

Plateau de Fromages

PLATEAU DE FROMAGES

(FROM THE WEST COUNTRY)

£6.00 PER PERSON FOR A SELECTION OF THREE CHEESES

£8.00 PER PERSON FOR A SELECTION OF FIVE CHEESES

Plateau de Fromages are for a minimum of eight people

All cheeses platters are served with luxury crackers, grapes, celery and chutney.

SMOKED WEDMORE

(Unpasteurised cow's milk)

Smoked Wedmore is a cheese that really captures the flavours of the lush Somerset countryside. Balancing the zesty dairy flavours of Caerphilly with the delicate oniony sweetness of chives, by smoking whole Wedmore rounds over cherrywood for 12 hours.

WESCOMBE CHEDDAR

(Unpasteurised cow's milk)

Westcombe Cheddar has a deep complex flavour with a mellow lactic tang and long notes of citrus, hazelnut and caramel.

WOOKEY HOLE CAVE AGED CHEDDAR

(Pasteurised cow's milk)

The French Kitchen

Wedding Caterers in Somerset

<http://www.thefrench-kitchen.co.uk>

This crumbly, earthy Dorset cheddar has just been crowned Supreme Champion at the international cheese awards. The humidity and year-round temperatures of Wookey Hole Caves are said to hold the secret of its success.

SOMERSET BRIE

(Pasteurised cow's milk)

Ripened using traditional methods, the Somerset Brie portray a superior creamy taste and richer consistency. The cheese's aroma suggests mushrooms with a hint of green grass. It is a mild, fresh cheese with an edible rind.

DORSET BLUE VINNEY

(Unpasteurised cow's milk)

Traditional blue cheese made near Sturminster Newton in Dorset, England, from skimmed cows' milk. It is a hard, crumbly cheese.

EXMOOR JERSEY BLUE

(Unpasteurised jersey cow's milk)

Exmoor Blue is a full-fat, medium soft, creamy blue cheese. It has a natural creamy-yellow colouring from the rich Jersey milk and a natural rind, while the buttery flavour is overlaid by a tangy blue, a combination which lingers deliciously in the mouth.

LITTLE RYDING

(Unpasteurized ewe's milk)

A round soft cheese with the texture of Brie but a more robust flavour. It is mould ripened, organic and unpasteurised. Made with vegetarian rennet. It won a Gold at the 2006 Taste of the West Awards.

BATH SOFT

(Organic unpasteurised cow's milk)

This Square cheese is soft and yielding with a white bloomy rind, once cut into it reveals an ivory coloured interior. The *flavour* is mushroomy and creamy with a hint of lemons. This Cheese dates back to the time of Admiral Lord Nelson who, in 1801, was sent some by his father as a gift. It was recorded that Nelson's sweet heart was 'gratified' by the *flavour* of this cheese!

WHITE LAKE TOR PYRAMID

(Unpasteurised vegetarian goat's milk)

This pyramid-shaped soft goats' cheese with an ash coating is from Somerset's Whitelake Dairy. Matured for 2-3 weeks, it has a slightly citrus *flavour* when fresh becoming stronger as it matures with a close texture.

ALEX JAMES CHEESES

BEST KNOWN AS THE BASSIST OF THE BAND BLUR, NOW PRODUCING BRITISH CHEESES FROM HIS FARM IN THE COTSWOLDS.

LITTLE WALLOP

(Unpasteurised goat's milk)

Mild, creamy and fresh when young, this distinctive goats cheese mellows to a silky smoothness with a hint of apples, yeast and nuts. Each Little Wallop is washed in Somerset Cider Brandy before being wrapped in vine leaves. At about six weeks it almost runs off the plate underneath its thin white edible crust.

FAIRLEIGH WALLOP

(Pasteurised goat's milk)

Farleigh Wallop's log shape makes it easy to slice and grill, one of the reasons this is a favourite with chefs and home cooks. The Farleigh Wallop is rolled in thyme, a seasoning that balances beautifully with the sharp bite of the cheese.

THE GODDESS

(Pasteurised cow's milk)

Gold award winner at the world cheese awards! A delectable semi-soft cheese made with rich Guernsey cows' milk. The curds and rind are gently washed in Temperley Somerset Cider Brandy giving the paste and the rind a wonderful silky golden hue

Travel cost may apply depending on location. All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering.

DON'T KEEP US A SECRET - IF YOU LIKE IT, SHARE IT!