



## Artisan Cheeses

### Scottish Favourites

Reade's Isle of Mull Cheddar and Brie

Highland Blue, Creag Mhaol, Crowdie, Black Douglas, Crannog and Caise Cruin from Cathy and David Biss at West Highland Dairies

Organic Clava (Brie style), Cromal, Dunlop and Crowdie from Connage Highland Dairy, near Inverness

Sweetmilk and Carola from Pam Rodway at Wester Lawrenceton Forres

Criffel, from Loch Arthur Camphill Community at Beeswing

Muckle and Wee Wummles, Learney, Morven, Babbity Blue from Craigmyle on Royal Deeside

Rothiemurchus smoked Orkney cheddar

### Seasonal Selection from the Continent

**From France:** Gorgeous, creamy Delice d'Argental and Vacherin Mont d'Or as well as lovely Chabis Feuille, Buche de Chevre, Ossau Iraty, Etorki and Tomme de Savoie.

**From Switzerland:** Swiss Von Muhlenen Gruyere Premier Cru (world champion cheese)

**From Holland:** Dutch Wyngaard Goat Gouda and two-year-old Reypener VSOP

**From Italy:** Taleggio and Parmesan

**From England:** Stinking Bishop and seasonal favourites such as Colston Basset Stilton and Quenby Stilton from the birthplace of Stilton. Harborne Blue, Dorset Blue Vinney, soft- textured, complex Wigmore and creamy Crozier Blue ewe's milk, Sharpham Rustic and little goat's milk Trickle.