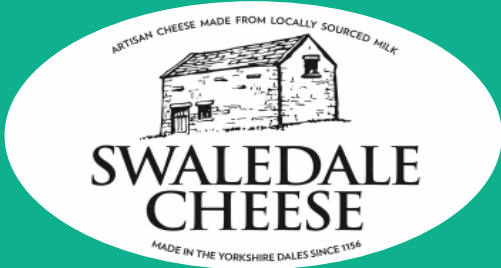


MARCH 2020



Email us at sales@finecheesesltd.co.uk or call us on 01977 703061



SWALEDALE IS BACK

Both Swaledale cheeses have been matured for over 3 months and have a distinct soft creamy texture with a full body of flavour, Swaledale are back to their best.

Get your orders in now.

| Swaledale Blue | | Swaledale Natural Rind | |
|----------------|------------|------------------------|------------|
| 2.5kg | £16.59 pkg | 2.5kg | £14.09 pkg |
| 1.1kg | £16.69 pkg | 1.25kg | £14.19 pkg |

SPRING OFFER

50% OFF



DALE END CHEDDAR
NOW £8.90 PER KILO

MOORLAND TOMME
NOW £9.43 PER KILO



Weaversdale is a semi hard cheese made with pasteurised cows milk and has a natural moulded rind.



There are two types of Weaversdale available to order. The mature version is aged for approximately 10 weeks whereas the young version is aged for around 4.

| Young | | Mature | |
|-------|------------|--------|------------|
| 2.5kg | £17.00 pkg | 2.5kg | £19.00 pkg |

Halves are also available



WE NOW STOCK THE FULL RANGE OF LISHMANS CHARCUTERIE



SPECIALIST CHEESEMAKERS

Barncliffe Brie

| | |
|------|------------|
| 1kg | £13.20 pkg |
| 200g | £2.92 Each |

Barncliffe Blue

| | |
|------|------------|
| 1kg | £15.34 pkg |
| 200g | £3.27 Each |

IT'S BACK!

