white centre has a texture that is dense and creamy with a fudge-like core and gooey creamline.

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Livarot Artisan

At 21 days, Livarot develops a soft paste under its potent rind. As the cheese ripens, its straw coloured paste softens and tiny eyes form throughout. Overall, the flavour of the cheese is savoury and fresh, with floral notes of straw, hay, animal and smoke.

Munster Montagne Claude Pierre

The rind is sticky with intense orange colour. The texture is very soft and buttery and the paste is yellow cream. The smell is strong and the taste surprisingly delicate and rich in flavours.

Rollright

A washed-rind cow's milk cheese wrapped in a band of spruce bark, its texture is soft and glossy and the flavour milky with woody notes.

Tomme de Savoie

Mild and creamy, fruity and nutty, but it's also a robust cheese with overtones of salt and an unmistakably raw flavor. Velvety taste with subtle and delicate.

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Tunworth

Tunworth has a rich, creamy flavour with earthy, nutty notes. There are hints of garlic and mushrooms, which deepen as the cheese ages. Its white, wrinkly rind adds a delightful texture and flavour contrast to the creamy interior.

Wild Garlic Yarg

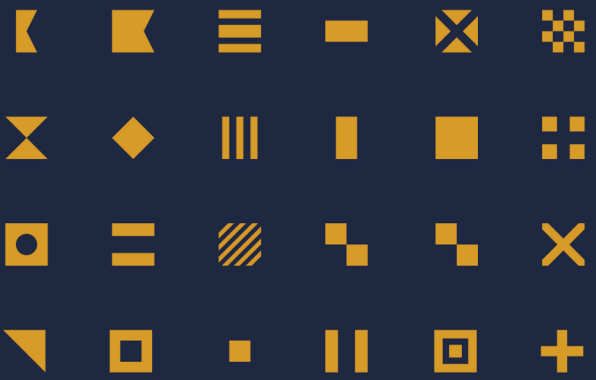
The Wild Garlic Yarg is wrapped in the aromatic ramson leaves that arrive in the Cornish woodlands each spring. These verdant beauties impart a gentle garlicky flavour and give the cheese a slightly firmer texture.

Wookey Hole Cave Aged Cheddar Cheese

This hard cheese has a wonderfully crumbly, yet creamy texture, with sharp, tangy, nutty flavours, and an earthy undertone.

Yarg Cornish in Nettles

Cornish Yarg is a nettle wrapped semi hard cheese made from grass rich Cornish milk. Tangy under its natural rind and slightly crumbly in the core, it consistently wins top international awards.



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