

The Cheese Hut

Suppliers of fine Cheeses, Charcuterie
and Gourmet products

Celebration Cakes

January 2024

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The Cheese Hut

**Over 50 Year's
Experience in the
Fine Food industry**

**Friendly &
Knowledgeable
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**Local Cheese
Specialist**

**Quality Products @
Competitive
Prices**

**Family Run
Sussex Based
Business**

THE CHEESE MAN

1 Basin Road South
Portslade
East Sussex
BN41 1WF

Tel: 01273 789107

www.thecheesehut.co.uk
enquiries@thecheesehut.co.uk



Cake 1

Godminster Heart 200g

A round deliciously creamy vintage organic cheddar in Godminster's distinctive burgundy wax. Available in different sizes. Won Silver at the International Cheese Awards 2014.

Cashel Blue 1.6kg

A balanced amount of blue veining adds a sweet and spicy lift to the rich, full flavoured yellow paste. Cashel Blue tends to be a moist, buttery textured cheese.

French Brie 1kg x 2

A soft, creamy cheese that is ready to eat from young until end of life. Ideal for both culinary and cheeseboard use

- This can be substituted for any 1kg Brie if you would prefer an alternative, but there may be a price difference.

Cornish Yarg 3.2kg

The nettle wrapped Cornish Yarg made from pasteurised cows' milk, is a young, fresh lemony cheese, creamy under its natural rind and slightly crumbly in the core



Cake 2

Godminster Heart 200g

A round deliciously creamy vintage organic cheddar in Godminster's distinctive burgundy wax. Available in different sizes. Won Silver at the International Cheese Awards 2014.

Camembert 145g and Camembert 250g

Wonderfully smooth and creamy, this award-winning cheese has fantastic flavour and is very moreish

Cashel Blue 1.6kg

A balanced amount of blue veining adds a sweet and spicy lift to the rich, full flavoured yellow paste. Cashel Blue tends to be a moist, buttery textured cheese.

Manchego 3.2kg

The flavour of this Spanish Manchego cheese is slightly acidic, strong and tasty that becomes spicy in long cured cheeses. It has a nice and unique aftertaste provided by Manchego sheep's milk.

Olde Sussex 4.1kg

A Farmhouse 'cheddar-type' made from cow's milk to a traditional recipe. The texture is more open than cheddar with a full body and plenty of flavour. Matured for 6-8 months

French Brie 60% 3.2kg

A soft, creamy cheese that is ready to eat from young until end of life. Ideal for both culinary and cheeseboard use.

The Cheese Hut



Cake 3

Godminster Heart 200g

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Camembert 145g and Camembert 250g

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Olde Sussex 4.1kg

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Cake 4

Coeur de Neufchatel Heart 200g

Neufchatel has a soft and slightly crumbly texture, a slightly salty taste finished with a sharp bite – and an aroma of mushrooms coming through. Visually it has similarities with Camembert – a dry, white and edible rind

Pierre Robert 500g

Cheese is matured for longer than Brillat Savarin to produce a full meltingly rich, smooth, buttery flavoured product that you know is not going to be good for the waistline.

Sussex Blue 2.6kg

A sharp, aggressive and creamy cheese with small blue veins. Once at room temperature the full aroma can be appreciated.

Olde Sussex 4.1kg

A Farmhouse 'cheddar-type' made from cow's milk to a traditional recipe. The texture is more open than cheddar with a full body and plenty of flavour. Matured for 6-8 months



Cake 5

Coeur de Neufchatel Heart 200g

Neufchatel has a soft and slightly crumbly texture, a slightly salty taste finished with a sharp bite – and an aroma of mushrooms coming through. Visually it has similarities with Camembert – a dry, white and edible rind

Pierre Robert 500g

Cheese is matured for longer than Brillat Savarin to produce a full meltingly rich, smooth, buttery flavoured product that you know is not going to be good for the waistline.

Half Sussex Blue 1.3kg

A sharp, aggressive and creamy cheese with small blue veins. Once at room temperature the full aroma can be appreciated.

Half Olde Sussex 2kg

A Farmhouse 'cheddar-type' made from cow's milk to a traditional recipe. The texture is more open than cheddar with a full body and plenty of flavour. Matured for 6-8 months



Cake 6

Capricorn Goats Cheese 100g

Capricorn has a delicate velvety soft white coat. When young it is mild and crumbly and has a slightly nutty flavour. As it ripens from the outside towards the centre, the white curd becomes softer and creamier, and develops a fuller flavour

Camembert 145g

Wonderfully smooth and creamy, this award-winning cheese has fantastic flavour and is very moreish

Pierre Robert 500g

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Cake 7

Capricorn Goats Cheese 100g

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Camembert 145g and Camembert 250g

Wonderfully smooth and creamy, this award-winning cheese has fantastic flavour and is very moreish

Kentish Blue ½ Ring 1kg approx

Kentish Blue is a young blue cheese with a firm but moist texture. It has gentle smooth flavours on the first bite developing into a long lasting pleasant aftertaste.

French Brie 1kg

A soft, creamy cheese that is ready to eat from young until end of life. Ideal for both culinary and cheeseboard use

- This can be substituted for any 1kg Brie if you would prefer an alternative, but there may be a price difference.

Half Olde Sussex 2.1kg

A Farmhouse 'cheddar-type' made from cow's milk to a traditional recipe. The texture is more open than cheddar with a full body and plenty of flavour. Matured for 6-8 months



Cake 8

Coeur de Neufchatel Heart 200g

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Godminster Vintage 2kg

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French Brie 1kg x 2

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Cornish Yarg 3.2kg

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Cake 9

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Cake 10

Pierre Robert 500g

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Stilton Ring 4kg

Our Blue Stilton has a rich tangy flavour, and a velvety-soft texture that makes it melt in the mouth.

St Giles 3.8kg

Saint Giles, made with Organic Cows' milk from the cows on the farm, is a semi soft creamy cheese. It has a rich, buttery texture, a creamy mild flavour and a stunning edible orange rind. The cheese is an English equivalent to the continental style Saint Paulin or Port Salut style of cheese found in France.

Mature Cheddar Wheel 4.5kg

A traditionally made cheddar in a wheel shape. A nice mature flavour, but not too overpowering.

French Brie 60% 3kg

A soft, creamy cheese that is ready to eat from young until end of life. Ideal for both culinary and cheeseboard use.



Cake 11

Coeur de Neufchatel Heart 200g

Neufchatel has a soft and slightly crumbly texture, a slightly salty taste finished with a sharp bite – and an aroma of mushrooms coming through. Visually it has similarities with Camembert – a dry, white and edible rind

Cashel Blue 1.6kg

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Cornish Yarg 3.2kg

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Cake 12

Capricorn Goats Cheese 100g

Capricorn has a delicate velvety soft white coat. When young it is mild and crumbly and has a slightly nutty flavour. As it ripens from the outside towards the centre, the white curd becomes softer and creamier, and develops a fuller flavour

Camembert 145g and Camembert 250g

Wonderfully smooth and creamy, this award-winning cheese has fantastic flavour and is very moreish

Pierre Robert 500g

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Half Manchego 1.6kg

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Capricorn Goats Cheese 100g

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Stilton Ring 2kg

Our Blue Stilton has a rich tangy flavour, and a velvety-soft texture that makes it melt in the mouth.

14



Cake 14

Coeur de Neufchatel Heart 200g

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Cake 15

Godminster Heart 200g

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Stilton Ring 2kg

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Cake 16

Capricorn Goats Cheese 100g

Capricorn has a delicate velvety soft white coat. When young it is mild and crumbly and has a slightly nutty flavour. As it ripens from the outside towards the centre, the white curd becomes softer and creamier, and develops a fuller flavour

Camembert 145g

and

Camembert 250g

Wonderfully smooth and creamy, this award-winning cheese has fantastic flavour and is very moreish

Godminster Vintage 2kg

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Stilton Ring 2kg

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Cake 17

Capricorn Goats Cheese 100g

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A round deliciously creamy vintage organic cheddar in Godminster's distinctive burgundy wax. Available in different sizes. Won Silver at the International Cheese Awards 2014.

Idle Hour 2.6kg

Natural rind cheese with light yellow colour. Has a short, crumbly texture. Lemon piquant taste. An old traditional cheese recipe now brought back with a slight twist.

Brighton Blue 3.8kg

This cheese has a slightly open, semi-soft texture, a mellow blue flavour and a slightly salty finish. The distinctive blue green veins in the cheese deepen as the cheese matures, and the taste of the blue becomes stronger.



Cake 18

Capricorn Goats Cheese 100g

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Camembert 145g and Camembert 250g

Wonderfully smooth and creamy, this award-winning cheese has fantastic flavour and is very moreish

Godminster Smoked 1kg

These rich and smooth Oak-Smoked cheddars are made with the same creamy Vintage Organic Cheddar that all of the Godminster range is made from – still certifiably organic and still with no additives or preservatives. Also, this cheddar is only smoked over sustainably sourced oak chippings you know it's as ethically good as it tastes!

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Cake 19

Lord London 600g

This unique bell shaped cows' cheese is a semi-soft, clean citrus tasting cheese with a natural creaminess. It has an edible skin with a light dusting. Eat this one straight from the fridge.

Godminster Smoked 1kg

These rich and smooth Oak-Smoked cheddars are made with the same creamy Vintage Organic Cheddar that all of the Godminster range is made from – still certifiably organic and still with no additives or preservatives. Also, this cheddar is only smoked over sustainably sourced oak chippings you know it's as ethically good as it tastes!

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Sussex Blue 2.6kg

A sharp, aggressive and creamy cheese with small blue veins. Once at room temperature the full aroma can be appreciated.

St Giles 3.8kg

Saint Giles, made with Organic Cows' milk from the cows on the farm, is a semi soft creamy cheese. It has a rich, buttery texture, a creamy mild flavour and a stunning edible orange rind. The cheese is an English equivalent to the continental style Saint Paulin or Port Salut style of cheese found in France.



Cake 21

Capricorn Goats Cheese 100g

Capricorn has a delicate velvety soft white coat. When young it is mild and crumbly and has a slightly nutty flavour. As it ripens from the outside towards the centre, the white curd becomes softer and creamier, and develops a fuller flavour

Camembert 145g and Camembert 250g

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Godminster Vintage 2kg

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Cake 22

Godminster Heart 200g

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Pierre Robert 500g

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Cake 23

Capricorn Goats Cheese 100g

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Camembert 145g and Camembert 250g

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24



Cake 24

Godminster Heart 200g

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Cashel Blue 1.6kg

A balanced amount of blue veining adds a sweet and spicy lift to the rich, full flavoured yellow paste. Cashel Blue tends to be a moist, buttery textured cheese.

French Brie 1kg x 2

A soft, creamy cheese that is ready to eat from young until end of life. Ideal for both culinary and cheeseboard use

- This can be substituted for any 1kg Brie if you would prefer an alternative, but there may be a price difference.

Half White stilton & apricot 1.1kg

Half Wensleydale & Cranberry 1.2kg

Flavoured cheeses that also add a bit of colour and difference to that special occasion

Olde Sussex 4kg

A Farmhouse 'cheddar-type' made from cow's milk to a traditional recipe. The texture is more open than cheddar with a full body and plenty of flavour. Matured for 6-8 months



Cake 25

Cornish Yarg Baby 1kg

The nettle wrapped Cornish Yarg made from pasteurised cows' milk, is a young, fresh lemony cheese, creamy under its natural rind and slightly crumbly in the core

Godminster 2kg

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French Brie 1kg x 2

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Cambazola 2.2kg

Cambazola is a triple cream, brie-style blue cheese, the cheese, a cross between Camembert and Gorgonzola, is creamy, moist and rich like a Camembert with the sharpness of Gorgonzola



Cake 26

Cornish Blue 1kg

Cornish blue is dry salted by hand before being left to mature for between 12 and 14 weeks

St George Camembert 1kg

A creamy goat's milk camembert, a full fat mould ripened cheese that will develop a full flavour when allowed to reach room temperature.

Half Manchego 1.5kg

The flavour of this Spanish Manchego cheese is slightly acidic, strong and tasty that becomes spicy in long cured cheeses. It has a nice and unique aftertaste provided by Manchego sheep's milk.

Cornish Yarg 3.2kg

The nettle wrapped Cornish Yarg made from pasteurised cows' milk, is a young, fresh lemony cheese, creamy under its natural rind and slightly crumbly in the core

Wookey Hole 6.2kg

A traditionally made cheddar in a cloth bound truckle. Matured in the Caves of Wookey

The Cheese Hut



Cake 27

Capricorn 100g

Capricorn has a delicate velvety soft white coat. When young it is mild and crumbly and has a slightly nutty flavour. As it ripens from the outside towards the centre, the white curd becomes softer and creamier, and develops a fuller flavour

Camembert 145g and Camembert 250g

Wonderfully smooth and creamy, this award-winning cheese has fantastic flavour and is very moreish

Cashel Blue 1.5kg

A balanced amount of blue veining adds a sweet and spicy lift to the rich, full flavoured yellow paste. Cashel Blue tends to be a moist, buttery textured cheese.

Garlic Yarg 1.7kg

Our Wild Garlic Yarg is wrapped in the pungent Ramson leaves that arrive in our woodlands each spring. They impart a gentle garlicky flavour and their moisture gives the cheese a slightly firm texture

Half Olde Sussex 2kg

A Farmhouse 'cheddar-type' made from cow's milk to a traditional recipe. The texture is more open than cheddar with a full body and plenty of flavour. Matured for 6-8 months



Cake 28

Godminster 400g

A round deliciously creamy vintage organic cheddar in Godminster's distinctive burgundy wax. Available in different sizes. Won Silver at the International Cheese Awards 2014.

Pierre Robert 500g

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Sussex Blue 2.5kg

A sharp, aggressive and creamy cheese with small blue veins. Once at room temperature the full aroma can be appreciated.

Olde Sussex 4.2kg

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French Brie 60% 3kg

A soft, creamy cheese that is ready to eat from young until end of life. Ideal for both culinary and cheeseboard use.



Cake 29

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Pierre Robert 500g

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Stilton Ring 2kg

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