

HARVEYS CHEESE

CHRISTMAS

BROCHURE



2020

5TH ANNIVERSARY

2025

A very warm welcome to our Christmas brochure for 2025

This year is very special for us at Harveys, it is our 5th Anniversary for cheese. It has been fantastic to meet so many wonderful customers over the years, and we are excited to present our largest Christmas cheese selection yet! Our focus at Harveys at this time of year turns to bringing you the very best cheeses for your Christmas celebrations. We have ensured that you will have exciting & specially sourced exquisite cheeses that will be sure to delight, alongside your year-round favourites.

The ever popular 'Festive Showstoppers' have returned, and once again, Jonathan has used his knowledge to expertly choose another ten cheeses that are simply not to be missed. They truly encompass the festive trends this season, and you can find out more on page 3.

We will be out at local Christmas events, and we plan to have little pop-up tables outside the shop on Tuesday Markets to provide as much convenience for our customers as possible. You can follow us on our Harveys of Hythe Facebook page to keep up to date with our event plans and where to find us.

If you have any questions, please feel free to contact us for any assistance. To order you can simply visit us in the shop, call us on 02380844644, or email us at harveys.hythe@gmail.com.

All of us at Harveys wish you a joyous Christmas and a very Happy New Year!

FESTIVE SHOWSTOPPERS

If you are looking for the very best cheeses this festive season, look no further than our festive showstoppers. Selected by Jonathan our cheese expert, these cheeses will tempt any tastebud. They are available to pre-order or to purchase directly from our cheese counter, alongside our festive cheeses & year-round favourites.



BRITISH SHOWSTOPPERS

SILVER FOX RESERVE

Silver Fox is a new British superior vintage Cheddar cheese, handcrafted at Belton Farm in Shropshire. Discover a rich, distinctive flavour along with sweet hints of caramel as the salt crystals crunch to tempt your taste buds, ending with a creaminess that will leave you wanting more. Slowly matured for around 20 months Silver Fox is a wonderful new award-winning Cheddar.

WHY NOT TRY... serving as part of a Boxing Day selection with pickles, pies & chutneys a festive Ploughman's.

Cut sizes are priced at: £24.00kg

Vegetarian Pasteurised Cow's Milk



COLSTON BASSETT BLUE STILTON

As synonymous with Christmas as the tree. This handmade Stilton is made to ensure it is the richest, smoothest Stilton in the land. The milk used for Colston Bassett comes from just over one mile from the dairy, where they have been hand-making Stilton for over one hundred years. Smooth, buttery and with the slight salty blue tang, Colston Bassett Stilton is a sublime cheese, and one of Jonathan's favourites.

***WHY NOT TRY...** with a glass of Champagne or Prosecco to aerate the cheese on the palate, the fizz helps to provide an intensely smooth, rich & luxurious mouthfeel pairing.*

Cut sizes priced at: £31.00kg

Vegetarian Pasteurised Cow's Milk



WILTSHIRE LOAF

This year we celebrate the 250th anniversary of the birth of Jane Austen the famous novelist, and we thought it would be a fitting tribute this Christmas to bring you the cheese mentioned in two of her novels. The phrase chalk and cheese comes from Wiltshire with the chalk downs in the South and the cheesemaking pastures in the North where Ceri's family have farmed the land for over 250 years. Wiltshire Loaf is beautifully smooth cheese with a fresh honey flavour when young and matures to fruitier hay notes with a yellower hue when aged.

***WHY NOT TRY...** with a glass of Pinot Noir for a bold & buttery pairing.*

Cut sizes priced at: £29.00kg

Vegetarian Pasteurised Cow's Milk



CHEESEMAKERS SPECIAL

Cheesemakers Special has a unique blend of milk from four different cow breeds – Swiss Brown, Jersey, Norwegian Red, and Holstein. This combination with a minimum maturing of ten months develops a firmness like a Gouda with a flavour profile reminiscent of hard Swiss cheeses. Cheesemakers Special has caramel undertones which is creamy to taste with a depth of flavour and a delicate crunch of natural crystals.

***WHY NOT TRY...** finely grating and then stuffing a chicken breast. Wrap the chicken breast in Parma Ham and bake in the oven. Serve with redcurrant jelly on the side to make a wonderful winter warmer meal perfect for the colder nights.*

Cut sizes priced at: £46.00kg

Vegetarian Pasteurised Cow's Milk



BOURNE'S CLOTHBOUND CHESHIRE

This award-winning handmade Clothbound Bourne's Cheshire has been made by hand since 1750. This makes for a buttery & mild citrus noted Cheshire which is aged in a Farmhouse cellar to develop a slightly milder cheese. It is buttery, smooth & with a fresh light taste, it is however, exceptionally moreish!

***WHY NOT TRY...** with a dry Cider to savour the moreish buttery notes.*

Cut sizes priced at: £22.00kg

Limited availability.

Pasteurised Cow's Milk



CONTINENTAL SHOWSTOPPERS

BRIE DUO ROYAL TRUFFLES

A symbol of refinement & indulgence, the combination of soft, unctuous Brie and the aromatic intensity of truffle gives the Duo Royal a prestigious character, reflecting the cheesemaking expertise. Creamy, smooth, rich and a decadent mushroom earthiness.

***WHY NOT TRY...** serving as part of your cheese board. This cheese would be perfectly complimented by a selection of Fine Cheese crackers (Available from the shop).*

Cut sizes priced at: £25.00kg

Limited availability.

Thermised Cow's Milk



GORGONZOLA AL CUCCHIAIO

'Gorgonzola al Cucchiaio' translates to 'Gorgonzola with a Spoon'. This cheese is at the very top of the Christmas trend tree. The softest & creamiest Gorgonzola of them all, and my goodness it is heaven! The blue is spread throughout with a slight 'winey' tang, but the creaminess far outweighs this. If you love cheese, this is simply not to be missed!

***WHY NOT TRY...** presenting in a bowl with a drizzle of honey and serving with fruits for a sweet & savoury combination or stir through cooked pasta for a quick savoury lunch.*

Weighed at: £23.00kg

Limited availability.

Pasteurised Cow's Milk



ROTWEIN SENNECHAS (RED WINE FARMER)

This semi-hard cheese is matured with red wine for six months, creating a strong & spicy noted cheese with the hint of red wine. Produced in eastern Switzerland by Affineur Walo it offers a complex flavour profile that is both bold and nuanced. The red wine bathing process infuses the cheese with a rich, fruity undertone, complemented by a tangy sharpness and a hint of nuttiness. Its aroma is equally complex, with notes of berries and a subtle earthiness.

WHY NOT TRY... as a dessert cheese, but it also gives a strong taste in warm cheese recipes.

Cut sizes priced at: £29.00kg

Unpasteurised Cow's Milk



ALPENCHEDDAR

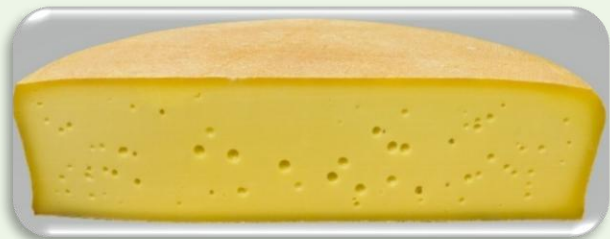
A collaborative cheese that takes some of the best Bavarian cheesemaking from HOFKÄSEREI KRAUS and combines it with some of the best of Cheddar making from Quickes.

Take the start of Alp Blossom curds and then add Quickes Mature Cheddar and you get AlpenCheddar. Mature it for three months and the result is not quite hard/not quite soft cheese. Unique in texture with a nutty, sweet aroma and notes of hay. An orangey/brown natural rind coats a slightly open textured cheese with a smattering of visible air holes. The flavour is slightly hazelnutty to start, sweet with acidity from the cheddar coming through and a delicious apricot finish.

WHY NOT TRY... using in a cheese toastie with some chutney of choice for a gorgeous & gooey lunch.

Cut sizes priced at: £30.00kg

Thermised Cow's Milk



NIDELVEN BLÅ

Named after the Trøndelag county river, Nidelven Blå is made by fourth generation farmers, husband and wife Maren and Ole Gangstad at Gangstad Gårdsysteri. Nidelven Blå itself is unique for a soft blue, aged for a minimum of six months. This long ripening yields a cheese with a gentle and plump texture when young, that becomes yielding as it ages. The straw-yellow paste is buttery and rich, becoming sweet with a spiced finish as it matures.

***WHY NOT TRY...** baking on top of figs, with a glass of Port on the side. It is also beautiful with the Snowdonia Fig & Apple Chutney which we have available.*

Cut sizes priced at: £29.00kg

Pasteurised Cow's Milk



HARVEYS CHEESE FESTIVE SELECTION

If our festive showstoppers have whetted your appetite, then prepare yourself for our festive cheese selection for 2025. These cheeses have been selected by us for you to make your perfect Christmas cheese selection. Don't forget we will still have all your favourite cheeses available from the counter and these can also be added to your order for collection.



SELECTION BOX

FESTIVE CHEESE BOX

It would not be Christmas at Harveys without the return of our customers favourite Festive Cheese Box. This year it features four wonderful cheeses specially selected to offer the box at a great price of £26.00.

With enough cheese to serve four people the selection consists of: A Sussex Charmer 200g, Colston Bassett Stilton 200g, Simon Weaver Organic Cotswold Brie 240g, and a Snowdonia Bouncing Berry (Cheddar & Cranberry) 200g truckle.

The cheese selection will come presented in a gift box with wood wool. The Festive Cheese Box certainly makes for easy gift giving for anyone who is a bit partial to delicious cheese. *(Not a fan of blue cheese? Or not quite what you are looking for? Speak to us to order a bespoke cheese selection or design a gift box of your own choice.)*

WHY NOT TRY... ordering this in advance and collecting near Christmas for the perfect stress-free gift. This cheese selection can be enjoyed by food & cheese lovers alike.

Festive Cheese Box: £26.00

Contains: *All Vegetarian* & Pasteurised Cow's Milk Cheeses. *One Organic Cheese.*



BRITISH CHEESE

CHEDDAR CHEESE

GODMINSTER ROUND & STAR

The original Godminster Cheddar, the Vintage Bruton Beauty's signature smoothness puts it firmly at the heart of the cheeseboard. This modern and moreish organic vintage Cheddar is matured for up to twelve months, at which point they select the best cheese to be made into rounds & stars.

***WHY NOT TRY...** serving in a ham & salad sourdough sandwich with a dash or cracked black pepper for a delicious way to use any leftover cooked ham.*

200g Round/ 150g Star Truckle: £7.50 each

Vegetarian Pasteurised Organic Cow's Milk



WOOKEY HOLE CAVE AGED CHEDDAR

A creamy, nutty & rich Farmhouse PDO Cheddar. Made in Dorset where it is then moved to be matured in the Wookey Hole caves in Somerset.

***WHY NOT TRY...** grating on to your toast with a sprinkle of Lea & Perrins for a flavourful cheese on toast.*

400g Wax Truckle: £8.50 each

200g Wedge: £5.00 each

400g Wedge: £6.50 each

Pasteurised Cow's Milk



FORD FARM FLOPPY TOP

Ford Farms delicious West Country Farmhouse Cheddar is beautifully presented in a black wax truckle which is then wrapped in muslin cloth. This is the perfect present for any cheese lover.

***WHY NOT TRY...** getting this as a little cheese gift that is under £10 and is beautifully presented. Alternatively, this would be a striking cheese as part of a board.*

400g Truckle: £8.00 each

Vegetarian Pasteurised Cow's Milk



BARBERS 1833 RESERVE

Powerfully intense, with an exceptional depth of flavour, Barber's 1833 Vintage Reserve Cheddar represents the pinnacle of two centuries of cheesemaking from a renowned Farmhouse Somerset Cheddar maker.

***WHY NOT TRY...** grating and adding to a potato dauphinoise for an intensely smooth, creamy, rich and strong winter side dish.*

190g Wedge: £5.00 each

Cut sizes priced at: £17.00kg

Vegetarian Pasteurised Cow's Milk



SNOWDONIA SLATE CAVERN AGED ROCK STAR

Rock Star is a vintage slate cave-aged Cheddar, it completes its 18-month maturation inside Welsh slate caverns surrounded by the mountains of Snowdonia. With a hint of sweetness and a long savoury tang, Rock Star's complex flavours are as deep as the historical caverns it's aged in. Smooth and creamy, with the occasional crystal crunch.

WHY NOT TRY... serving generous pieces on a fruit loaf or walnut bread for a moreish pairing.

200g Truckle: £6.00 each

Vegetarian Pasteurised Cow's Milk



SUSSEX CHARMER

Combining the creaminess of a mature farmhouse cheddar with the zing of an Italian style hard cheese. A versatile & tasty alternative for a Cheddar on a cheese board.

WHY NOT TRY... melting into or grating over pasta dishes because it adds a sublimely creamy taste with that characterful Italian hard cheese tang.

200g: £5.00 each

Cut sizes priced at: £19.00kg

Vegetarian Pasteurised Cow's Milk



ENGLISH FARMHOUSE TRUCKLE

Full-flavoured, with a hint of sweetness. A sweet and tangy Cheddar cheese with a particularly creamy texture and an occasional crystal caused by long maturing.

***WHY NOT TRY...** having this as a snack as it is the perfect portion size for one or two people.*

100g Truckle: £2.90 each

Vegetarian Pasteurised Cow's Milk



SOFT CHEESE

DOZMARY

A brand new bold soft cheese made by the Cornish Cheese Company that is inspired by the wild beauty and legend of Bodmin Moor. Named after the mystical

Dozmary Pool which is said to be the resting place of King Arthur's Excalibur.

Dozmary cheese carries the same sense of drama and heritage as its namesake. It

is creamy smooth, has heady butter notes, a deep mushroom flavour and in our opinion sits at the very top of British soft cheese. If you love strong & pronounced Brie/ Camembert flavours this simply is a must try this Christmas.

***WHY NOT TRY...** keeping this simple and enjoying the deep & creamy richness as a cheese board centrepiece. Serve with a glass of Riesling wine to keep the pairing mystical and intriguing.*

250g: £9.00 each

Vegetarian Pasteurised Cow's Milk



TUNWORTH

Hand-made by Butlers Lancashire cheeses, using milk from the rich & lush pastures of Lancashire, this is a wonderful take on the classic Camembert. A soft, rich & earthy cheese with a mushroom fragrance with a long-lasting sweet and nutty flavour. Slightly firm when young and oozy when ripe.

***WHY NOT TRY...** scoring the top, drizzling over some honey mixed with wholegrain mustard, baking in the oven for few minutes until gooey, and serving with bread & accompaniments for a delicious winter warmer sharing meal.*

250g: £9.00 each

Pasteurised Cow's Milk



WINSLADE

This Vacherin/Camembert cross is encircled in a spruce collar which gives Winslade a unique and distinctive pine note. A ripe Winslade is soft and unctuous with a quiet floral earthiness. Milder than Tunworth, yet superbly rich and gentle on the palate.

***WHY NOT TRY...** serving as part of a cheeseboard. Winslade has a delicate richness and with the pretty looks of the spruce bark it would make the perfect addition to a board.*

230g: £9.00 each

Vegetarian Pasteurised Cow's Milk



DORSET ISMAY BRIE

Named after Bruce Ismay the famed Titanic passenger, Ismay Brie is made by Book & Bucket in Cranborne. The fresh milk quality makes it rich & creamy, and due to it being slightly deeper, it is a milder brie with a firmer texture; however, the cheese has a lovely & rich smooth paste near the rind. Perfect if you love a milder & less pronounced Brie flavour.

***WHY NOT TRY...** adding to a bread roll with some bacon, warming for a few minutes, and to finish a spread of sweet chilli jam over the melted brie & warm bacon. Sweet, spicy, and creamy.*

170g: £6.50 each

Vegetarian Pasteurised Cow's Milk



COTSWOLD BRIE

Cotswold Brie is a delicious white, soft moulded cheese, produced from organic milk. It has a rich, creamy, clean and fresh taste, and while it continues to develop flavour over its life, it doesn't become a pungent cheese.

***WHY NOT TRY...** Organic Cotswold Brie is ideal for eating as a light lunch, perhaps with just a beautiful crisp English apple; it is equally at home on a dinner party cheese board.*

250g: £5.60 each

Vegetarian Pasteurised Cow's Milk *Organic*



COTSWOLD BLUE BRIE

This is an Organic soft white moulded cheese with a Roquefort blue mould running through the centre. It has a delicious creamy texture, with a fresh clean taste that develops as the cheese ages into a rich aromatic piquancy. Depending on taste, it is perhaps at its best towards the end of its life for the ripest, strongest flavours.

WHY NOT TRY... this cheese is beautiful melted over steaks for the perfect creamy, meaty steak dinner.

140g: £5.00 each

Vegetarian Pasteurised Cow's Milk Organic



OXFORD ISIS

Oxford Isis is used as the alternative name for the River Thames. This cheese is a washed rind with a sticky, sweet & pungent aroma. Washed in honey-mead this cheese has creamy paste with the sweet pungency coming from the Honey-mead.

WHY NOT TRY... the ultimate mac 'n' cheese by stirring some through the sauce for an indulgent and ever-so cheesy winter warmer sharing meal.

250g: £9.50 each

Vegetarian Pasteurised Cow's Milk



LORD LONDON

This cheese is made with pasteurised cow's milk from local farms in Sussex. Lord London has a clean citrus taste with an edible white rind. Unlike many cheeses this can be eaten straight from the fridge.

***WHY NOT TRY...** baking this is a must! Cut the top off, stuff the bottom with herbs & garlic, pop in the oven and then you will have a delightful & quick sharing dish.*

Cut sizes priced at: £42.00kg

Vegetarian Pasteurised Cow's Milk



BLUE CHEESE

CRANBORNE BLUE

Made in Cranbourne, Dorset by The Book & Bucket Cheese Company who went out of their way to create a great blue cheese from start to finish. This multiple award-winning cheese including a three-star Great Taste Award 2024 has the addition of Jersey milk for the ultimate richness. It is a gentle & creamy blue cheese that has a deep yellow glow and electric blue streaks. It has an oat-like sweetness in taste with a mild salty spikiness coming from the blue veining.

***WHY NOT TRY...** adding with broccoli to make a rich, creamy & smooth broccoli & blue cheese soup.*

200g: £7.50 each

Vegetarian Pasteurised Cow's Milk



ISLE OF WIGHT BLUE

Made since 2006 on the Isle of Wight this cheese is a mild blue cheese and is close to a Brie in texture. It is around two - four weeks old when sold but as it ages it will start to go soft & paste like as well as becoming more piquant.

WHY NOT TRY... serving with roasted figs & Prosciutto on top of a bruschetta.

200g: £8.50 each

½ 100g: £4.25 each

Vegetarian Pasteurised Cow's Milk



TERRITORIAL CHEESE

SIMON WEAVER TRUFFLE GLOUCESTER

Truffle Gloucester is a farmhouse, natural rind, single Gloucester cheese and is made using organic milk solely from Simon Weavers own herd of cows, before being infused with Black Summer Truffles for a striking & savoury cheese. The cheese is beautifully firm and crumbly in texture. Expect a perfect balance between the mellow single Gloucester and earthy Black Truffle flavours.

WHY NOT TRY... serving a generous piece on your favourite cracker with a drizzle of Ashlett Creek New Forest honey. Savoury, sweet and delicious!

220g: £9.00 each

Limited Availability

Vegetarian Pasteurised Cow's Milk



LANCASHIRE & VINTAGE BOMB

The famous Lancashire Bomb is a culinary treat and must be tasted to be believed. The bombs are so popular due to the very creamy and full flavoured taste which leaves you wanting more. By comparison the Vintage Gold is a real showstopper and is ideal for real strong cheese lovers, over 3 years matured, it explodes into a full-bodied flavour!

WHY NOT TRY... on toast with a good spoonful of chutney and a nice glass of red wine.

460g Lancashire: £11.00 each

230g Vintage: £7.50 each

Limited Availability

Vegetarian Pasteurised Cow's Milk



GARLIC & HERB BOMB

The garlic and herb bomb offers a slightly different dimension to the usual Lancashire Bomb, a superb flavour without being overpowering. Great when used in recipes.

WHY NOT TRY... melting on toasted ciabatta to create the most amazing cheesy garlic bread!

230g: £7.50 each

Limited Availability

Vegetarian Pasteurised Cow's Milk



VINTAGE WHITE FOX

Vintage White Fox is a white Leicester that uses a unique recipe which has been developed over many years. Slowly matured, Vintage White Fox develops a 'crunch', giving a rugged mouth feel and depth of flavour that is tough to beat. This delicious cheese is aged to perfection and extremely versatile and matured for around 18 months, giving a greater depth of flavour.

***WHY NOT TRY...** using your leftover turkey into a hot turkey & White Fox bake.*

Cut sizes priced at: £21.00kg

Vegetarian Pasteurised Cow's Milk



PORT WINE DERBY

A smooth, creamy Derby cheese marbled with a delicate Port infusion. This cheese has a deep ruby red marbled effect where the Port wine has been allowed to naturally blend with the maturing cheese. Fantastically marbled; this tasty cheese has blackcurrant undertones with a slightly sweet berry after taste.

***WHY NOT TRY...** with a glass of port to really intensify the cheeses port infusion.*

179g: £3.50 each

Vegetarian Pasteurised Cow's Milk



SAGE DERBY

Smooth, creamy Derby cheese marbled with a delicate sage infusion. Sage Derby cheese is England's oldest and most famous cheese originally made only for special occasions such as Harvest and Christmas. Traditional Sage Derby has an open texture with a smooth creamy body and a nutty flavour; the sage adds a delightful savoury edge.

***WHY NOT TRY...** stuffing chicken breasts with this cheese & wrapping with bacon. Serve with a selection of vegetables for a flavourful meal.*

179g: £3.50 each

Vegetarian Pasteurised Cow's Milk



GOATS MILK CHEESE

LITTLE LEPE

Say hello to Little Lepe! Named after our local beach and made locally by Rosary in Lanford. Made to a French style goats' cheese that has a wrinkly rind and edible ash coating. A semi-soft cheese with a goat milk richness and smooth texture.

***WHY NOT TRY...** alongside a fruity Sauvignon Blanc for the moreish balance of the wine and the creaminess of the cheese.*

70g: £3.50 each

Vegetarian Pasteurised Goat's Milk



DAZEL ASH LOG

Locally made by Rosary this fantastic goat's cheese has an edible ash coating which matures into a crinkly rind which takes on a lustrous satiny, dark hue of black and white. It has a fresh & silky-smooth cleanness to the texture and a creamy & rich taste with a slight young milky tang. This is one of Jonathan's favourite goat cheeses.

***WHY NOT TRY...** serving with frozen red grapes (They are like a sorbet once out of the freezer) and a fruity glass of white wine.*

220g: £9.00 each

Vegetarian Pasteurised Goat's Milk



FORD FARM WAX GOATS TRUCKLE

Made by Ford Farm in Dorset this is a smooth & creamy textured cheese with the firmness of a cheddar to create a mild, mellow, and subtle cheese. Made with fresh goat's milk, it has a distinct but not overpowering sharp flavour, with a sweet and nutty finish.

***WHY NOT TRY...** with a thin layer of membrillo jelly for a sweet, fruity, creamy & tart pairing.*

200g: £5.50 each

Vegetarian Pasteurised Goat's Milk



RIBBLESDALE HONEY & FLOWER LOG

A fresh, tangy goats cheese complimented by fragrant flowers and sweet honey. A beautiful and pretty addition to your cheese board and is sure to impress your guests in appearance & taste.

***WHY NOT TRY...** with a glass of Provence Rosé for a light, fruity and sweet pairing.*

100g: £4.99 each

Vegetarian Pasteurised Goat's Milk



SHAKESPEARE BRIE

To Brie or not to Brie? Book & Bucket's White Blooming sheep's cheese. Shakespeare is a World Cheese Gold winning Sheep milk Brie. The velvety texture and deep complexity of flavour make this cheese stand out from the rest. The perfect introduction to sheep milk cheese, that will become your go to cheese for every special occasion.

***WHY NOT TRY...** turning this into Brie & cranberry filo pastry parcels for a Christmas party hors d'oeuvre.*

150g: £7.50 each

Vegetarian Pasteurised Sheep's Milk



SEMI-HARD CHEESE

THE IDLE HOUR

The Idle Hour is a semi-hard cheese; creamy notes in tasting with citrus undertones and a hint of nut, in a natural edible rind. Matured for sixteen - twenty weeks this cheese is made to an old, traditional cheese recipe but with an Alsop twist. Having a slightly crumbly texture with a hint of lemon gives this cheese a fresh moreish edge.

WHY NOT TRY... serving with festive seasonal fruits & flavoured nuts to really appreciate this delicate cheese.

Cut sizes priced at: £35.00kg

Vegetarian Pasteurised Cow's Milk



WAXED & FLAVOURED CHEESE

CHRISTMAS PUDDING CHEDDAR

Made by Inverloch cheeses on the Isle of Kintyre this is a beautifully presented Christmas Pudding decorated Cheese, which is a festive treat, and is a perfect festive gift! Hand-shaped and decorated as a Christmas pudding, this prime quality mature Scottish cheddar makes for the perfect yuletide indulgence.

WHY NOT TRY... giving as a tasty & fun festive cheese gift.

200g: £7.85 each.

Also available from the cheese counter.

Vegetarian Pasteurised Cow's Milk



SNOWDONIA CHEESE COMPANY

TRUCKLES

Discover the multi-award-winning cheeses made by Snowdonia here at Harveys, each cheese is handcrafted using fresh, natural ingredients and their own unique recipes for a distinctive depth of flavour and a moreish creaminess. From Black Bomber, their signature extra mature Cheddar cheese, to the spicy Red Devil and Rock Star, each delicious truckle is wrapped in coloured wax, so they're sure to add the wow factor to your cheeseboard.

- Black Bomber - Creamy extra mature Cheddar with intense, deeply savoury flavour notes.
- Rock Star - Smooth and creamy vintage Cheddar, matured in Welsh slate caverns.
- Green Thunder - A sensationally savoury mature Cheddar with roasted garlic and aromatic garden herbs.
- Red Storm - Complex and refined vintage Red Leicester with sweet caramel notes.
- Red Devil - A fiery Red Leicester with a secret blend of Habanero chillies, peppers and spices.
- Beech Wood - Mature Cheddar, naturally cold-smoked over beechwood chips for a mellow depth and warmth.
- Bouncing Berry - Deliciously sweet and fruity Cheddar bursting with real cranberries.

*200g Wax Truckle: £5.50 each
200g Rock Star Truckle: £6.00 each*

Vegetarian Pasteurised Cow's Milk (Please check for further allergens on the ingredients labels.)



LUXURY CHEESE TOWER

This luxury cheese tower from Snowdonia is beautifully presented in recycled cellophane and adorned with a Snowdonia branded ribbon at the top. It would make the perfect gift for cheese lovers or to take along to a dinner party, if you are asked to bring the cheese. Wrapped within is a 400g truckle of Black Bomber, the signature extra mature Cheddar, which forms the base of the tower. It is then topped with a 200g Red Storm, a vintage Red Leicester, and lastly at the very top is a mini 100g Truffle Trove, an extra mature Cheddar with Black Summer truffle.



***WHY NOT TRY...** adding some fun & colourful flavour to your cheeseboard, or why not ask us to box a selection to give as a present.*

Luxury Cheese Tower: £20 each

Vegetarian Pasteurised Cow's Milk (Please check for further allergens on the ingredients labels.)

FORD FARM 'TRUFFLER'

Ford Farm's mature cheddar with a mellow creamy taste, smooth texture with a truffle mushroom undertone. The aroma of the truffles infuses with the cheddar creating a deep, earthy, but indulgent flavour. Cheddar and truffle complement each other perfectly to create a deliciously rich & luxurious cheese.

***WHY NOT TRY...** using it for a truffle Mac 'n' Cheese. It is well balanced so will add a creamy & mushroom noted edge to the dish.*

200g: £5.50 each

Vegetarian Pasteurised Cow's Milk



FORD FARM WENSLEYDALE & CRANBERRIES

Wensleydale with Cranberries is perhaps the most well-known of sweet, blended cheeses. The deliciously mild and creamy Wensleydale has a sweet flavour with honeyed undertones and is combined with the sharp, fruity succulence of juicy cranberries. This is a Christmas cheeseboard classic.

***WHY NOT TRY...** serving this as part of a classic Christmas cheese board selection alongside Colston Bassett Stilton, Barbers 1833 Cheddar & Dozmary.*

200g: £5.50 each

Vegetarian Pasteurised Cow's Milk



INVERLOCH LAZY PLOUGHMAN

Lazy Ploughman cheese combines Inverloch's superior Scottish cheddar with homemade caramelised onion mixed in to give you a meal in your pocket. Take this along with some crusty bread and you'll have a feast fit for a King!

***WHY NOT TRY...** with some Scottish oatcakes for an authentically flavourful Scottish pairing.*

200g: £5.50 each

Vegetarian Pasteurised Cow's Milk



INVERLOCH GLEN SCOTIA 15

This highly popular cheese is blended with a 15-year-old single malt from Glen Scotia distillery in Campbeltown. The subtle notes of vanilla and aromatic fruits in this whisky give new depth to this delicious Scottish Cheddar cheese.

***WHY NOT TRY...** with a glass of Whiskey on the side to really intensify the Whiskey flavours found in the cheese.*

200g: £5.50 each

Vegetarian Pasteurised Cow's Milk



SANTA CHEDDAR & RUDOLPH RED LEICESTER

These delightful miniature waxed truckles are available in a Cheddar 'Santa' or a Rudolph Red Leicester. The mild, mellow & milky Cheddar is a perfect snack, and the Rudolph is a distinctive russet red coloured cheese with a firm texture and a mellow nutty flavour.

WHY NOT TRY... giving as a fun gift for little cheese lovers!

Santa 90g: £2.50 each

Rudolph 90g: £2.50 each

Vegetarian Pasteurised Cow's Milk



BOWLAND

A delicious combination of a traditional Lancashire cheese, blended with apples and raisins, then dusted with cinnamon. Bowland is an award-winning cheese from David William cheese, and it perfectly captures the taste of a Christmas cake in a cheese. This is one not to be missed and it sold out in record time last year so with limited availability be sure to order your piece as soon as possible.

WHY NOT TRY... serving with a selection of cheese crackers to capture all the festive flavour this cheese has to offer.

Price to follow

Limited Availability

Vegetarian Pasteurised Cow's Milk



WHITE STILTON & BLUEBERRY

A traditionally made White Stilton which is blended with soft blueberries for a visually striking dessert cheese. The sharp fruit punctuates the mild cheese to create a delicate flavour and fresh aroma.

***WHY NOT TRY...** crumbling into a cheesecake mix because the creaminess & sweetness makes this an excellent cheese ideal for cheesecakes.*

Cut sizes priced at: £19.00kg

Vegetarian Pasteurised Cow's Milk



CARIBBEAN BLAZER

A new spicy cheese that will awaken the senses and will get people talking. Long Clawson takes a mild Cheddar which brings gentle notes of cream, butter and milk, with sweet heat running through from the addition of Scotch Bonnet chilli relish and red peppers.

***WHY NOT TRY...** grating over a warm jacket potato for an extra kick of spicy warmth for a Winter lunch or dinner.*

Cut sizes priced at: £19.00kg

Vegetarian Pasteurised Cow's Milk



CRIMSON

One of the nation's undisputed favourite fruit and cheese combinations, traditional crumbly Wensleydale which is freckled with pops of juicy cranberries.

WHY NOT TRY... something different by enjoying it on a digestive biscuit as a quick sweet treat or as part of a festive cheesecake served with a dollop of cream.

Cut sizes priced at: £19.00kg

Vegetarian Pasteurised Cow's Milk



CHARCOAL CHEDDAR LOG

A creamy mature cheddar with added charcoal giving it a darkish grey/ black colour. It has a unique experience from the charcoal which is something different to the norm for your cheeseboard.

WHY NOT TRY... serving on a cheeseboard for striking impact.

Cut sizes priced at: £32.00kg

Vegetarian Pasteurised Cow's Milk



SMOKED RED FOX

The complex blend of sweet and savoury distinctive flavours of the Red Fox, matured for between sixteen - eighteen months which is then naturally smoked for ten hours over Oak chips. The russet-coloured cheese has a cunningly unexpected crunch, from the naturally occurring calcium lactate crystals which form as the cheese matures.

***WHY NOT TRY...** creating a festive inspired burger by using a brioche bun, turkey burgers, smoked red fox, mayo, cranberry sauce, salad & finished with some smoked Red Fox.*

200g: £4.50 each

Vegetarian Pasteurised Cow's Milk



CONTINENTAL CHEESE

BRIE DE NANGIS

From the Rouzaire cheesemakers, Brie de Nangis is a delightful French cheese that exemplifies the rich tradition of brie cheese-making. Known for its soft, creamy texture and delicate mushroom flavour, it is a great alternative to a Brie de Meaux.

This brie is perfect for spreading on fresh bread, pairing with fruits, or enjoying with a glass of wine. Originating from the Brie region, Brie de Nangis captures the essence of authentic French brie, offering a smooth and refined experience that is both satisfying and versatile. A true classic, Brie de Nangis is a must-have for any cheese lover.

***WHY NOT TRY...** with a freshly baked baguette and a smooth covering of apricot preserve for a creamy & tart French inspired snack.*

Cut sizes priced at: £23.00kg

Pasteurised Cow's Milk



BRILLAT SAVARIN 500G

The original & indulgent triple crème cheese from France. A deliciously soft, rich & creamy cheese that is oh so moreish. Perfect with a glass of fizz and fresh fruit.

***WHY NOT TRY...** serving this as part of a sweet platter as an alternative to a dessert. Include lots of fresh fruit, jams, chutneys, and breads!*

500g: £15.00 each

250g ½: £7.50 each

Limited Availability

Pasteurised Cow's Milk



MONTAGNOLO

A beautifully rich & creamy triple crème German blue cheese with medium tang blue veins lacing the interior. Slightly stronger than Cambozola but still as soft to the bite, this is a delectable & indulgent triple crème cheese.

***WHY NOT TRY...** as a beautifully rich alternative blue cheese for your cheeseboard. It is smooth and a perfect introduction into blue cheeses.*

Cut sizes are priced at: £26.00kg

Vegetarian Pasteurised Cow's Milk



GRAND NOIR

Cambozola Grand Noir is a fine blue, regional cow's milk cheese made by Käserei Champignon, Germany. It is a very creamy soft cheese that melts in the mouth instantly. This amazing cheese is aged in the wax black mantle that gives a distinctive flavour to it. It is a very versatile cheese that can be used in cooking or on a cheeseboard. Not too strong or overwhelming, if you love Cambozola but would like something stronger this would be perfect.

***WHY NOT TRY...** stirring through a creamy pasta sauce with tagliatelle for a delicious cheese dish alternative.*

Price to follow

Limited Availability

Vegetarian Pasteurised Cow's Milk



MONT BRIE BLEU

Mont Brie Bleu is a unique blend of two renowned French cheeses, crafted in the heart of the Auvergne region at the Saint Flour cheese maker. Their expertise in blue cheeses shines through in this delectable creation, using milk from small herds and nearby farms within a thirty-seven-mile radius, this cheese has a perfect balance between softness and character in every batch. With its mild blue flavour and smooth, spreadable texture, Mont Brie Bleu is a natural and authentic cheese that the whole family can enjoy.

***WHY NOT TRY...** swapping cauliflower for broccoli & adding blue cheese for a broccoli & cheese bake that is a pure winter comfort.*

Cut sizes priced at: £19.00kg

Vegetarian Pasteurised Cow's Milk



FOURME AU MOELLEUX

Returning once again is this festive Fourme d'Ambert. It has been ever-so popular because this French cheese is infused with sweet Muscat. It heightens the cheese to leave you with a sweet, full-flavoured, and decadent crescendo to bring any meal to a satisfying close. Boozy, spicy, and as rich as a Christmas pudding.

***WHY NOT TRY...** serving as part of your cheese board. This cheese should be savoured and enjoyed with biscuits or crackers.*

Cut sizes priced at: £36.00kg

Limited availability.

Pasteurised Cow's Milk



CHAMPIGNON WITH MUSHROOMS

This Soft ripened cheese is made from pure alpine milk and the finest handpicked mushrooms. This exceptionally creamy cheese is flecked with champignon mushrooms throughout to create a distinct mushroom finish.

***WHY NOT TRY...** stuffing mushrooms with this cheese and finishing by crumbling breadcrumbs, herbs and a sprinkle of Cheddar for a unique starter.*

Price to follow

Vegetarian Pasteurised Cow's Milk



LA TUR

La Tur is a premium cheese from the Alta Langa region, made from a blend of cow's, goats, and sometimes sheep's milk. It features a creamy, semi-soft texture and a rich, nuanced flavour with buttery and earthy notes. La Tur Alta Langa is a distinguished example of Italian artisanal cheese-making.

***WHY NOT TRY...** with a glass of Italian red Barbaresco because the cheese & wine are both made in Piedmont region so have a natural affinity through their terroir.*

200g: £7.50 each

Pasteurised Mixed Cow's, Sheep' & Goat's
Milk



ST JULIEN WITH WALNUTS

Made in France, this cheese is soft, adorned with walnuts and filled with a mixture of chopped hazelnuts & walnuts. A creamy cheese paste that melts in the mouth with a sweet & pronounced nutty flavour.

***WHY NOT TRY...** pairing with crackers and a light blonde beer to capture the sweet nuttiness of this French cheese.*

150g: £4.70 each

Nuts Pasteurised Cow's Milk



MANCHEGO

One of the most renowned sheep's milk cheeses from Spain. Garcia Baquero cheesemakers came to life as a small livestock farm that produced only two or three small cheeses per day. Today, they are the largest producer of Spanish cheese globally. This family of proud master cheesemakers built their foundation with handcrafted cheese using milk from indigenous sheep, grazing on the mineral rich pastures of Castilla, La Mancha. Cultivating their own starter cultures, Garcia Baquero produces stellar, award-winning cheeses with rich, complex flavour profiles & textures.

***WHY NOT TRY...** serving alongside fresh melon wrapped in Serrano ham for a wonderful idea as a starter course. It is also beautiful with the Fine Cheese Membrillo quince that we have in the shop.*

Cut sizes priced at: £46.00kg

Pasteurised Sheep's Milk



OG GOAT

OG Goat is a unique take on the original cow's milk Gouda. Made using goats' milk and with the added creaminess of cow's cream to really intensify the smooth richness. It has a distinctive tangy and slightly sweet flavour, along with a bright white colour due to the natural milk composition. Young goat Gouda has a smoother and creamier texture, and as it ages, it becomes firmer and develops a nutty, caramel-like sweetness like aged cow's milk Gouda.

***WHY NOT TRY...** serving with fresh bread and a generous helping of Bonne Maman shallot & violet fig chutney.*

Cut sizes priced at: £45.00kg

Vegetarian Pasteurised Goat's Milk & Cow's Cream



DRUNK MONK

Drunk Monk begins its life in Roeselare, West Flanders, at Kaasboerderij 'T Groendal cheesemakers, they take a gouda and ripen it for between five to seven weeks. It goes a step further with washing the rind in REX Blonde Ale, a special collaboration between organic brewer Brouwerij Anders and cheese ripener Kaasaffineurs Van Trichtwith. Drunk Monk is utterly moreish with a pliable and fudgy texture, slightly floral and funky aroma, and meaty, malty flavour.

***WHY NOT TRY...** pairing together with an IPA or of course a Belgian Blonde Ale, this mellows the flavour and makes the cheese a delight.*

Cut sizes priced at: £41.00kg

Vegetarian Pasteurised Cow's Milk



ÉTOILE DE GATINE

The shining star of any cheese board this festive season is this delicate & petite star shaped goat's cheese. They are aged for only a few weeks to develop a velvety texture with a slightly sweet nuttiness. It maybe playful in its nature, but this really is a beautiful French goat's cheese.

***WHY NOT TRY...** with a selection of festive caramelised nuts & dried fruits for an alternative decadent dessert.*

120g Star: £8.60 each

Unpasteurised Goat's Milk



ACCOMPANIMENTS & CHUTNEYS

MEMBRILLO FOR CHEESE

Made from the finest hand-selected Spanish quinces. Santa Teresa never makes use of the core or pulp, only the fruit itself. A firm & fruity paste that is perfectly placed on a cheese board alongside a piece of Manchego.

170g: £5.99 each



PURE NEW FOREST HONEY

A locally made pure honey by Ashlett Creek Produce. Bees collect nearby nectar from around Fawley nursery which gives this honey a distinct floral note. Runny or set? Golden? or Dark like treacle? However, you enjoy your honey the variation is natural due to the seasons. This honey is delicious with local Lyburn cheeses.

Each: £5.50



SNOWDONIA CHUTNEYS & HOT HONEY

Discover Snowdonia's delicious collection of chutneys and Hot Honey - each one made in small batches using traditional copper pans, prized for their even heat and gentle cooking. These vintage pans, dating back to 1938, help preserve the natural colour, texture and flavour of every ingredient, from sweet Bramley apples to fiery Scotch Bonnet chillies. These make a perfect addition to any cheese board and are also fantastic with cold meats.

- Fig & Apple - Rich and succulent figs with silky chunks of Bramley apple
- Balsamic Caramelised Onion - Red onions caramelised with muscovado sugar and paired with aged balsamic vinegar of Modena
- Spiced Tomato & Vodka - Deliciously spicy Italian sun-dried tomatoes combined with premium French vodka
- Hot Honey - Single-origin blossom honey infused with the bold and fruity heat of South American Scotch Bonnet chilli

Chutney's Jar: £3.25 each

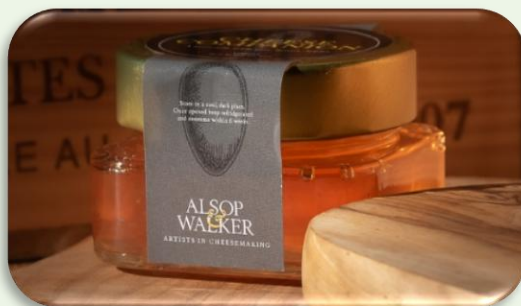
Hot Honey Jar: £3.50 each



CHEESE COMPANION

The Cheese Companion is a delightful accompaniment for cheese, made from locally sourced (Sussex) English eating apples with a hint of garlic. Not quite a jam or a jelly this companion is fantastic with the Cheesemaker's Special, and it goes exceptionally well with pork too.

Each: £6.20



*DON'T FORGET WE ALSO STOCK A
RANGE OF CRACKERS & JAMS FOR
CHEESE WHICH ARE AVAILABLE YEAR-
ROUND.*



TERMS & CONDITIONS

All cheeses & products are subject to availability.

There will be no order collections on 24th December 2025. However, the shop will be open for any last-minute cheese purchases.

Products may be withdrawn at short notice by Harveys of Hythe.

Images may not be representative of final product.

Prices are correct at time of writing but are subject to change due to the nature of hand cutting, supplier changes or fluctuations in the cheese industry.

It may be necessary to substitute cheese with a suitable alternative at short notice. We will endeavour to contact you as soon as possible, but if this is not possible, it will be discussed at the point of collection.

A 50% deposit of the entire order is required at the point of ordering to secure the order.

Weights mentioned in the brochure are all estimates and may differ to final product.

Weights provided in the shop & orders may vary due to cheese makers tolerance and/or hand cutting in shop.

If you have any allergy/ dietary requirements or any questions relating to this, please inform us at point of ordering.

If you intend to give cheese as a present, please inform the receiver so they know to refrigerate the cheese.

Harveys is not responsible for the loss, damage, posting issues or incorrect storage of the products once they have left the premises.

Pre-orders can be placed up until the close of trade on Saturday 6th of December 2025, any order received after this date may not guarantee all items in the order can be fulfilled without amendments due to stock availability.

CHEESE ORDER FORM

For your convenience, please feel free to complete the order form below ready for when you visit us or contact us to place your order.

CHEESE	QUANTITY REQUIRED

NOTES: