

MARCH 2020



Three Special Mad March Offers, take a MASSIVE:



1.) 20% OFF Miller's Harvest Biscuits when you buy all three flavours:

2.) 15% OFF Furniss Biscuits:



3.) 10% OFF Godminster Organic Cheddar Rounds



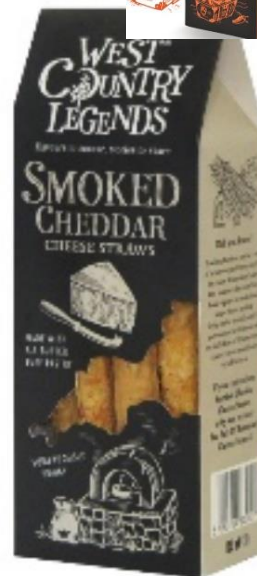
Bringing You Quality Produce Since 1976

Don't forget our new & DELICIOUS: Westcountry Cheese Straws



TiramisUGO

*Special Order only



Recent review: "Perfectly portioned in a recyclable glass jar, the sweet, light mascarpone cream combined with the bitterness of the coffee-soaked sponge was a wonderful assault on the senses! Utterly divine."

WHITE LAKE CHEESE* – AWARD WINNING

Taken from their website

Some lines are special order only



White Lake's home is set at Bagborough Farm – just off the Glastonbury festival site, in Pylle Somerset. The milk we use to create our wonderful goat cheeses is provided by Roger's own beloved herd – a mix of Toggenburg, British Alpine and Saanen goats. Roger and the team take great care to ensure our four-legged suppliers are as happy as can be – they are fed a specially adapted diet ideal for cheesemaking. A local Guernsey herd provide our cows' milk and our sheeps' milk comes from a flock also located just down the road. The result is minimal food miles, support for our Somerset neighbours, and truly exceptional cheese!



SOLSTICE

This is one of our favourite cheeses, made from Guernsey cows' milk which we source from a neighbouring farm.

The milk gives the cheese a golden hue and creamy flavour, similar in style to something you might find in the Champagne region of France.

Washed in Somerset Cider Brandy it has a very easy and creamy nature. Made with pasteurised milk and vegetarian rennet.



RACHEL

Our most well-known and multi award winning cheese.

Rachel is not your typical Goat's cheese. It is a semi hard washed rind cheese with a delicate yet moreish sweet medium flavour.

The cheese is named after a friend of Pete's (like the cheese she is sweet, curvy and slightly nutty).

A must on any cheese counter! Best Goat's Cheese at The Guild of Fine Food World Cheese Awards 2017. Made with unpasteurised milk and vegetarian rennet.



TOR

This fresh lactic goat's cheese is made in a pyramid shape with a geotrichum rind and a dusting of charcoal.

It has a lemony flavour with your typical goats' cheese 'tang' and very smooth close texture.

A stand out choice for any cheeseboard! Made with unpasteurised milk and vegetarian rennet.



EVE

This is a soft goat's cheese washed in Somerset Cider Brandy and wrapped in a vine leaf, which helps to maintain a softer paste and develop nuttier flavours.

Made with unpasteurised milk and vegetarian rennet.



DRIFTWOOD

This ash coated goats cheese log has a geotrichum rind and a soft, creamy texture. With citrus notes and earthy undertones. This cheese is one of our best sellers, great for slicing, cooking and simply eating.

Made with unpasteurised milk and vegetarian rennet.



Equinox (New)

An **aromatic** washed rind Guernsey Cow's milk cheese that softens and increases in depth with age. Washed in a local Ale, Equinox, from Glastonbury Ales. Made with pasteurised milk and vegetarian rennet.