

CHEESE LIST

Dart Mountain Cheese: *a traditional Northern Ireland cheese maker based in the Sperrin Mountains, Co. Derry. Established in June 2011, they have been quietly developing our cheese range and since June 2014*

Dart Mountain Dusk An ash coated semi hard pasteurised cows' milk cheese

Banagher Bold Made from cows' milk, pasteurised, and washed in Northbound Brewery's No.26, itself made from the waters of the Sperrins' Banagher Dam.

Corleggy Cheeses: *CORLEGGY means "Little Windy Hill" and is where they make our award winning Irish Artisan Farmhouse cheeses, handmade from wholly natural ingredients, in the traditional time-honoured way. Est. 1985*

Corleggy Goats Cheese Hard cheese handmade from raw goat's milk. The aroma and taste strike a perfect balance between rich and mild.

Creeny Hard cheese handmade from RAW Sheep's milk. As it matures it becomes quite sharp. It is rare as production is limited to 4 months in the year.

Carrigbyrne Farmhouse Cheese: *At Carrigbyrne Farmhouse they value the importance of patience and perfection. For over 30 years they've developed age old techniques to deliver cheeses that are second to none.*

Humming Bark A semi-soft cheese with a strong nose and full-flavoured taste. Aged in spruce bark and produced with only the finest milk it's not for the faint hearted, a connoisseurs delight, this a particularly pungent cheese.

Coolea Farmhouse Cheese: *Hand made on the mountain farm of the Willems family in Coolea Co. Cork.*

Coolea Plain Made from a very old Dutch Gouda recipe. Using high quality pasteurised cows' milk and ripened for a minimum of two months. Its texture is semi-hard to hard

Gubbeen Farm Foods: *The Ferguson family have worked Gubbeen Farm for many generations now. It is a 250 acre coastal farm in West Cork with the Atlantic Ocean bordering one boundary and Mount Gabriel to the North, sheltering the pasture that has always supported the Gubbeen herd.*

Smoked Gubbeen They smoke our cheeses gently - it is very important that they make a cheese with Smoked Flavour. Not a Smoked Cheese with cheese flavour!

Mikes Fancy Cheese Company: *Mike's Fancy Cheese is proud to be creating a new tradition of raw milk cheesemaking in Northern Ireland ... just down the road in Newtownards*

Young Buck Blue Based on a Stilton-recipe and made with unpasteurised milk. When fully mature it is rich, creamy and rounded, like the best Stilton, but with a long-lingering finish

*'The art of cheesemaking is about person, place, product and passion.
The magic of cheese making is genius allied to geography.'* **John McKenna**