

ALDERLEY EDGE HOTEL

CHESHIRE



SAMPLE – CHEESE MENU

Bath Soft

A delicious, creamy bloomy rind cheese made at Park farm, Kelston. The cheese is soft and yielding, with a mushroomy coat and a rich, flowing interior. The flavor is creamy and buttery with a full, salty mushroominess.

Montgomery Cheddar

The Montgomery family has been making cheese at Manor farm for almost 100 years. The family in Somerset makes this artisan cheddar using its own unpasteurized milk. The curd is passed through a mill, moulded, pressed, bandaged in muslin and matured for at least 11 months. This produces a firm, creamy, slightly flaky texture. The flaky paste has a rich long lasting flavor beautifully balanced; mellow waves of nut, grass are followed by a strong but no bitter lingering tanginess.

Stinking Bishop

Created and made by Charles Martell at Hunts Court, Gloucestershire. The inspiration comes from the Cistercian monks who once farmed locally. As it matures, the rind is washed and rubbed with perry, an alcoholic drink made with a local variety of pear called “Stinking Bishop”. It has a powerful odour and rich, savoury flavour.

Exmoor Blue

This cheese uses locally sourced unpasteurized milk from Jersey cows. Matured for 4 to 6 weeks, it develops a natural rind over a soft blue-veined yellow paste. The sharp, tangy veining contrasts with the buttery creaminess of the pate.

Buttercup

This mild but very creamy buttery flavoured cheese is made using unpasteurised Jersey cow’s milk, sourced from local dairies. The cheese is matured for 3 to 4 months, during which time it develops a brown natural rind, dotted with white mould over a paste which is a rich yellow colour, due to the Jersey milk. The pate is firm and smooth.

Crozier Blue

This cheese has been produced since 1999 by the Grubb family at Beechmount near Fethard using locally sourced sheep’s milk. It has an ivory coloured paste, crumbly when young, which becomes creamier as the cheese ages. The nutty sweetness of the sheep’s milk contrasts with the spicy tang of the blue veining.

Ugolin

As soon as the cheese develops a bloomy rind, it is soaked in Garlaban liquor and covered with oregano. Affinage takes at least 3 weeks. The cheese has a silky, creamy texture and a smooth goaty flavour. Upon maturity the cheese develops a strong, pungent smell with a subtle herb flavour that complements the citrus taste.

Celtic Promise

Made in West Wales using unpasteurized cow’s milk with vegetarian rennet. The cheese is washed in Cider which gives it the distinctive orange rind and fruity smell. The deep yellow interior has a compact rich soft texture with sweet/sour and spicy flavour.

Served with Fruit Bread, Homemade Biscuits and Chutneys

4 Cheeses - £8.50

8 Cheeses - £12.50

Filter Coffee - £2.95

Cappuccino - £3.00

Espresso - £3.00

Tea Selection - £2.95