



# EVENT MENUS

## CHEESE

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LINDEN HOUSE

RIVERSIDE



# CHEESE MENU

charmingly cheesy

We all adore cheese and a station where guests can casually graze adds a little sophistication to the latter parts of an evening.

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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Wedding Cheese Cake Large

**75-100 guests**

Cheddar Truckle Mat Quickes 12mth | Yarg Cornish in Nettles | Cashel Blue | Brie de Nangis Rouzaire Raw Milk | Sheep Rustler | Rosary Goat Garlic and Herb Round | Godminster Heart Organic

Wedding Cheese Cake Medium

**50-75 guests**

Yarg Cornish in Nettles | Cashel Blue | Brie de Nangis | Rouzaire Raw Milk | Sheep Rustler | Godminster Round | Rosary Goat Garlic and Herb Round | Godminster Heart Organic

Wedding Cheese Cake Small

**30-45 guests**

Quickes 12 Months Mature Cheddar | Brie de Nangis | Rouzaire Raw Milk | Sheep Rustler | Oxford Blue Mini | Godminster Heart Organic

**£10.00 per person inclusive of VAT**



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## Godminster Organic

Produced in Somerset, this cheese is made to a traditional 90-year-old recipe and matured for up to 12 months. It has a rich depth of flavour without the acidity that is sometimes associated with a vintage cheddar, giving it smooth and creamy texture.

## Cheddar Truckle Mat Quicke's

Being the most famous cheese in Quicke's range, this Traditional Mature Cheddar is made by slowly maturing a muslin-wrapped truckle for a year while allowing it to breathe producing a beautiful rinded cheese with a unique and complex flavour.

## 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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## Cashel Blue

A pioneer of artisan cheese-making in Ireland, Jane Grubb first started making this soft, subtle blue in 1984 using milk from husband Louis' herd of pedigree Friesian cows in Tipperary. The creamy cheese has a hint of saltiness and an even flavour, making it ideal for cheeseboards. The gentle blue tang has a natural affinity with a ripe pear, but also elevates a steak to new levels.

## Oxford Blue

After running a cheese shop in Oxford's covered market for almost a decade, Baron Robert Pouget spotted a gap in the market for a British blue to rival Continentals. The result was Oxford Blue – a moist creamy cows' milk cheese that has an aromatic finish.

## Rosary Goat Garlic & Herb Round

Rosary has a clean, citrusy flavour without any of the 'tang' that is sometimes associated with chevre. This pasteurised cheese is soft, fluffy and speckled with fresh herbs and garlic, which add another layer of flavour.



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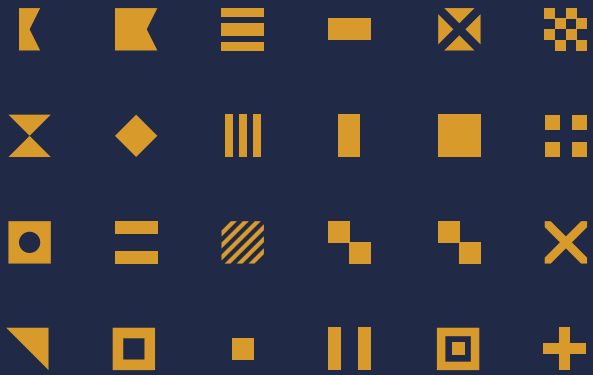
### Brie De Nangis Rouzaire

This brie has a rich savoury pâte with a gentle tang near the rind. Its egg custard texture has subtle mushroom notes that are reminiscent of forest floor and steamed cauliflower.

### Sheep Rustler

This is a semi-hard cheese which is aged for approximately 3 months. With a wonderfully orange/brown rind and a medium yet mellow nutty flavour and a hint of caramel.

*Please be advised that a cheese grazing station can also be offered should you not wish to opt for the 'cake'.*



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