EVENT MENUS

CHEESE

LINDEN HOUSE
RIVERSIDE

CHEESE MENU

charmingly cheesy

We all adore cheese and a Wedding Cheese Cake not only adds an interesting and beautiful focal point to your event but also provides an element of 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 three different sizes of Wedding Cheese Cake with cheeses to be chosen for each tier. The cheeses are detailed below.

Wedding Cheese Cake Large - **60 guests**
Please choose one cheese from tier 1,2,3,4.

Wedding Cheese Cake Medium - **30 guests**
Please choose one cheese from tier 2, 3, 4.

Wedding Cheese Cake Small - **15 guests**
Please choose one cheese from tier 3, 4.

Tier 5 is the cake topper and is added to all cakes.

£10.00 per person inclusive of VAT

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Tier 1

Yarg Cornish - In Nettle Leaves | Stilton Colston Bassett

Tier 2

Yarg Cornish in Nettles | Cheddar Truckle Mat Quickes 12mth
Delice De Bourgogne | Tomme De Savoie |Gorwydd Caerphilly

Tier 3

Fougerus Brie |Wigmore| Sheep Rustler | Yarg Cornish Wild Garlic

Tier 4

Oxford Blue |Epoisses Gaugry |Baby Baron Bigod |Tunworth
Langres

Tier 5

Coeur De Neufchatel Aop

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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.

Cheddar Mature Quickes
A rich and buttery cheddar that offers outstanding depth of flavour, which develops as it reaches the back of the palate. Brothy to grassy to caramel notes.

Coeur De Neufchatel
Covered with a white bloomy rind, the paste has a grainy texture with an aroma of mushrooms. The flavour is dominated by a distinct salty taste that is an integral part of its character. Neufchâtel is enjoyable at many stages of maturation as its flavour evolves from delicate and herbal to strong and fruity.

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Colston Bassett Stilton PDO
Colston Bassett is regarded as one of the best traditionally made naturally crusted Stiltons. As it matures the flavour gets saltier and the texture becomes drier. A decadently rich and creamy blue cheese, with a smooth, lingering complexity. Strong in flavour while remaining smooth and creamy, Colston Bassett is a blue cheese whose veins become more strongly defined as the cheese matures.

Delice de Bourgogne
A decadent triple-cream cheese. Rich and full-flavoured with a smooth, velvety, melt-in-the-mouth texture. Delice de Bourgogne is made by adding crème fraiche to full fat cows milk. 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.

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Fougerus Brie
Mould-ripened white rind with a fern leaf on top; soft, almost runny paste; mushroom flavour with slightly salty tang.

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

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.

Oxford Blue
The Oxford Blue Cheese is a soft, creamy, and aromatic blue cheese, known for its tangy and spicy notes that linger with an unexpected hint of white wine and chocolate.

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Sheep Rustler
This is a semi-hard cheese with a wonderfully orange/brown rind and a medium yet mellow nutty flavour and a hint of caramel.

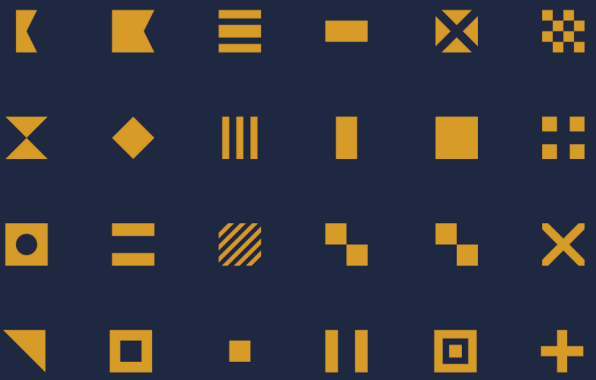
Tomme de Savoie
Mild and creamy, fruity and nutty, but it's also a robust cheese with overtones of salt and an unmistakably raw flavor. Velvety taste with subtle and delicate.

Tunworth
Tunworth has a rich, creamy flavour with earthy, nutty notes. Its white, wrinkly rind adds a delightful texture and flavour contrast to the creamy interior.

Wigmore
The British interpretation of Brie and Camembert, Wigmore has a delightfully sweet and fruity flavour that also allows some unexpected nutty caramel flavours to come through. A very soft cheese with a creamy, velvety texture that melts beautifully without becoming too runny.

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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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