

# ALDERLEY EDGE HOTEL

## CHESHIRE



### SAMPLE – CHEESE MENU

#### Cerney

*This goat's cheese is made by Cerney cheese at Chapel farm, near Cirencester, Gloucestershire. A fine black ash coating, using a mixture of oak ash and sea salt, gives it a striking appearance, with the black ash contrasting with the bright white paste. The texture is moist, and the cheese has a clean, sharp taste with a lemony freshness.*

#### Golden Cenarth

*Golden Cenarth is made at Caws Cenarth Farm, Wales. It is an organic washed rind soft cheese with a pungent aroma but with a creamy taste and texture. The cheese is washed with a brine solution as it matures. It has a sticky orange coloured rind and the paste is pale yellow. It has a distinctive smell, a mild taste full of flavours.*

#### May Hill Green

*Charles Martell made this cheese and named it after a local landmark. It is easily identifiable due to the coating of chopped green nettles. Made from full-fat cow's milk, it has a glossy pale yellow paste which takes on a melting texture. The subtle iron flavour of the nettles coating contrasts with the soft, salty paste inside.*

#### Cornish Blue

*This blue cheese is made by the Cornish cheese Company near Liskeark in Cornwall and has just been awarded "World Cheese of the Year". Handmade from pasteurized cow's milk, Penicillium roqueforti and vegetarian rennet are added to the milk. Cornish blue is a mild, sweet and creamy cheese with a similar flavour to Roquefort.*

#### Wigmore

*Fine texture and subtle balanced flavour have earned it three gold medals at the British Cheese Awards. As the cheese matures, it develops a coating of bloomy white mould over a pale inside. The soft paste has a creamy texture and a mild, nutty sweetness.*

#### Golden Cheshire Brie

*This award winning artisan cheese with a pale rind and golden centre is handmade with the milk from the Tiresford Herd of prize winning pedigree Guernsey cows established in 1949 near Tarporley village. Guernsey cows are now a rare sight but were once highly valued for their unique rich golden milk.*

#### Stilton in Port "La Cave"

*Traditional Stilton cheeses are soaked in the finest Port wine for one month. The cheese absorbs the fruity flavour of the Port, the paste softens and the alcohol complements the rich, creamy texture. It has strong aroma and pungent smell with a unique and complex flavour.*

#### Hereford Hop

*This Cheese has a distinctive appearance due to the layer of toasted hops that encrust it. Made with full fat pasteurized milk, it is moulded, coated with hops and matured for 3 months. The resulting cheese has a mild flavour, contrasting with the crunchy texture and ale note.*

*Served with Fruit Bread, Homemade Biscuits and Chutneys*

*4 Cheeses - £10.50*

*8 Cheeses - £15.00*

*Filter Coffee - £2.95*

*Espresso - £3.00*

*Cappuccino - £3.00*

*Tea Selection - £2.95*