

Sunday 25th January 2026

BURNS NIGHT CHEESE OFFERINGS



e: orders@hawkridge.uk.com



If you have missed any of our flyers with new lines or promotions, please do ask us, or have a look at:

www.hawkridge.uk.com/this-month/



PRE-ORDER ONLY TO RESERVE!



STRATHDON BLUE 650g. S/O

Styled around Bleu d 'Auvergne from south, central France. A fairly high moisture blue made with quite high fat milk which helps advance a creamy texture. All blue tends to be high in salt at around 2.2% but when mature it's almost impossible to tell as the flavour develops into a salty/sweet combination with a distinctive steely blue note to finish.

BLACK CROWDIE 110g V. S/O

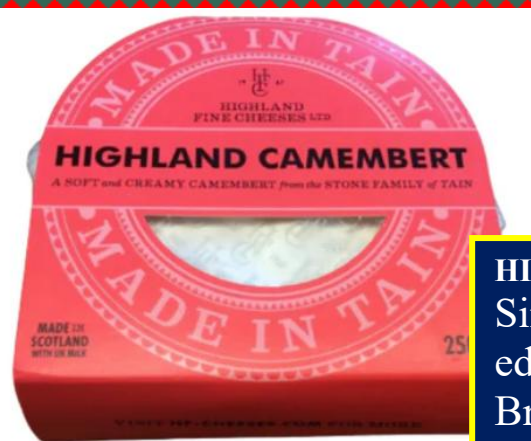
Manufactured using pasteurised cow's milk. A creamy soft cheese hand rolled in Scottish pinhead oatmeal and enhanced with spicy cracked black peppercorns.



Robert Burns



Should auld acquaintance be
forgot and never brought to mind?
Should auld acquaintance be
forgot and days of auld lang syne?
For auld lang syne, my dear, for
auld lang syne, we'll take a cup of
kindness yet, for auld lang syne.



HIGHLAND CAMEMBERT 250g S/O

Similar in style to Morangie Brie with a springy, white edible rind and smooth, oozy paste when ripe. Highland Brie is stocky in stature, meaty and mildly earthy with a hint of sweetness from the pasteurised milk of their dairy cows.

BLUE MURDER Average Weight 650g V. S/O

. Manufactured using pasteurised cow's milk. Softer and creamier than many blues. Spicy, salty, and faintly sweet.





MORANGIE BRIE 250g V. S/O

Manufactured using pasteurised cow's milk. Smooth, soft texture with earthy sometimes meaty flavour depending on maturity. Enclosed in an edible, white rind.

FAT COW approx. 250g V. S/O

Manufactured using pasteurised cow's milk and matured for minimum three-month period. A semi hard, washed rind cheese with a strong meaty aroma, yet a sweet delicate flavour and smooth texture.



PRE-ORDER NOW!

MINGER 250g V. S/O

Manufactured using pasteurised cow's milk. A soft, washed rind cheese with a strong washed rind aroma and a soft fresh creamy centre.



TAIN CHEDDAR approx.1kg S/O

Manufactured using pasteurised cow's milk. A traditional cheddar made using calf rennet and double cloth bound to mature beyond a year. At full ripeness, nutty slightly sweet with a very long finish.



SNOWDONIA AMBER MIST 200g

The rich, warming notes of Scotch Whisky combine with mouthwatering mature Cheddar to create an indulgent pairing.

Hawkridge, a family-run Westcountry business, are proud to work with so many talented and local producers and suppliers and offer a wide range of Award-Winning fresh products to our customers. These are pre-ordered to ensure you get maximum shelf life and the freshest produce, whilst mindful of our environmental commitment to minimising waste and food miles. Please do look at our W: www.hawkridge.uk.com E: freshprovisions@hawkridge.uk.com T: 01363 884222 if we can assist. **Please do follow us on Instagram or like us on Facebook for latest offers, products, competitions, and news.**