

CHRISTMAS BROCHURE

HARVEYS THE HOME
FOR CHEESE IN
HYTHE



FESTIVE SHOWSTOPPERS

These cheeses are the ultimate showstopper for your own festive cheeseboard. Specially selected by Jonathan, our cheese expert, he has picked these cheeses to showcase the art of cheesemaking for you to enjoy at home. Available to pre-order or for you to purchase directly from our cheese counter, we have made sure they are alongside our other festive cheeses & your year-round favourites.



BRITISH SHOWSTOPPERS

MONTGOMERY TRADITIONAL CHEDDAR

This traditional Cheddar is made in North Cadbury, Somerset where they have been farming since 1911. This Cheddar is often regarded as the epitome of traditional, handmade, unpasteurised Somerset Cheddar. It is matured for twelve months wrapped in muslin cloth on wooden shelves and has a deep, rich nutty flavour. It is a Cheddar experience unlike any other.

WHY NOT TRY... with some Christmas cake. It is an unusual pairing but fantastic!

Priced at £25.00kg

Unpasteurised



COLSTON BASSETT 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.

Priced at £31.00kg

Pasteurised



BEACON BLUE

Beacon Blue is an award-winning blue goat's cheese which is silvery like the moon, silky smooth, creamy and fresh on the tongue, yet a good helping of peppery tang quickly develops leaving you craving more!

WHY NOT TRY... Beacon Blue is delicious sliced and served on top of warm olive bread.

250g Wedge at £6.50 each

Pasteurised



ROLLRIGHT

Rollright is made using organic milk at King Stone Dairy in Chedworth, Gloucestershire. It is a soft cheese banded in spruce bark. A delicate, peachy-pink rind ripens the cheese within to a rich, spoonable texture. It has flavours of crème fraîche, cured ham, and mustard seed, with a smoky, woody aroma. Named after the Neolithic Rollright stones on the Oxfordshire/ Warwickshire borders. The stones stand close to the original site of the Dairy, just outside Chipping Norton in Oxfordshire.

WHY NOT TRY... serving alongside cornichons and charcuterie for a rich umami feast.

Priced at £43.00kg

250g Round at £12.00 each

Pasteurised



YOREDALE WENSLEYDALE

Rounded and smooth, rich and buttery, with a refreshing acidity. Made in a micro-dairy in the town of Wensley, this is England's only raw milk Wensleydale that is made in Wensleydale. Matured for three to four months to really develop their full flavour.

WHY NOT TRY... savouring on a cheeseboard with either Snowdonia fig & apple or spiced tomato & vodka chutney.

Priced at £29.00kg

Unpasteurised



CONTINENTAL SHOWSTOPPERS

REYPENAER V.S.O.P

Jonathan just knew he had to have this cheese as one of his showstoppers. He had some earlier in the year and it became one of his favourite Goudas. The unique maturing process follows the changing seasons, during maturing they allow cool air into slow ripening and the heat to accelerate it. This knowledge and expertise have been passed down four generations of the Van den Wijngaard family, and all their cheeses are stored in a warehouse that began its life in 1906. Although boats are no longer used, they have preserved the building for their cheese which ensures they develop an intense and complex flavour. Their Gouda is powerful and full flavoured which over two years, matures with fine mineral crystals, aromas of caramel, chocolate, and toffee.

***WHY NOT TRY...** with your favourite espresso or with a bold red wine.*

Price at £36.00kg

Pasteurised



CABRA EN VINO (DRUNKEN GOAT)

A deep purple coated goats' cheese that has been bathed in a red La Mancha D.O wine. Developed by Luis Javier Muñoz, the recipe is like Manchego, but the uniqueness of this cheese comes from the goats' milk and wine combination.

***WHY NOT TRY...** melted with Serrano ham & mushrooms on focaccia.*

Priced at £41.00kg

Pasteurised **EGG** (Lyzosyme)



GORGONZOLA AL CUCCHIAIO CON TARTUFO

'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 the savoury enriched indulgence of summer truffle. It has a slight 'winey' tang, with the sweet & earthy mushroom notes of the truffle, but this cheese's creaminess makes for pure luxurious decadence. If you love cheese, this is simply not to be missed!

***WHY NOT TRY...** as the centrepiece to a sublime cheeseboard selection. Find a suitable serving dish and place front & centre.*

Weighed at £27.00kg

Limited availability

Pasteurised



L'ANTOINE SWISS MATURE

Made by the Papaux family this cheese uses full-fat milk rather than skimmed milk of Gruyère, which gives it greater richness. It is creamy and has a yielding softness to the bite with the occasional crystal for an interesting texture.

***WHY NOT TRY...** as a beautiful alternative to other Swiss cheese in a fondue.*

Prices at £36.00kg

Unpasteurised



SHADOW BLOSSOM

Taking inspiration from the sister cheese Alp Blossom, Shadow Blossom is enrobed in five different pepper varieties - wild Madagascan pepper, long pepper, tailed pepper, Kampot pepper and pink berries - plus a hint of cardamom. This makes for a cheese which is creamy, buttery, and smooth. It has a supple bite, contrasted by an edible rind covered in a crunchy, complex spice blend.

***WHY NOT TRY...** melting over a selection of roasted vegetables to allow the creaminess and warmth of the aromatic spices & peppers infuse with the meal.*

Priced at £39.00kg

Thermised



NOT TO BE MISSED!

SNOWDONIA 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. 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 is a mini 100g Truffle Trove, an extra mature Cheddar with Black Summer truffle.



***WHY NOT TRY...** taking along to a dinner party, if you are asked to bring the cheese.*

Luxury Cheese Tower - £22 each

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



CHRISTMAS PUDDING CHEDDAR

One of the most popular cheeses at Harveys for Christmas. 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 Pudding at £8.00 each

Pasteurised



WARBONNET

Introducing Warbonnet, a Mature Cheddar made by Inverloch cheeses in Scotland. However, this cheese is for people who prefer their cheeses with a bit of a kick! Take a creamy Cheddar and add in smooth jalapenos & fiery scotch bonnet peppers for a zing!

***WHY NOT TRY...** seeing if you can handle the heat, whether it be melted on a burger or on crackers.*

200g Truckle at £5.50 each

Pasteurised



SHORROCKS LANCASHIRE BOMBS

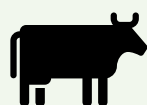
The famous Lancashire Bomb mature is a culinary treat and must be tasted to be believed. The bombs are so popular due to the very creamy and full flavoured taste which leaves you wanting more. By comparison the Vintage Gold is a real showstopper and is ideal for real strong cheese lovers, matured for over three years, it explodes into a full-bodied flavour! The garlic and herb bomb offer a slightly different dimension to the usual Lancashire Bomb, a superb flavour without being overpowering. Great when used in recipes.

460g Mature at £11.50 each

230g Vintage at £8.00 each

*230g Garlic & Herb at
£8.00 each*

Pasteurised



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...** using in a cheesecake mix for an extra fruity sweetness.*

Priced at £19.00kg

Pasteurised



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.*

Priced at £21.00kg

Pasteurised



SIMON WEAVER TRUFFLE GLOUCESTER

Truffle Gloucester is a farmhouse, natural rinded, 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 Wedge at £10.50 each

Limited Availability

Pasteurised



CROPWELL BISHOP WHITE STILTON WITH CHRISTMAS SPICE

Cropwell Bishop White Stilton is expertly blended with succulent cranberries, zestful orange peel, and aromatic spices capturing the essence of the festive flavour in one amazing cheese.

WHY NOT TRY... *enjoying on crackers on a cold night in front of the Christmas tree watching your favourite Christmas movie.*

Find out more in the shop.

Pasteurised



THE MONK

Take the Dorset made soft, rich & oozy delicious Lovable Rogue and wash it in a brine for a sweet, sticky & pungent cheese. It has a smooth & silky centre which is creamy, buttery with a milky sweetness. A delicious cheese to savour which lingers on the palate.

WHY NOT TRY... *scoring the top and adding some caramelised onion chutney to adorn & infuse the cheese with sweet onion flavours.*

200g at £7.00 each

Pasteurised



DUO SAVEUR BRIE TRUFFLE

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, and rich with 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).

Priced at £25.00kg

Thermised



BARON BIGOD

"Baron Bigod is the finest traditional Brie-de-Meaux style cheese produced in the UK and one of only a handful of its type in the world to be made by the farmer on the farm." This truly is an exceptional cheese that is multi award-winning and regarded to be the pinnacle of soft cheeses in England. This really is a must try and for the first time we are also stocking the truffled version.

WHY NOT TRY... just savouring it on its own, however you enjoy your cheese, let the cheese shine.

Priced at £40.50kg

250g at £12.00 each

Truffle 250g at £24.00 each

(Limited Availability)

Pasteurised



L'ÉDEL DE CLÉRON

L'Édel de Cléron is inspired by the Jura cheese Vacherin Mont D'Or. While L'Édel de Cléron is made from pasteurised milk and is therefore relatively mild in flavour, Vacherin Mont D'Or is made with raw milk. However, the two cheeses bear several similarities in terms of each having a yielding texture; Vacherin can become positively molten with age, and the fact that they are both encircled with spruce bark which lends a definite woodsy, pine-like aroma to the cheeses.

WHY NOT TRY... *remove the top rind, and use a spoon to scoop the soft, silky interior. Spread on bread alongside dried fruits & charcuterie.*

100g at £6.80/kg

340g at £14.00 each

Pasteurised



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 may be 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 at £9.60 each

Unpasteurised



ST ELLA

Made by Rosary Goats Cheese in Landford these little button cheeses are a semi matured crottin style goat's cheese. St Ella has a gorgeous ivory and white crinkly rind, and it will have a soft creamy & paste like interior.

***WHY NOT TRY...** fresh & young goats cheese pairs decadently with sparkling wine, you can enjoy St Ella with sparkling Hattingley Valley.*

70g at £3.00 each

Pasteurised



GOLDEN CROSS GOATS LOG

Golden Cross is a log shaped goat's milk cheese which can be eaten fresh or matured. The cheeses are lightly charcoaled prior to maturation, and a velvety white bloom develops on the surface. When young the cheese has a fine, firm silky texture and fresh, citrus flavour. As it matures the cheese becomes denser & creamier and develops stronger, more complex flavours.

***WHY NOT TRY...** drizzling honey over the top with some fresh nuts on the side for a sweet & nutty pairing.*

225g Log at £12.50 each

Unpasteurised



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 as a festive Ploughman's.

Priced at £26.00kg

Pasteurised



CHEESEMAKERS SPECIAL

This cheese has a 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.

Priced at £46.00kg

Pasteurised



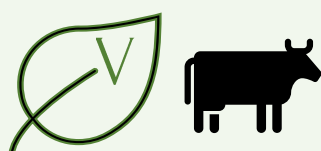
STONEY CROSS 800G MINI TRUCKLE

Stoney Cross is made by Lyburn Farmhouse Cheesemakers who are our closet cheesemaker, they are less than thirty-minute drive from the shop. This is their youngest cheese matured for around eight weeks, so it retains its milky notes & lactic tang. It has an earthiness given from the rind, but when you add some floral sweetness of a local honey it makes for a smooth texture and a moreish sweetness.

***WHY NOT TRY...** serving with Ashlett Creek Honey which we have available in the shop. One of Jonathans favourite & simple local pairing suggestions.*

800g Truckle at £18.00 each

Pasteurised



CHARMER BLUE

Sussex Charmer was a festive favourite last year, so this year we are introducing you to Charmer Blue. Made with pasteurised cow's milk, this is very much a soft and creamy, mild, blue-veined cheese that can be eaten by itself or crumbled, melted, or spread over foods. Like Sussex Charmer, Charmer Blue is a highly versatile cheese that may win a place in your heart.

***WHY NOT TRY...** melting over the top of a steak for a simply creamy, rich & piquant tangy addition.*

Price to follow.

Pasteurised



HARVEYS FESTIVE SELECTION BOX

FESTIVE SELECTION BOX

It would not be Christmas at Harveys without the return of our customers favourite Festive Selection 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 Snowdonia Purple Vale 200g truckle, Beacon Blue 150g wedge, Button Mill 150g round, and a Vintage Silver Fox Cheddar 200g wedge.

The cheese selection will come presented in a gift box with wood wool. The Festive Cheese Box certainly makes for the perfect gift for anyone who is a bit partial to delicious cheese. If this is not quite what you are looking for you can speak to us to order a bespoke cheese selection or design a gift box of your own choice in the shop.

***WHY NOT TRY...** ordering this in advance and collecting nearer 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* & All Pasteurised Cow's Milk

WHAT'S NEW FOR 2026

These cheeses are a new addition to Christmas here at Harveys for 2026. We hope that you will discover a new Christmas favourite!

CLAWSON FARM STILTON JAR

This classic Blue Stilton is presented in a traditional ceramic pot. Rich, creamy and beautifully veined with savoury, tangy undertones – a timeless way to enjoy England's most celebrated blue cheese. Perfect as a gift or for enjoying at home, it elevates cheeseboards, pairs well with port or robust reds, and spreads easily onto crackers for simple indulgence.

225g Jar at £9.00 each

Pasteurised

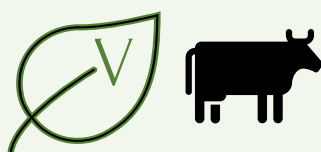


CAPTAINS CLARET

The Isle of Kintyre, Captain's Claret cheese is a visually distinctive Scottish cheddar. Veined with Bordeaux wine, this cheese is a treat for any occasion. Their highly popular 200g truckle range comprises prime mature Scottish cheddar, carefully blended with flavoured ingredients.

200g Truckle at £5.50 each

Pasteurised



WENSLEYDALE CREAMERY

Made by the renowned Wensleydale Creamery you can enjoy the milky, lactic tang of a Wensleydale cheese perfectly balanced & blended in three different varieties. Available from us we have a twist on their most popular flavour cranberries; with the addition of the citrus sweetness of orange peel. We will also have the sweet succulence of apricots, and the warming flavour of stem ginger.

*200g Truckle Cranberries & Orange
at £5.50 each*



*200g Truckle Apricots at
£5.50 each*



*200g Truckle Stem Ginger at
£5.50 each*



Pasteurised



TROTTER HILL

A gold award-winning cheese, Trotter Hill is really unlike any of the other classic cheese. This time-honoured Lancashire cheese is handmade in the same way since 1932 with pasteurised cows' milk from local herds. Matured for up to twelve months to create a golden hue and open texture that is buttery and tangy.

250g Wedge at £5.60 each

Pasteurised



BUTTON MILL 150G

Button Mill is a bright, unbelievably soft little cheese that has a truly unique rind and delicate flavours that make it dangerously tasty. An easy eating cheese that can be appreciated alongside a glass of white wine and a selection of fruit.

150g Truckle at £5.70 each

Pasteurised



BLACKSTICKS BLUE

Blacksticks is a contemporary blue, turbo charging the British cheese movement! This legendary British Blue is simply beyond moreish... smooth and creamy in its texture with just enough blue bite to tingle your taste buds.

Priced at £28.00kg

Pasteurised



LOVABLE ROGUE

This soft-ripened Camembert-style cheese from Dorset is creamy, indulgent, and just the right amount of cheeky. Lovable Rogue is Monkey Chop Cheeses take on the classic Camembert – handcrafted from the morning's fresh milk and ripened to silky, bloomy perfection.

200g £6.50 each

Pasteurised



DODDINGTON

Doddington Cheese is named after the village in Northumberland where the family farm is based with the cheese using milk from their own cows. This is something of a hybrid cheese, it is classed as a British territorial cheese, which lies somewhere between a Leicester and a Cheddar. It has exceptional flavours, most notably sweet caramel and nutty characteristics, this cheese can be appreciated by cheese beginners & aficionados alike.

Priced at £41.50kg

Unpasteurised



DUO SAVEUR BRIE CRANBERRIES

Discover delicious Brie duo, made extra scrumptious with the addition of double cream. It is filled with juicy cranberries for a rich, indulgent cheese which is both creamy, soft and firm at the same time. This Brie will bring a new perspective to your cheese boards, enjoy a well-rounded cheese which combines the softness of brie, with a delicate and creamy filling. Generously filled & creamy, and a sure way to treat your guests to something new.

Priced at £23.00kg

Pasteurised



ÉPOISSES BY GAUGRY

This soft, washed-rind cheese has been made in France for centuries; a cheese with character, it originates from Burgundy. Cistercian monks settled in Époisses are said to have passed on the know-how of this cheese to the local farm women, who then passed it down from mother to daughter. Gaugry have been able to preserve and maintain the secrets of the production and maturation of Époisses cheese. This cheese has a complex aroma; visually, its rind is slightly wrinkled and glossy. The colour of Époisses can range from ivory to orange to brick red; this is depending on the cheese's maturation. In terms of flavour the paste of Époisses cheese is light beige, with a creamy and smooth texture. The centre may be slightly crumbly if the cheese is young, and creamy if it is ripe.

250g at £16.00 each

Pasteurised



RETURNING FAVOURITES

You know them, you love them. These cheeses are amongst our customers favourites and so they have returned for 2026. Whether you enjoy them year-round or they are your 'go-to' for Christmas you will be happy to see them on your cheeseboard again.

WOOKEY HOLE CHEDDAR

Wookey Hole Cheddar is made in Dorset then matured in the magical Wookey Hole Caves. Imparting a nutty & earthy richness to this buttery mature Cheddar.

400g Truckle - £9.00 Each

200g Wedge - £5.00 each

Pasteurised Cow's Milk



WENSLEYDALE & CRANBERRIES

The deliciously mild & creamy Wensleydale has a sweet flavour with honeyed undertones and is combined with the sharp, fruity succulence of juicy cranberries.

200g Truckle - £5.50 each

Vegetarian Pasteurised Cow's Milk



BLACK WAX GOATS

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. A slight tang, with a sweet and nutty finish.

200g Truckle - £5.50 each

Vegetarian Pasteurised Goat's Milk



TRUFFLER

A 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.

200g Truckle - £5.50 each

Vegetarian Pasteurised Cow's Milk



OAKWOOD

Oakwood, an award-winning cheese from Ford Farm, boasts a rich farmhouse Cheddar flavour enhanced by the subtle hint of smouldering smokiness.

200g Truckle - £5.50 each

Vegetarian Pasteurised Cow's Milk



BARBER'S 1833 RESERVE CHEDDAR

Powerfully intense, with an exceptional depth of flavour. This reserve Cheddar is one of the most revered from Somerset.

Priced at £18.00kg

190g Wedge - £5.00 each

Vegetarian Pasteurised Cow's Milk



CARIBBEAN BLAZER

This spicy cheese takes a mild Cheddar which brings gentle notes of cream, butter and milk, and mix in the heat of Scotch Bonnet chilli relish & red peppers.

Priced at £18.00kg

Vegetarian Pasteurised Cow's Milk



GODMINSTER ROUND & STAR

This modern organic vintage Cheddar is matured for up to twelve months, at which point they select the very best cheese to be made into rounds & stars.

200g Round or Star - £7.50 each

Vegetarian Pasteurised Cow's Milk



LAZY PLOUGHMAN & GLEN SCOTIA 15

Mature Scottish cheddar is carefully blended with quality ingredients. We have a choice of caramelised onion, Glen Scotia Whisky, and Claret.

200g Lazy Ploughman - £5.50 each

200g Glen Scotia - £6.00 each

Vegetarian Pasteurised Cow's Milk



CHARCOAL LOG

A creamy mature cheddar with added charcoal giving it a darkish grey/ black colour. It is a unique to experience with the charcoal, it is something different to the norm for your cheese board.

Priced at £31.50kg

Vegetarian Pasteurised Cow's Milk



DORSET ISMAY BRIE

Handmade by Book & Bucket in Cranborne with fresh milk which makes it rich & creamy, it is a milder brie with a firmer texture; however, the cheese has a lovely & rich smooth paste near the rind.

170g - £6.50kg

Vegetarian Pasteurised Cow's Milk



CRANBORNE BLUE

A great blue cheese from start to finish. This multiple award-winning cheese has the addition of Jersey milk for the ultimate richness. It is a gentle & creamy blue cheese with a golden hue.

200g Wedge - £7.80 each

Vegetarian Pasteurised Cow's Milk



TUNWORTH & WINSLADE

Made by Butler's Cheeses. Tunworth is a Camembert style and Winslade a Vacherin style. They are both soft cheeses which are rich & creamy with light mushroom & earthy notes.

200g Tunworth - £9.50 each

200g Winslade- £9.00 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.

200g - £5.00 each

Priced at £19.00kg

Vegetarian Pasteurised Cow's Milk



LITTLE LEPE

Named after our local beach and made locally by Rosary in Lanford. Made to a French style goats' cheese it is a semi-soft cheese with a goat milk richness and smooth texture.

70g - £3.50 each

Vegetarian Pasteurised Goat's Milk



LITTLE BO PEEP

This is a soft white cheese with a bloomy rind. Made in the style of a Brie or a Camembert, this cheese will soften as it ripens. This cheese is gentle and delicate, evolving slightly in strength with age and has a sweet, milky flavour.

140g - £8.00 each

Vegetarian Unpasteurised Sheep's Milk



CORNISH YARG

Made by hand, Cornish Yarg develops naturally occurring moulds, forming a bloomy tapestry amongst the nettle leaves. Creamy, and slightly crumbly in the core, and is an easy eating cheese.

Priced at £28.00kg

Vegetarian Pasteurised Cow's Milk



ST JULIEN 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.

150g - £5.00 each

Vegetarian Nuts Pasteurised Cow's Milk



BRILLAT SAVARIN 200G

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

200g - £8.00 each

Pasteurised Cow's Milk



BRIE DE NANGIS

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.

Priced at £23.50kg

Pasteurised Cow's Milk



COMTÉ

Fruity, nutty, tangy, and delicious. This hard-pressed cheese is made in cooperative cheese dairies in the Jura region. Made with raw milk from mainly Montbéliarde cows. Perfect for a cheese board.

Priced at £28.00kg

Unpasteurised Cow's Milk



MANCHEGO

One of the most renowned sheep's milk cheeses from Spain. From the La Mancha region of Spain this is an award-winning cheese which is rich & complex in flavour with a semi-hard texture.

Priced at £46.00kg

Pasteurised Sheep's Milk



PORT WINE & SAGE DERBY

Belton Farm make these deliciously marbled territorial cheeses. You can pick from the Port infused derby or the Christmas savoury herb sage. Both are striking to serve on a cheeseboard.

179g Port Wine - £3.50 each

179g Sage Derby - £3.50 each



Vegetarian Pasteurised Cow's Milk

SMOKED RED FOX

The complex blend of sweet & savoury distinctive notes of Red Fox, which is matured for between sixteen to eighteen months, then naturally smoked for ten hours over oak chips. A smoky intensity with the caramel sweetness of Red Fox.

200g - £5.00 each

Vegetarian Pasteurised Cow's Milk



VINTAGE RED & VINTAGE WHITE FOX

Two very distinctive cheese made to a unique recipe by Belton Farm. Vintage Red Fox is russet in colour and White Fox pale golden white. Both have creamy sweetness & rugged crystal textures.

Vintage Red Fox Priced at £22.00kg

Vintage White Fox Priced at £22.00kg

Vegetarian Pasteurised Cow's Milk



COTSWOLD BRIE & BLUE BRIE

Made by Simon Weaver with organic milk. These cheeses are rich & creamy and are a soft delight. Neither are pungent and both will please your guests.

240g Brie - £9.50 each

140g Blue Brie- £9.00 each

Vegetarian Pasteurised Cow's Milk



RACLETTE (PRE-ORDER ONLY)

Full-flavoured, with honeyed undertones.

A unique Raclette made in the Jura mountains and matured by Affineur Walo, it is utterly divine melted over pork, potatoes and pickles.

Priced at £28.00kg

Unpasteurised Cow's Milk



ROTWEIN SENNECHAS

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 it offers a complex flavour.

Priced at £28.00kg

Unpasteurised Cow's Milk



LYBURN FARMHOUSE CHEESES

Lyburn are our closest cheesemaker to the shop. We stock their Gold, Lightly Oak Smoked, Garlic & Nettle, Old Winchester, and Stoney Cross. Available in pre-cut wedges.

Priced as Marked

Vegetarian Pasteurised Cow's Milk



ISLE OF WIGHT BLUE

A deliciously soft mild blue cheese and is close to a Brie in texture. It is around two to four weeks old when sold but as it ages it will start to go soft & paste like as well as becoming more tangy blue.

200g - £9.00 each

Vegetarian Pasteurised Cow's Milk



CHEESY FUN FOR THE LITTLE ONES

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.

Santa 90g: £2.50 each

Rudolph 90g: £2.50 each

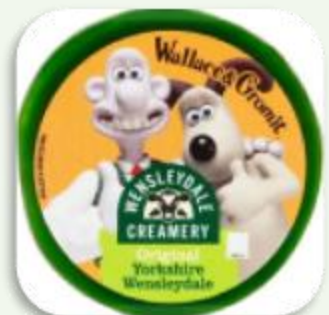


WALLACE & GROMIT WENSLEYDALE

'Cracking Cheese Gromit!' These fun little creamy, milky, crumbly Wensleydale cheeses are the perfect little gifts for children small & large. They are a healthy calcium snack that suits smaller tastebuds as it is mild & subtle.

200g Truckle at £5.50 each

Pasteurised

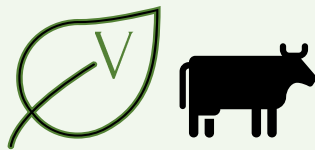


GODMINSTER STAR

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 these fantastic stars. They are a cute & tasty Christmas themed gift for little cheese lovers.

150g Star Truckle at £7.50 each

Pasteurised *Organic*



THE PERFECT COMPANION

MOONS GREEN CHARCUTERIE – BEER, TRUFFLE, AND HELLFIRE STICKS

A delightful, chewable sausage handmade from the finest English pork, with supporting flavours of aromatic herbs, salt and pepper and a tiny sparkle of chilli heat in the finish. Available in three varieties:

Beer (5 Sticks Pack) at £6.30 each

Truffle (5 Sticks Pack) at £7.00 each

Hellfire (5 Sticks Pack) at £6.50 each



THE FINE CHEESE CO. CRACKERS

These crackers are baked especially for The Fine Cheese Company, and we have a selection in stock that will complement an assortment of cheeses. They are also a brilliant accompaniment to enjoy with antipasto or charcuterie, and a glass of wine.

Available in five varieties:

*Walnut, Honey and Extra Virgin Olive Oil at £3.20 each
(Perfect for any blue cheese)*

*Fig, Honey and Extra Virgin Olive Oil at £3.20 each
(Perfect for any Ewes' & Goats milk cheese)*

*Chive and Extra Virgin Olive Oil at £3.20 each
(Perfect for any soft cheese)*

*Chilli and Extra Virgin Olive Oil at £3.20 each
(Perfect for any strong cheese)*

*Single Serving Cracker Selection Box at £5.70 each
(Ten individually wrapped 15g servings of 2-3 crackers)*



MEMBRILLO QUINCE 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 at £5.99 each



NEW FOREST HONEY BY ASHLETT CREEK PRODUCE

A local pure honey by Ashlett Creek Produce with their own apiaries. 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.

£5.50 a Jar



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.

£6.20 a Jar



SNOWDONIA CHUTNEY & 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



TERMS & CONDITIONS

All cheeses & products are subject to availability.

There will be no order collections on 24th December 2026. However, the shop will be open for any last-minute cheese purchases.

Products may be withdrawn at short notice, and 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 can 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 5th of December 2026, any order received after this date may not guarantee all items in the order can be fulfilled without amendments due to stock availability.

*THANK YOU FOR CHOOSING HARVEYS FOR
YOUR CHRISTMAS CHEESE, AND FOR YOUR
SUPPORT THROUGHOUT 2026.*

*ALL OF US HERE AT HARVEYS WISH YOU A
WONDERFUL CHRISTMAS AND A VERY HAPPY
NEW YEAR.*

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. You can come into the shop, ring us on 02380844644 or email us at harveys.hythe@gmail.com

CHEESE	QUANTITY REQUIRED

NOTES: