

Deli on the Hill Christmas Cheeses 2025

Name:	Tel:
Address:	
Date Required:	Email Address:
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All cheeses are only available pre-packed in the sizes shown below.

HARD CHEESES	Description	Size	Price	Qty required
Wookey Hole Cave Aged Farmhouse	Matured naturally at the Somerset Caves which ensures they remain mouth-wateringly moist & packed full of the distinctive, earthy & nutty flavours	200g	£3.95	
Goodweald Smoked Cheddar	A rindless Olde Sussex, matured for 3 months & then smoked over oak chippings for 4 days to create a rich, deep smoked flavour throughout the cheese.	230g	£6.75*	
Sussex Charmer	Sussex Charmer has a creamy mature cheddar taste followed by a zing like parmesan (v)	200g	£4.35	
Twineham	An Italian-style hard cheese with a thick, crumbly texture and a sharp & scented taste (v)	150g	£4.60	
Parmigiano Reggiano	Nutty, sweet, grassy, creamy & fruity hard cheese made with raw milk (Unpasteurised)	200g	£6.65	
Barbers Red Leicester	A classic cheese with natural colouring & a nutty, sweet flavour (v)	200g	£2.60	
Manchego	A slightly acidic, strong & tasty sheep's milk cheese that becomes spicy in long cured cheeses	250g	£8.50	
Mayfield Swiss	A firm, golden cheese with oval shaped holes throughout & a soft, sweet, fruity flavour. Great for	200g	£8.25*	
Black Bomber	Creamy & smooth extra mature cheddar loved for its depth of flavour (v)	200g	£5.30	
Red Devil	A classic savoury Red Leicester warmed with a tingling hot chilli hit (v)	200g	£5.30	
Amber Mist	A mature Cheddar warmed through with a generous splash of whisky (v)	200g	£5.60	
Ruby Mist	A mature Cheddar with rich, warming hints of port & brandy (v)	200g	£5.60	
BLUE CHEESES	Description	Size	Price	Qty required
Blue Stilton	A classic smooth & creamy cheese with a mellow flavour & blue veining running throughout (v)	200g	£5.00	
Brighton Blue	This cheese has a slightly open, semi-soft texture, a mellow blue flavour & a slightly salty finish. Distinctive blue green veins deepen as the cheese	150g	£4.60	
Cambazola (soft)	A triple cream, brie-style blue cheese. Creamy, moist & rich like a Camembert with the sharpness of	150g	£3.60	

SOFT CHEESES	Description	Size	Price	Qty required
Brie Wedge	Classic brie that ripens from a firm core to smooth, runny, creamy consistency with a deeper flavour &	180g	£3.95	
Baron Bigod	A soft white bloomy-rind raw milk cheese. The English version of Brie de Meaux	250g	£9.50	
Sussex Brie	A sweet, supple & full-flavoured cheese. When mature, will be soft & bulging inside (v)	180g	£7.50*	
Saint Giles	A semi soft creamy cheese with a rich, buttery texture, creamy mild flavour & edible orange rind (v)	150g	£4.25	
Camembert	Wonderfully smooth & creamy with a fantastic flavour. Presented in a wooden box for baking (v)	250g	£4.25	
Camembert Calvados	Traditional aged Camembert with the rind removed. The cheese is then dipped in a Calvados/cider mixture & covered in biscuit crumb. Deliciously fruity, with apple brandy sweetness (Unpasteurised)	250g	£12.50	
Tunworth	A Camembert-style cheese with a long-lasting sweet, nutty flavour & a creamy texture with a thin rind	250g	£8.50	
Graceburn	A marinated soft cow's milk cheese in British rapeseed oil with garlic, thyme, bay & pepper	250g	£7.05	
Capricorn	A mild & crumbly goat cheese with a delicate, velvety soft white coat	100g	£3.00	
Sister Sarah	A mild, semi soft white cheese made with goat milk	125g	£5.60	

Additional cheeses required – please give approximate weight required		

PLEASE RETURN TO US BY 12TH DECEMBER

Please either email your order to shop@redhilldeli.co.uk or hand it in to one of the Deli team as soon as possible. We will do our best but cannot guarantee all selections will be available.

Merry Xmas and a Happy New Year from all at Deli on the Hill

^{*} Indicates an approximate price as cheeses are priced according to actual weight when cut by wholesaler

Please note – only cheeses marked with (v) are suitable for vegetarians