

Rowcliffe

Part of AMBROSI Group



THE CHRISTMAS LIST 2021



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Terms & Conditions

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BLUE CHEESE SELECTION

Blue cheeses handcrafted by British producers, keeping traditional methods and recipes alive. An essential part of the Christmas season.



COLSTON BASSETT NOTTINGHAMSHIRE

A mellow and creamy Stilton® with blue veining throughout, hand ladled and turned three times each week in maturing stores until sold.



WHOLE BLUE STILTON® P V
£11.74/kg | 8kg VW* | BSTIW***
Barcode: n/a

A mellow flavoured hand ladled Stilton®.



BABY BLUE STILTON® P V
£12.28/kg | 2.2kg VW* | BBSTI
Barcode: n/a

A baby truckle of mellow flavoured hand ladled Stilton®.



WHOLE SHROPSHIRE BLUE P V
£11.99/kg | 8kg VW* | SHROW
Barcode: n/a

A superb mellow and well-rounded blue cheese with a creamy texture. There is a wonderful contrast of colours between the orange of the curd and the blue veins.

CROPWELL BISHOP NOTTINGHAMSHIRE

Cropwell Bishop handcraft their Stilton® and blue cheese the traditional way, using recipes passed down by three generations of the Skailes family.



BLUE STILTON® JAR P V
£6.59 each | 100g | CROP1
Barcode: 5017971033703

A velvety soft Stilton® with a rich, buttery and deep savoury taste. Well rounded with a nutty finish.



BLUE STILTON® JAR P V
£9.37 each | 200g | STORA
Barcode: 5017971033611

A velvety soft Stilton® with a rich, buttery and deep savoury taste. Well rounded with a nutty finish.



BLUE STILTON® & PORT JAR P V
£9.79 each | 200g | STORP
Barcode: 5017971033895

Cropwell Bishop's famous Blue Stilton® with a good splash of Port to enhance the Stilton® flavour.



**MINI SHROPSHIRE
WAXED TRUCKLE** P V

£5.19 each | 225g | 225SB**
Barcode: 5017971033864

A creamy blue veined cheese with a distinctive orange body and milder flavour than Blue Stilton®, the cheese has a deep orange-brown, natural rind. Shropshire Blue matures for a period of six to eight weeks.



**MINI STILTON®
WAXED TRUCKLE** P V

£5.09 each | 225g | BURGU**
Barcode: 5017971033635

From the last family owned Stilton® producer in England, this Nottinghamshire version of the "King of Cheeses" is creamy, sweet, is richly blued and is a full flavoured Stilton®.

LONG CLAWSON LEICESTERSHIRE

Long Clawson Dairy has been making cheese for over a century and has remained a farming co-operative since its formation, helping to support local farms for over 100 years.



BLUE STILTON® JAR P V

£4.99 each | 1 x 225g | CB250
Barcode: 5012004103514



BLUE STILTON® JAR P V

£3.53 each | 1 x 100g | CB100
Barcode: 5012004003128

An award winning crumbly and creamy cheese with a bold and expressive flavour.

*VW Variable Weight. **This product may have restrictions on outload dates due to use by dates, please refer to order form for more information. ***Customers may not always get their first choice of dairy for both Whole Blue Stilton® and Whole Shropshire Blue due to demand.




Highland Fine Cheeses






For 40 years, on our family farm, with our own herd of cows, we have been making cheese. Combining raw milk, with traditional cheesemaking techniques; harnessing sustainable energy from the island elements to make our Isle of Mull & Hebridean Blue.

ISLEOFMULLCHEESE.CO.UK

The Home of Traditional Stilton & Shropshire Blue



www.colstonbassettdairy.com
: @COLSTONBASSETT



ISLE OF MULL FARMHOUSE CHEDDAR



ISLE OF MULL HEBRIDEAN BLUE

Add the Best Speciality Cheeses to your Menu



Jarlsberg® 10kg
Jarlsberg® Special Reserve 125g
Jarlsberg® 160g
Gudbrandsdalen 250g & 1kg
Applewood® Vintage 1kg
Applewood® 1.5kg
Applewood® Slices 160g
Ilchester® Wensleydale with Chocolate & Orange 1.5kg
Five Counties® 1kg
Mexicana® 1.5kg
Mexicana® Slices 160g

www.norseland.co.uk

CASHEL

IRISH FARMHOUSE CHEESEMAKERS

The Cashel Farmhouse Cheesemakers traditional pre-cut range is now available in 175g portions, alongside our classic whole deli-wheels. Convenient sections are hand-cut from whole mature wheels of cheese, just like they would be at the cheese counter. Our Cashel Blue® cheese is matured typically for 3 months, while Crozier Blue (our 100% sheep's milk cheese) is aged for 6 months - for a spicier, fuller flavour.




THE ORIGINAL IRISH FARMHOUSE BLUES



Montagnolo

CAMBOZOLA




Soft blue cheese with a distinctive grey rind.
"Superbly creamy" - Judges, Great Taste Awards 2017

"A soft buttery texture which melts in the mouth"
Judges, Great Taste Awards 2020

Award Winning Bavarian Cheese

CHEDDAR & WENSLEYDALE SELECTION

British classics, adored by the nation, including a Christmas themed collection that would make a perfect gift.

BARBERS SOMERSET

From the oldest surviving cheddar-makers in the world - rich, mature Cheddar made from traditional starter cultures.



MATURE CHEDDAR IN BLACK WAX P V

£2.19 each | 200g | 200BC
Barcode: 5001669465228.

£4.09 each | 400g | 400BC
Barcode: 5001166946459

£8.61 each | 900g | 900BC
Barcode: 5001166946404

Produced by Barbers, this is a fine Mature Cheddar, matured for one year and then given a black wax coating.



COASTAL CHEDDAR P V

£3.28 each | 360g | 360COA
Barcode: 5030544902831

Aged for up to 15 months, this is a rich, rugged and mature Cheddar with a distinctive crunch.

GODMINSTER SOMERSET

The Godminster Girls, a herd of 320 organic dairy cows, produce the best milk for delicious cheese in rural Somerset.



GODMINSTER STAR P V

£4.36 each | 200g | GODSTAR
Barcode: 5060153380072

An organic vintage cheddar which is rich and strong, but wonderfully buttery at the same time.



GODMINSTER TRUFFLE P V

£5.49 | 200g | GODTRUF
Barcode: 5060153380720

The strong, musky aroma of the black truffles combined with the rich, creamy decadent taste of the cheddar cheese makes for quite the sensory delight!

CROOME CUISINE WORCESTERSHIRE

Croome Cuisine are a small family business based on the outskirts of Worcester passionate about creating cheeses and relishes that reflect the iconic flavours of the region.



RUNAWAY RELISH P V

£7.22 each | 450g | RUNREL
Barcode: 5060228363764

450g waxed truckle of the finest Worcestershire Gold, vintage cheddar cheese, filled with Victoria plum relish in the middle. **ROWCLIFFE EXCLUSIVE**

LYE CROSS FARM SOMERSET

Cheesemakers since 1952, Lye Cross Farm are proud to produce Cheddar cheese in the heart of the West Country.



HOLMBURY VINTAGE PDO P V

£7.60/kg | 5kg | HOLMB
Barcode: n/a

An excellent block Cheddar, full of flavour and typically matured for a minimum of 12 months. **ROWCLIFFE EXCLUSIVE**

FORD FARM DORSET

Rich, creamy milk from their own and local herds is perfect for producing this range of West Country Farmhouse Cheddars.



CAVE AGED CHEDDAR TRICKLE BOX P

£10.61/kg | 1.8kg VW* | 4TRUC
Barcode: 5030544902541

A big, robust and well rounded sweet and salty firm cheese. The aging process in the caves bestows the cheddar with an additional, highly-distinctive, earthy and nutty flavour.

*VW Variable Weight.



CAVE AGED CHEDDAR TRUCKLE P

£7.83 each | 600g | FFPAR
Barcode: 5030544901643

A big, robust and well rounded sweet and salty firm cheese. The aging process in the caves bestows the cheddar with an additional, highly-distinctive, earthy and nutty flavour.



BOXED CAVE AGED CHEDDAR P

£4.99 each | 454g | 454WH
Barcode: 5030544900073

A big, robust and well rounded sweet and salty firm cheese. The aging process in the caves bestows the cheddar with an additional, highly-distinctive, earthy and nutty flavour.



WAXED FLOPPY TOP TRUCKLE P V

£4.59 each | 400g | 400FF
Barcode: 5030544902312

A West Country Farmhouse Cheddar hand-made on the Ashley Chase Estate in rural West Dorset. This mature cheddar offers a distinctive farmhouse flavour and has been aged for a minimum of 9 months for extra character and depth of flavour.



OAK SMOKED TRUCKLE P V

£2.25 each | 200g | FFSMO
Barcode: 5030544900165

A 12 month matured Ford Farm PDO West Country Farmhouse Cheddar Trickle, smoked over oak chips for several hours, resulting in a smoulderingly delicious Oakwood smoked cheddar.



CHEDDAR WEDGE HAND WRAPPED P

£6.60 each | 650g | FFCHWE
Barcode: 5030544903753

A traditional West Country farmhouse cheddar. Aged deep within the ancient caves of wookey hole, develops an earthy characteristic and distinctive nutty flavour.



WENSLEYDALE WITH CRANBERRY P V

£2.25 each | 200g | WENCRA
Barcode: 5030544903258

Blended with dried, sweetened cranberries to provide a cheese that is both open and flaky in texture and complemented with the tangy flavour of dried cranberries.



CHEDDAR WITH TRUFFLE P V

£2.25 each | 200g | FFTRUF
Barcode: 5030544903661

A gourmet Cheddar infused with prized black truffles and a truly heady flavour.

SNOWDONIA WALES

Snowdonia Cheese Company was established in 2001 with the aim of creating new and creative products - a luxury range of cheeses with exciting and innovative flavours in a variety of coloured wax truckles.



AMBER MIST® P V

£3.47 each | 200g | SNOAM
Barcode: 5060011700691

The rich, warming notes of Scotch whisky combine with mouthwatering mature Cheddar to create an indulgent, grown-up pairing.



BEECHWOOD™ P V

£3.47 each | 200g | SNOAC
Barcode: 5060011700936

A creamy mature cheddar which has been smoked over beech. A fabulously nutty cheese with a unique flavour.



ROCKSTAR™ P V

£3.35 each | 150g | ROCKS
Barcode: 5060011708994

Extra Mature Cave Aged Cheddar - a rich distinctive cheese with a full and deep umami flavour, definite nutty notes and a fruity tang to finish.



GINGER SPICE® P V

£3.65 each | 200g | SNOGS
Barcode: 5060011700714

Rich creamy Cheddar complemented by fine crystallised stem ginger



BOUNCING BERRY® P V

£3.58 each | 200g | SNOCR
Barcode: 5060011700592

Mature creamy Cheddar with delicious bursts of sweet cranberries.



BLACK BOMBER® P V

£3.47 each | 200g | SNOB
Barcode: 5060011700097

£5.97 each | 400g | 400BB
Barcode: 5060011700028

An award-winning extra mature Cheddar loved for its immense depth of flavour and smooth, creamy texture.



PICKLE POWER® P V

£3.51 each | 200g | SNOPP
Barcode: 5060011700196

Smooth mature Cheddar with delicate chunks of pickled onion for a vibrant, tangy taste.



RED DEVIL® P V

£3.51 each | 200g | SNORD
Barcode: 5060011702480

Savoury Red Leicester warmed with fiery Habanero chillies, peppers and spices for an intense depth of flavour.



RED STORM® P V

£3.51 each | 200g | SNORS
Barcode: 5060011703401

Vintage Red Leicester expertly aged for a complex crystalline texture and an intense flavour with notes of caramel.



GREEN THUNDER® P V

£3.47 each | 200g | SNOGT
Barcode: 5060011700295

Mature Cheddar with a perfect balance of rich roasted garlic and garden herbs for a delicious savoury taste and creamy texture.



RUBY MIST® P V

£3.63 each | 200g | SNORM
Barcode: 5060011702480

Mature Cheddar with warming notes of white port and brandy for rich, decadent flavour notes and a silky texture.



TRUFFLE TROVE® P V

£4.13 each | 150g | TROVE
Barcode: 5060011708550

Extra mature Cheddar enriched with delicate Black Summer truffle.



CHEESE & CHUTNEY GIFT PACK P V

£7.49 each | 410g | SNOCC
Barcode: 5060011709496

Extra Mature Cheddar accompanied with a sweet, fruity chutney with a hint of London dry gin.

CRICKET ST THOMAS

Elevate your menu with local Baking Camembert

CRICKET ST THOMAS
CAMEMBERT
FROM SOMERSET

8x220g

100% BRITISH MILK | SUITABLE FOR VEGETARIANS | RIPENING CHEESE

Baking instructions are on pack
CHOOSE LOCAL & ORDER TODAY
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BROUGHT TO YOU BY
LACTALIS
PROFESSIONAL
the smarter dairy solution

CLAWSON
Cheesemakers Since 1911

AT THE HEART OF ENGLISH CHEESEMAKING

Long Clawson Dairy supply a variety of speciality British Cheese including Innkeepers, Cotswold, White Stilton® with Mango & Ginger and White Stilton® with Apricot.

We have been handcrafting cheese as a farming cooperative in the heart of the British Countryside since our formation in 1911.

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CLAWSON
Cheesemakers Since 1911

PITCHFORK CHEDDAR
BEST BRITISH CHEESE, WORLD CHEESE AWARDS 2019-20

2019-20
WORLD CHEESE AWARDS
BEST BRITISH

PITCHFORK
EXTRA MATURE CHEDDAR

SOIL ASSOCIATION
ORGANIC

Best Traditional Mature Cheddar, World Cheese Awards 2019-20
Best Extra Mature Cheddar, World Cheese Awards 2019-20

AWARD WINNING
SHEPHERD'S PURSE
Artisan Cheeses

WWW.SHEPHERDSPURSE.CO.UK

Delicious, consistently award-winning cheeses.
Made, cut and packed on our family farm in North Yorkshire by our excellent team using the greatest local cows milk, northern sheep milk and buffalo milk from a little further south.

INVERLOCH
SCOTLAND

Inverloch make a range of waxed and flavoured cheeses from their own cow's milk, produced on the beautiful peninsula of Kintyre.



MINI CHEESE CHRISTMAS PUDDINGS **P V**
£28.99/case | 6 x 200g | PUDDS
Barcode: 5060020410352

Hand-shaped and decorated as a Christmas pudding, this prime quality mature Scottish cheddar makes for the perfect yuletide indulgence.



HIGHLAND APPLE **P V**
£24.49/case | 6 x 198g | MARAP
Barcode: 5060020410208

A careful blend of prime quality mature Scottish cheddar with Highland Liqueur - a blend of Islay malt whisky and brandy designed to complement the cheese.



GREEN APPLE **P V**
£24.49/case | 6 x 198g | GREAP
Barcode: 5060020410178

A delicious white mature cheddar with a smooth and creamy texture.



CHIVE APPLE **P V**
£24.49/case | 6 x 198g | BROAP
Barcode: 5060020410192

A careful blend of prime quality mature Scottish cheddar reimagining a traditional flavour combination and longstanding favourite in a visually appealing new form.



RED APPLE **P V**
£24.49/case | 6 x 198g | REDAP
Barcode: 5060020410185

A careful blend of prime quality mature Scottish cheddar melded with garlic is desperately moreish.



PEAR **P V**
£24.49/case | 6 x 198g | PEARS
Barcode: 5060020410222

A careful blend of prime quality mature Scottish cheddar with Schnapps and pear oil really add to this cheese's creamy texture.



ORANGE **P V**
£24.49/case | 6 x 198g | JAFFA
Barcode: 5060020410215

A careful blend of prime quality mature Scottish cheddar with orange liqueur and a few drops of orange oil, offering a truly unique flavour.



POACHER'S CHOICE **P V**
£3.35 each | 200g | TOGGA
Barcode: 5060020410093

Prime mature Scottish cheddar, carefully blended with garlic.



HIGHLAND CHIEF **P V**
£3.35 each | 200g | TOGWH
Barcode: 5060020410086

Prime mature Scottish cheddar blended with Brandy and Islay single malt whisky.



OLD SMOKEY **P V**
£3.35 each | 200g | TOGSM
Barcode: 5060020410079

Prime mature Scottish cheddar with the gentle aroma and taste of oak smoke.



LAIRD'S MUSTARD **P V**
£3.35 each | 200g | TOGLM
Barcode: 5060020410123

Prime mature Scottish cheddar liberally laced with wholegrain mustard relish for a mildly tangy flavour.



LAZY PLOUGHMAN'S **P V**
£3.35 each | 200g | TOGLP
Barcode: 5060020410154

Superior prime mature Scottish cheddar with homemade caramelised onion.

VINTAGE RESERVE CHEDDAR
CRAFTED IN SOMERSET SINCE 1833
- MATURED 24 MONTHS -

BARBER'S 1833
MADE ON OUR FAMILY FARM
ORIGINAL RECIPE

FARMHOUSE CHEESEMAKERS
Cheddar that is powerfully intense and complex with an exceptional depth of flavour. The slightly brittle and sometimes crunchy texture is a natural result of its long and slow ageing.

BARBERS.CO.UK
@barbers1833

MATURED 24 MONTHS

GOLD WINNER

GODMINSTER

Voted the Nation's Favourite Organic Product 2019 - 2021
by the general public at the Soil Association BOOM Awards

WINNER 2019
BOOM
BEST OF SOILS AWARDS

Welcome to Godminster, the home of award-winning organic cheddar made in the heart of Somerset.

"Nature repays those who treat her kindly" is Godminster's motto and it is from nature's finest ingredients that we take all of our inspiration. Here at Godminster we like to think that all the love and care we put into our farm is repaid in kind, making award-winning cheese for everyone to enjoy!

www.godminster.com

WENSLEYDALE CREAMERY

HAWES

Introducing Our Iconic Waxed Truckle Range

We are custodians of a 1000-year history of cheesemaking in the Dale. Our skilled master cheesemakers use recipes to take subtly sweet local milk and our unique starter cultures to create our range of delicious, award-winning cheeses.

wensleydale.co.uk

WENSLEYDALE
YORKSHIRE

First crafted in the 12th Century by a group of monks in Wensleydale, the art of creating this cheese has been perfected over time and is still made today in the Hawes Creamery.


YORKSHIRE WENSLEYDALE & APRICOTS

P V

£2.58 each | 200g | 250AP
 Barcode: 5025960002005

A perfectly balanced flavour combination of creamy, crumbly Yorkshire Wensleydale cheese with the sweetness of succulent apricots.


YORKSHIRE WENSLEYDALE & CRANBERRIES

P V

£2.58 each | 200g | MCRAN
 Barcode: 5025960002111

A hand-made Yorkshire cheese that is fresh & young; only three weeks old. The cheese has a sweet flavour of the fruity succulence of juicy cranberries with honeyed undertones.


YORKSHIRE WENSLEYDALE CREAMY & CRUMBLY

P V

£2.58 each | 200g | 200OR
 Barcode: 5025960004415

A mild, fresh clean flavour, and honeyed aftertaste. Lovely crumbly, flaky texture.


FOUNTAINS GOLD CHEDDAR WITH BLACK SHEEP RIGGWELTER ALE

P

£2.58 each | 200g | 200RA
 Barcode: 5025960007864

Rich, creamy mature Cheddar cheese, carefully combined with the roasted malt flavour of Riggwelter, Black Sheep's strong Yorkshire Ale.


YORKSHIRE WENSLEYDALE & STEM GINGER

P V

£2.58 each | 200g | 250GI
 Barcode: 5025960002128

Deliciously unusual; the oriental piquancy of stem ginger effortlessly complements the freshness of the creamy, crumbly & full of flavour Yorkshire Wensleydale cheese.


YORKSHIRE WENSLEYDALE ORANGE AND CHAMPAGNE

P V

£2.58 each | 200g | 200CH
 Barcode: 5025960001725

Creamy and crumbly, and full of flavour. Carefully combined with candied orange zest and champagne.


YORKSHIRE WENSLEYDALE MINCE PIE

P V

£2.50 each | 180g | WENMP
 Barcode: 5025960006416

Festive Flavour; Creamy, crumbly and full of flavour Yorkshire Wensleydale cheese with Mixed Fruit, Biscuit crumble, Cognac & Spices. The perfect festive cheese treat!


YORKSHIRE WENSLEYDALE WINTER WARMER

P V

£2.58 each | 200g | 200WW
 Barcode: 5025960000414

The flavour of mulled wine & cinnamon impart warming notes alongside the fruity succulence of pure sweet cranberries, which is perfectly matched with creamy, crumbly Yorkshire Wensleydale cheese.


FOUNTAINS GOLD CHEDDAR RICH & CREAMY

P V

£2.58 each | 200g | 200FG
 Barcode: n/a

Rich, mellow and buttery in flavour, with a golden appearance and a smooth, creamy texture. Handcrafted in the heart of the Yorkshire Dales using milk from local farms.


FOUNTAINS GOLD CHEDDAR WITH CARAMELISED ONIONS

P V

£2.58 each | 200g | 200AG
 Barcode: 5025960000506

Smooth and creamy Cheddar cheese combined with rich, sweet caramelised onions.


YORKSHIRE WENSLEYDALE SNOWMAN

P V

£1.39 each | 90g | SNOWM
 Barcode: 5025960000711

Delicious creamy, crumbly & full of flavour Yorkshire Wensleydale cheese in a Snowman wax truckle. Perfect stocking stuffer.


YORKSHIRE WENSLEYDALE RED LEICESTER RUDOLPH

P V

£1.39 each | 90g | RUDOLPH
 Barcode: 5025960003712

A distinctive russet red coloured cheese with a firm texture and a mellow nutty flavour.


YORKSHIRE WENSLEYDALE MILD CHEDDAR SANTA

P V

£1.39 each | 90g | SANTA
 Barcode: 5025960000728

Creamy, crumbly & full of flavour Yorkshire Wensleydale cheese.

CAWS CENARTH
WALES

Caws Cenarth Cheeses are made on our Farm in Lancych, a rural hamlet near Cenarth in scenic Carmarthenshire. Since 1986 our family have been producing Multi award Cheese.


GOLDEN CENARTH

P V O

£4.32 each | 200g | GOLDC
 Barcode: 5060133150084

A rind washed semi-soft cheese, washed in cider to produce quite a mild taste when young, but developing a stronger pungency with maturity.


MATURE CHEESE WITH BRANDY AND APRICOT

P V

£3.49 each | 200g | CABRA
 Barcode: 5060133150312

A rich, creamy texture followed by a sweet apricot flavour and finish with a distinct bang of Brandy.


LIGHT AND CREAMY CAERFFILI

P V

£3.26 each | 200g | CACAE
 Barcode: 5060133150329

Mild, fresh and creamy with a lemony flavour and a hint of underlying sea salt.


STRONG CHEESE CRYF

P V

£3.26 each | 200g | CACRY
 Barcode: 5060133150763

A delicious, strong, mature cheese with creamy texture and lingering after taste.


MATURE CHEESE WITH CHILLI AND TOMATO

P V

£3.26 each | 200g | CACHI
 Barcode: 5060133150305

Creamy, smooth, Organic cheddar style cheese with sundried tomato and a hint of chilli.


LEEKS MATURE CHEDDAR

P V

£3.26 each | 200g | CALEEK
 Barcode: 5060133150299

Creamy Organic mature cheddar blended with real leeks for a great savoury flavour.


PERL LAS

P V

£4.06 each | 200g | PL200
 Barcode: 5060133152514

A superb blue cheese, golden in colour, with a creamy, gently salty taste that grows stronger with maturity.


PERL WEN

P V

£4.06 each | 200g | MSPW200
 Barcode: 5060133152521

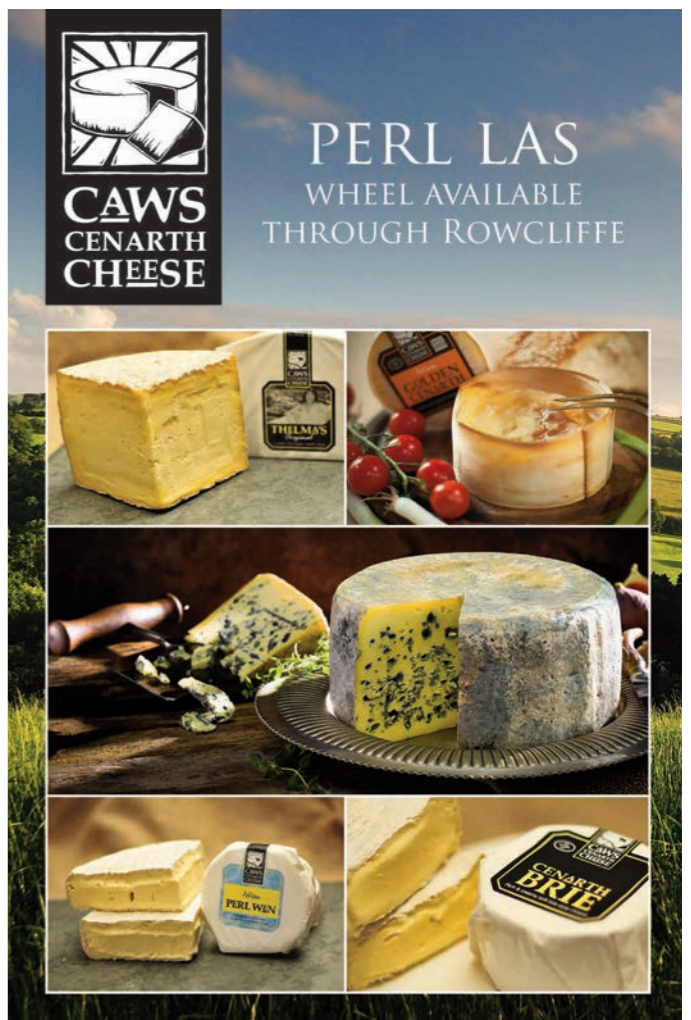
A glorious and unique cross between a traditional Brie and a Caerffili, with a soft centre of fresh citrus flavour with a hint of sea salt.


BLACK SHEEP

P V

£3.85 each | 150g | MSCCSC
 Barcode: 5060133151715

A delicious sheep cheese, subtle yet approachable with a distinctive nutty tang and an undercurrent of sweetness.



WHOLE CHEESE SELECTION

A collection of beautiful artisan cheeses available in 'big' and 'bold' sizes.

LYNHER DAIRIES CORNWALL

Cornish Yarg is made from Pasteurised cow's milk and is a fresh lemony cheese with a slightly crumbly texture.



WHOLE CORNISH YARG **P V**
 £14.42/kg | 3kg VW* | YARGWH
 Barcode: n/a

A nettle wrapped semi hard cheese made from grass rich Cornish milk. Tangy under its natural rind and slightly crumbly in the core.

PD SMALES & SON SALISBURY

A mould ripened cheese made by Lyburn dairies in The New Forest Creamy in texture with sweet flavours and distinctive earthy flavours.



STONEY CROSS **P V**
 £14.42/kg | 3kg VW* | STONEY
 Barcode: n/a

Creamy, buttery in texture, sweet flavours, with a distinctly earthy finish.

TRUFFLE HUNTER WILTSHIRE

The cheese is the result of a successful partnership between the expert cheese maker Simon Weaver and Truffle Hunter - who produce the finest truffles in the U.K



WHOLE TRUFFLE GLOUCESTER **P V**
 £20.86/kg | 4kg VW* | WBRFTC
 Barcode: 680569889591

Made with organic milk and infused with Minced Black Summer Truffles; a striking line of black truffle running through the middle, allows both the cheese and the black truffle to express their natural complexities.

*VW Variable Weight. ****All cheese products over 25kg in weight will be delivered on a pallet.

FEN FARM SUFFOLK

Made by Jonny and Dulcie Crickmore. A creamy, white bloomy rind cheese. The traditional raw-milk Brie de Meaux-style cheese produced in the UK.



WHOLE BARON BIGOD **UP**
 £19.15/kg | 1kg VW* | BIGOD**

£19.15/kg | 3kg VW* | WHBIGOD**

£5.69 each | 250g | 250BIGOD**

A smooth, silky golden breakdown which will often ooze out over a delicate, fresh and citrusy centre, with long lasting flavours of warm earth, farmyard and mushrooms, with occasional notes of citrus and truffle.



TRUFFLE BIGOD **UP**
 £40.00/kg | 1kg VW* | BIGTRU
 Barcode: n/a

£10.99 each | 250g | 250TRUF
 Barcode: n/a

A white, bloomy rind and a smooth, silky texture with a long lasting, earthy, farmyard and mushroom flavour. The cheese is rich and ultra creamy, a beautifully flavourful Brie style, filled with a white truffle rich mascarpone which infuses throughout the cheese.

FORD FARM DORSET

Rich, creamy milk from their own and local herds is perfect for producing this range of West Country Farmhouse Cheddars.



WHOLE WOOKEY HOLE **P**
 £9.51/kg | 27kg VW* | WHWOOK****
 Barcode: n/a

Deliciously rich, tangy, mature Cheddar from Wookey Hole.



KEEN'S
 MADE BY US. ON OUR FARM. SINCE 1899
 TRADITIONAL UNPASTEURISED CHEDDAR
CHEDDAR
 INTERNATIONAL CHEESE AWARDS
 GOLD AWARD
 Taste West
 Gold Winner


WESTCOMBE DAIRY
Traditional Somerset Cheddar
 Handmade from unpasteurised milk by the team at Westcombe Dairy. Everything Westcombe does – from regeneratively farming their pasture to the unique conditions inside their hillside cheese cellar – is about expressing the beauty of the Somerset countryside in each cheese.
 westcombedairy.com @westcombedairy

Fen Farm Dairy
 Voted Top 3 Brands
 Speciality Food Magazine 2021
BARON BIGOD
 A raw milk artisan cheese made by Fen Farm Dairy
RUFFLED BARON
BARON BIGOD I LOVE YOU
BUNGAY BUTTER
 www.fenfarmdairy.co.uk

AMBROSI
ITALY



Using milk from the hills of Traversetolo, cows are nourished on local grass. This cheese is an award winning Italian DOP hard cheese made from raw cow's milk and is aged for 24 months. It has a firm, grainy texture and a delicate nutty flavour.

 **AMBROSI PARMIGIANO REGGIANO DOP** 
 £15.87/kg | 34kg VW* | OWHPRE12
 Barcode: n/a



 **WHOLE 30 MONTH MATURED PARMIGIANO REGGIANO DOP**
 £18.83/kg | 34kg VW* | OWHPRE30
 Barcode: n/a

An award winning Italian DOP hard cheese made from raw cow's milk and aged for 30 months. It has a firm, grainy texture and a delicate nutty flavour.
ROWCLIFFE EXCLUSIVE

EUROPEAN FINE CHEESE
GERMANY / BELGIUM

 **ALP BLOSSOM** 
 £23.53/kg | 6kg VW* | ACPBL
 Barcode: n/a

An alpine cheese that is dressed in a mix of organic, dried edible flowers (cornflowers, rose petals, calendula & lavender) & herbs that are grown in the surrounding Alpine meadows.



 **FUNKY MONK** 
 £22.76/kg | 2kg VW* | FUNMON
 Barcode: n/a

Semi-soft cheese with a washed rind giving a creamy light hearted flavour.


*VW Variable Weight. **This product may have restrictions on outload dates due to use by dates, please refer to order form for more information.

EMMI
SWISS

Emmi is the leading Swiss milk processor. In Switzerland, the Emmi Group has 25 production sites. Abroad, Emmi and its subsidiaries have a presence in 14 countries, eight of which have production facilities.



 **KALTBACH CREAMY** 
 £15.59/kg | 4kg VW* | WKALTB**
 Barcode: n/a

A semi-soft Swiss cheese with added fresh cream. Matured in sandstone Kaltbach caves for 4-5 months resulting in a rich, full flavour.

 **KALTBACH TRUFFLE CHEESE WHEEL** 
 £19.69/kg | 4kg VW* | CAGTRU
 Barcode: n/a

Swiss semi-hard cheese with truffle, 50% fat in dry matter, made from pasteurised cow's milk.



TRUER
HOLLAND

 **ORGANIC GOUDA WITH TRUFFLE** 
 £18.16/kg | 4.2kg VW* | TRUFG
 Barcode: n/a

Made with organic pasteurised cow's milk, this Gouda cheese is enriched with succulent black truffle for an earthy and creamy taste.

LEICESTERSHIRE CHEESE
WARWICKSHIRE

Located in Upton, a small hamlet in the South West Leicestershire countryside on a working dairy farm called Sparkenhoe Farm. The cows are fed on the farm's lush pastures and calving takes place all year round to keep the milk supply as consistent as possible. They use the milk produced from their own cows and this is pumped straight from the parlour directly into the cheese vat ready to make the cheese.

 **WHOLE SPARKENHOE RED LEICESTER** 
 £13.55/kg | 10kg VW* | SPARKWH
 Barcode: n/a

Sparkenhoe Red Leicester is hand made by David and Jo Clarke at their small dairy farm. The cheese has a well balanced, beautiful nutty taste with a citrus finish.



CAVE AGED CHEDDAR
 THIS TRADITIONAL WEST COUNTRY FARMHOUSE CHEDDAR AGED DEEP WITHIN THE CAVES OF
WOOKEY HOLE
 DEVELOPS AN EARTHY CHARACTER AND DISTINCTLY NUTTY FLAVOUR

Wookey Hole Cave Aged Cheddar is a West Country Farmhouse cloth-bound Cheddar, made by hand in Dorset to a traditional recipe that dates back centuries. The Cheddar is aged for several months in caves, where the year round constant temperature and humidity bestows it with a complex, tangy, earthy and nutty flavour and a deliciously long, lingering finish.

Available from selected supermarkets, delis and specialist cheese shops across the UK.


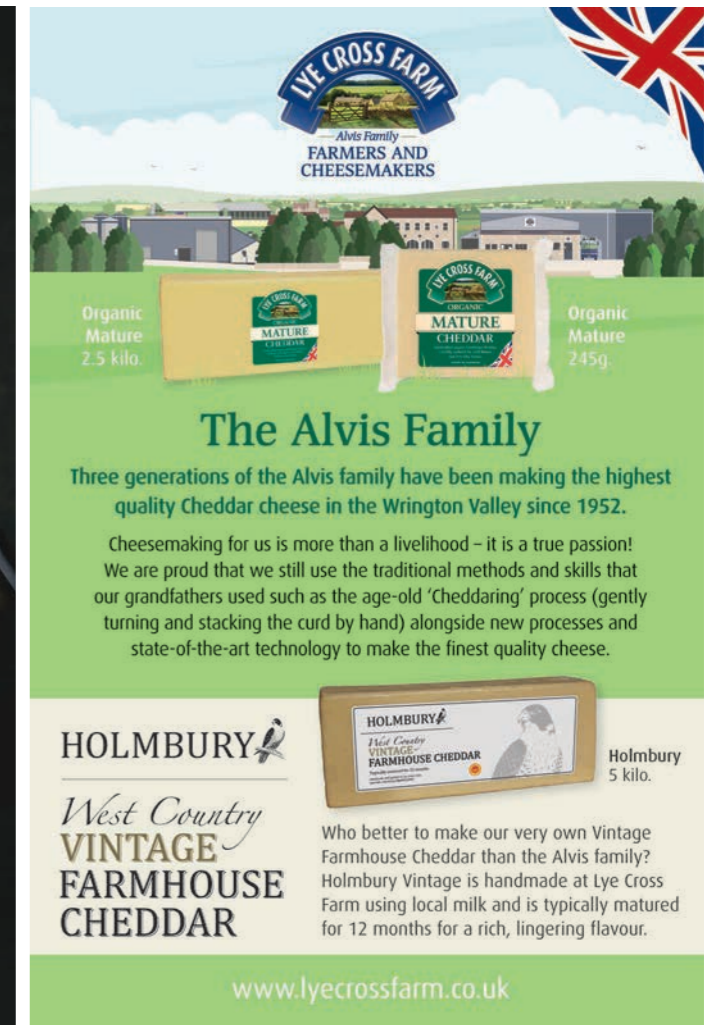
www.fordfarm.com | fordfarmcheese | caveagedcheddar

QUICKE'S
EST. 1540

CRAFTING GREATNESS FROM OUR LAND

At Quicke's we understand that great cheesemaking is an art. For nearly 500 years we have nurtured our family's land, carefully managing our ancient pastures and feeding specially-bred cows on lush grass year-round so they give the very best milk for our cheese. Using time-honoured methods our award-winning truckles are handmade, clothbound and slow-matured for up to 24 months, giving the cheese its distinctive depth and complexity of flavour. A true expression of the landscape from which it came.

www.quickes.co.uk | @quickeschese

LIVE CROSS FARM
 Alvis Family FARMERS AND CHEESEMAKERS

Organic Mature 2.5 kilo. | **MATURE CHEDDAR** | Organic Mature 245g.

The Alvis Family

Three generations of the Alvis family have been making the highest quality Cheddar cheese in the Wrinton Valley since 1952.

Cheesemaking for us is more than a livelihood – it is a true passion! We are proud that we still use the traditional methods and skills that our grandfathers used such as the age-old 'Cheddaring' process (gently turning and stacking the curd by hand) alongside new processes and state-of-the-art technology to make the finest quality cheese.

HOLMBURY
 West Country VINTAGE FARMHOUSE CHEDDAR
 Holmbury 5 kilo.

Who better to make our very own Vintage Farmhouse Cheddar than the Alvis family? Holmbury Vintage is handmade at Lye Cross Farm using local milk and is typically matured for 12 months for a rich, lingering flavour.

www.lyecrossfarm.co.uk



A moment of greatness for the humble stinging nettle



Cornish Yarg cheese is hand made in open vats at our dairy near Truro. Crumbly in the core and creamy under the rind, its distinctive nettle or wild garlic leaf rind imparts delicate flavours as it matures over six weeks.

lynherdairies.co.uk



@lynherdairies



CROOME CHEESE
KEEPING THE CLASSICS ALIVE!



Now available in 150g waxed truckles to match the ever popular, ever in demand 1.5kg whole wheels.



Croome Cheese in Worcestershire, renowned for their iconic, regional combinations, are pulling out all the stops with their latest, **unique creation** that takes the cheese and chutney combo to a **whole new level!**



www.croomecuisine.com



Situated in rural Berkshire, Village Maid Cheese produce five award-winning vegetarian artisan cheeses - Wigmore, Waterloo, Spenwood, Maida Vale and Heckfield.

We source the highest quality Guernsey and ewe's milk from family-owned farms that we've had the pleasure of working alongside for over 30 years.

Our family and team of hard-working cheesemakers are dedicated to creating beautiful handmade cheeses that are enjoyed all over the world thanks to our dedicated wholesalers and retail partners.

You will find our cheeses at some of the UK's most prestigious restaurants and on the counters of fantastic cheesemongers up and down the country.

@villagemaidcheese



CLONAKILTY BLACKPUDDING, IRELAND'S FAVOURITE BLACK PUDDING

...dates back to the 1880's to Edward Twomey's butcher shop in Clonakilty, West Cork, Ireland.

Made from a secret recipe that has been carefully handed down through the generations, it remains the same to this day and is known only to owner Colette Twomey. To complement the award-winning black pudding, the Twomey family created Clonakilty Whitepudding in the 1980's.

Irish farmers provide the wholesome ingredients which together give Clonakilty its unique taste, crumbly texture and distinctive flavour.



New look pack available from May 2021.

Free from artificial additives and preservatives.

WWW.CLONAKILTYBLACKPUDDING.CO.UK

BOOKHAM & HARRISON FARMS LTD

"There's a Story Behind Our Products."

It was whilst selling their Twineham Grange Italian Style Cheese at shows and markets, that Rob Bookham and his wife Claire noticed that with many couples, one would love Parmesan, the other Cheddar. So, they created a new cheese combining the recipes of both types of cheese - Sussex Charmer. Made with milk from their own grass-fed Jersey Friesian cows, this popular unique mature cheese has gone on to steal many top awards. Once you've tasted it, you'll see why.

www.bookhamharrison.co.uk



Prepare To Be Charmed

Rosary

AWARD WINNING GOATS CHEESE



MADE IN THE NEW FOREST

Goats Cheese

ITALIAN SELECTION

We are proud to present our very own exclusive Italian Christmas collection. Our producer Ambrosi, in Italy, has been making and aging award-winning cheeses since 1942, using milk from their own dairy herds.

AMBROSI
 ITALY

CASARRIGONI
 ITALY

**PARMIGIANO REGGIANO DOP
 JULIENNE**

£1.99 each | 85g | JULIPR
 Barcode: 8002503234977

This cheese is an award winning Italian DOP hard cheese made from raw cow's milk and shredded into fine Julienne strips for a perfect addition to plates.


**PARMIGIANO REGGIANO
 TRAVERSOLESE DOP**

£3.30 each | 85g | TRAVISO
 Barcode: 8002255830144

Paper wrapped wedge using milk from the hills of Traversetolo, cows are nourished on local grass. This cheese is an award winning Italian DOP hard cheese made from raw cow's milk and is aged for 24 months. It has a firm, grainy texture and a delicate nutty flavour.


**CAMEMBERT DI BUFALA
 AL TARTUFO**

£3.85 each | 150g | BUFTAR
 Barcode: 8002503406039

Buffalo Camembert with truffle is a classic cheese with a creamy texture and unmistakable aroma, made even tastier by top-quality Italian buffalo milk and black truffle, which gives it a distinctive flavour. **ROWCLIFFE EXCLUSIVE**


CAMEMBERT DI BUFALA

£2.55 each | 150g | BUFCAM
 Barcode: 8002503406015

Buffalo Camembert is a classic cheese with a creamy texture and unmistakable aroma, made even tastier by top-quality Italian buffalo milk. **ROWCLIFFE EXCLUSIVE**

The casArrigoni brand stands for the people and cheeses that their family has long produced and aged in their mountain home, in keeping with the most rigorous principles of Valtaleggio and Italian cheese makers: this is where local values become UNIQUE cheeses.


(SCOOPING) GORGONZOLA DOP

£12.23/kg | 6kg VW* | SCOOP
 Barcode: n/a

Creamy and so soft it can be served with a spoon. Sweet, buttery and melt in the mouth delicious. **ROWCLIFFE EXCLUSIVE**

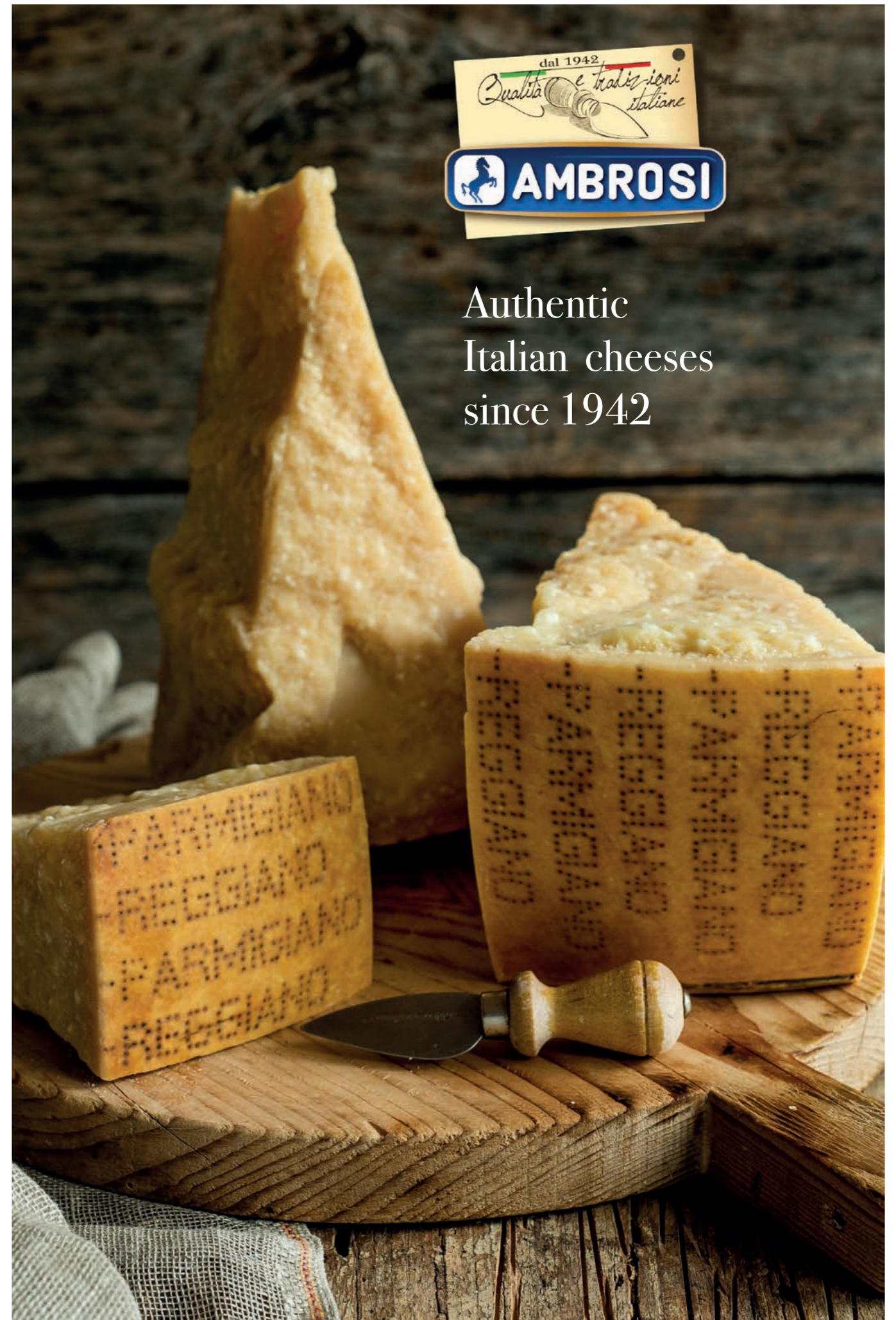

**TARTU (TALEGGIO STYLE
 WITH TRUFFLES)**

£2.89 each | 180g | SMTAR**
 Barcode: 8002255830229

A premium Taleggio style soft cheese enriched with high quality truffle flakes. **ROWCLIFFE EXCLUSIVE**

*VW Variable Weight.

**This product may have restrictions on outload dates due to use by dates, please refer to order form for more information.



Authentic
 Italian cheeses
 since 1942

FRENCH CHEESE SELECTION

Our selection showcases Vacherin, a seasonal cows' milk cheese that is made during the winter months in France. When fully ripe, it's so soft it can be eaten with a spoon!




BADOZ PONTALIER

Badoz is a family-run dairy set up in 1830.

 **VACHERIN 3KG** UP
 £17.32/kg | 3kg VW* | LVACH**
 Barcode: 3370010000077

A raw milk cheese which is matured for 21 days, with a woody, slightly salty and creamy taste.

 **VACHERIN 500G** UP
 £8.53 each | 500g | V500G**
 Barcode: 3370011440292

A raw milk cheese which is matured for 21 days, with a woody, slightly salty and creamy taste.

DELIN BURGUNDY

A 5th generation family run cheese producer situated in the Village of Saligny.


 **CREMEUX DE BOURGOGNE
A LA TRUFFLE** P
 £4.73 each | 100g | DELTRU**
 Barcode: 3296651110664

A light, creamy interior complemented by the delicate perfume of black truffles – it is like eating whipped cream with truffles. The texture is smooth and soft – not runny, but definitely 'melt-in-the-mouth' territory.

*VW Variable Weight.
 **This product may have restrictions on outload dates due to use by dates, please refer to order form for more information.

THOMAS EXPORT FRANCE


Thomas Export is the outcome of several years of development and expansion of a small company created in 1995 by Mr. Albagnac and Mr. Florange. Specialised in fresh perishable products.

 **BRILLAT SAVARIN
WITH CRANBERRIES** UP
 £6.29 each | 200g | BSC200
 Barcode: 3263091002095

A triple cream dessert cheese. White bloomy rind with a buttery-white interior. A very rich flavour due to the addition of cream, topped with sweet-tart Cranberries.

 **BRIE WITH SUMMER BLACK TRUFFLE** P
 1.4KG
 £28.45/kg | 1.4kg VW* | XBRTRU**
 Barcode: 3701918268496


Creamy brie with the earthy delicious flavours of summer black truffle. Delicious, decadent and truly indulgent.

 **FOUGEROUS 700G** UP
 £12.52 each | 700g | AFU700**
 Barcode: 3701918269820

Fougerus is a mold ripened cow's milk cheese named for the dried fern that graces its surface. It has a slight aroma of cellar and mushrooms, and when ripe the interior will be runny and smooth. Fougerous is balanced, with a buttery and creamy mouthfeel. There are distinct flavours of earth, mushrooms and nuts.

 **ROUZAIRE CAMEMBERT
WOODEN BOX 150G** P
 £1.90 each | 150g | ROUCAM**
 Barcode: 3423960000731

A whole boxed mini authentic Normandy camembert from renowned French cheese expert Robert Rouzaire, great for baking or just as it is, leave it at room temperature for an hour and it will be delicious.

 **JACQUIN TRUFFLE GOAT LOG** P V
 £2.52 each | 100g | GLTRUF
 Barcode: 3369640038833

Soft cheese made with pasteurised goat's milk and summer truffles.

FROMI FRANCE

As an independent family enterprise, Fromi has pursued its passion for cheese and gastronomy for more than 50 years. Fromi has acquired an international reputation as a leading provider of cheese specialities.

 **PETIT DELICE DE CREMIER** P
 £22.42 each | 6 x 200g | PDELICRE
 Barcode: 3700443636503

Soft cheese made with pasteurised cows' milk with double cream added to the curd to give it its lovely buttery texture and flavour.

*VW Variable Weight.
 **This product may have restrictions on outload dates due to use by dates, please refer to order form for more information.



Papillon is the last creamery to produce its rye breads in its own wood-fired oven, allowing to cultivate its specific *Penicillium Roqueforti* strain. This ancestral know-how and this particularity give Roquefort Papillon its unique appearance, taste and inimitable texture.

THE EXCELLENCE OF *French Dairy*



Sodiaal is France's leading dairy co-operative and supplies UK Food Service and Retail sectors with a comprehensive range of dairy products including PDO and PGI cheeses, and top quality French butter.



SPANISH CAKES AND JAM SELECTION

Rowcliffe presents a delicious exclusive Spanish range - sourced from Valencia. These hand-selected fruit cakes and succulent jams pair beautifully with a range of hard cheeses and charcuterie. All created from traditional Spanish recipes with a twist!

PAIARROP VALENCIA

Paiarrop is based in Valencia. Since the 1990s the company's founder has been buying the best local quinces, figs and tomatoes for his jams and fruit wheels. Products are hand-crafted and additive free.



FIG AND ALMOND CAKE 250G - WOODEN BOX

£4.12 each | 250g | FIGACA
Barcode: 8437014508000

Dried, pressed fruits are a common accompaniment to cheeses in much of Spain. These are made from pajarero figs and blanched langueta almonds pressed together firmly enough to be sliced.

ROWCLIFFE EXCLUSIVE



DATE AND WALNUT CAKE 250G - WOODEN BOX

£4.12 each | 250g | DAWACA
Barcode: 8437001607891

A traditional Spanish staple, dates and walnuts pressed together.

ROWCLIFFE EXCLUSIVE



ROASTED RED PEPPER JAM JAR

£2.42 each | 140g | REDPEJ
Barcode: 8437014508093

A delicious blend of caramelised roast red peppers, and a hint of lemon juice makes this the perfect accompaniment to any cheeseboard.

ROWCLIFFE EXCLUSIVE



QUINCE PASTE - MEMBRILLO JAR

£1.60 each | 115g | QUMEJ
Barcode: 8437014508246

Paiarrop quince paste is made exclusively with fresh Spanish quinces. It is creamy, rich and aromatic.

ROWCLIFFE EXCLUSIVE



FIGS IN PEDRO XIMENEZ SHERRY JAR

£2.75 each | 145g | FIGSHE
Barcode: 8437014508376

A luscious cheese accompaniment made with whole Pajarero figs and intense, sweet Pedro Ximénez sherry.

ROWCLIFFE EXCLUSIVE

ALIMENTIAS CADIZ

Alimentias is a Spanish company that was established in 1999 and belongs to a long family tradition in the food business.



FIG AND ALMOND CAKE

£23.93 each | 2.5kg | FIGAL
Barcode: n/a

Cake prepared with ground figs and whole almonds.

ROWCLIFFE EXCLUSIVE



DATE AND WALNUT CAKE

£26.75 each | 2.5kg | DATEWAL
Barcode: n/a

A delicious cake prepared with ground dates and whole walnuts.

ROWCLIFFE EXCLUSIVE

AWARD-WINNING OATCAKES



MADE FROM
A TRADITIONAL
SCOTTISH RECIPE BY
THE MCKENZIE FAMILY

GOOSE FAT & DAIRY SELECTION

Delicious French goose fat and a British brandy clotted cream.

COOMBE CASTLE WILTSHIRE

Using the finest quality milk, the creams are made by gently heating full-cream cow's milk to produce a thick, luxurious spoonable cream. The heating process means that the cream has an extended chilled shelf life, making waste a thing of the past. All products are 100% natural, and are preservative and additive free, staying fresh for five days once opened.



COOMBE CASTLE BRANDY CLOTTED CREAM

£28.96 / case | 12 x 170g | CLBRAN
Barcode: 5060088250129

Traditional clotted cream with a spoonable glossy texture, with a delicious brandy kick.

HIGHGROVE OXFORDSHIRE

Highgrove Fine Foods is a family owned business based in Oxfordshire. They pioneered the Goose fat market in the UK over 25 years ago and continue to work to their founding principles of offering great quality products and customer service.



GOOSE FAT

£27.50 / case | 12 x 180g | HIGOO
Barcode: 50488438

Goose Fat, one of nature's heart friendly fats. Goose Fat offers a versatile, long lasting and cost effective method to cook a range of warming dishes, including roast potatoes, pies, stews, stuffing, Yorkshire puddings and more.

ENGLISH WAFERS SELECTION

The perfect accompaniment to any cheeseboard are wafers and toasts from England - a range of ultra thin and crispy wafers made with stoneground flour, English butter and buttermilk.

MILLER'S DAMSEL® ENGLAND

Makers of thin, crisp carriers for pâtés, savoury spreads or cheese. Made from a blend of gluten-free cereals and flours. Hand-baked in England. The mill is never silent while the damsel sings her song.



TOAST CRANBERRY & RAISIN

£14.47 each | 6 x 100g | MDTCRAN
Barcode: 5014908008544

Slim and ultra crispy, with cranberries and raisins.



TOAST FIG & SULTANA

£14.47 each | 6 x 100g | MDTFIG
Barcode: 5014908008568

Slim and ultra crispy, with figs and sultanas.



TOAST PLUM & DATE

£14.47 each | 6 x 100g | MDTPLUM
Barcode: 5014908008421

Slim and ultra crispy, with plums and dates.

MCKENZIE'S BISCUITS SCOTLAND

Award-winning oatcakes and sweet or savoury biscuits made from traditional Scottish recipes by McKenzies - a family-owned bakery and biscuit-making business, in Turriff, Aberdeenshire, in the rural north-east of Scotland.



OATCAKES

£19.49 / case | 18 x 200g | OATCA
Barcode: 5014241001011

Based on the traditional Scottish oatcake recipe, these thick circular shaped traditional oatcakes are made using locally grown oats.

ITALIAN PASTRY & BREADSTICK SELECTION

Authentic Italian focaccia breadsticks are a lovely pre dinner snack and our popular pastries from Sicily are possibly the most delicious things you will ever try!

DIFORTI ITALY

Leading UK producer and supplier of handmade Italian produce and food ingredients.

ARAGOSTINE: These crunchy treats are handmade and filled with cream. They get their name from their lobster tail shape.

CANNOLI: Sicilian tube-shaped pastries filled with cream. They are best enjoyed alongside a hot cup of tea or coffee.



ARAGOSTINE - HAZELNUT CHOCOLATE

£12.49 / case | 6 x 150g | ARAHC
Barcode: 8032680560712

Filled with hazelnut chocolate cream and dusted with icing sugar.



ARAGOSTINE - LEMON

£12.49 / case | 6 x 150g | ARALE
Barcode: 8032680560729

Filled with lemon cream and dusted with icing sugar.



ARAGOSTINE - PISTACHIO

£12.49 / case | 6 x 150g | ARAPIS
Barcode: 8032680560798

Filled with pistachio cream and dusted with icing sugar.



ARAGOSTINE - WHITE CHOCOLATE

£12.49 / case | 6 x 150g | ARAWC
Barcode: 8032680560736

Filled with white chocolate cream and dusted with icing sugar.



CANNOLI - HAZELNUT CHOCOLATE

£12.49 / case | 6 x 150g | SICHC
Barcode: 8032680560743

Filled with hazelnut chocolate cream and dusted with icing sugar.



CANNOLI - LEMON

£12.49 / case | 6 x 150g | SICLE
Barcode: 8032680560750

Filled with lemon cream and dusted with icing sugar.



CANNOLI - PISTACHIO

£12.49 / case | 6 x 150g | SICPIS
Barcode: 8032680561009

Filled with pistachio cream and dusted with icing sugar.



CANNOLI - WHITE CHOCOLATE

£12.49 / case | 6 x 150g | SICWC
Barcode: 8032680560767

Filled with white chocolate cream and dusted with icing sugar.

PANIFICIO BO ITALY

A love of good food and hand-made products, Panificio Bo still follows old recipes and practices from 1820, making high-quality genuine products.



FOCACCIA STICKS - CLASSIC

£18.20 / case | 10 x 100g | FOCSK
Barcode: 8031771100134

Crunchy handmade focaccia sticks. Made with rice oil, no lard added.



FOCACCIA STICKS - ROSEMARY

£18.20 / case | 10 x 100g | FOCSR
Barcode: 80317711001394

Crunchy handmade focaccia sticks with rosemary. Made with rice oil, no lard added.



FOCACCIA STICKS - TAGGIASCA OLIVES

£18.20 / case | 10 x 100g | FOCSO
Barcode: 80317711001400

Crunchy handmade focaccia sticks with taggiasca olives. Made with rice oil, no lard added.

ANTIPASTI SELECTION

Delicious fruit and vegetable filled with cheese antipasti.

DIE KÄSEMACHER
AUSTRIA

DIE KÄSEMACHER are in the Waldviertel, a region located in the very north of Austria. There they produce a variety of cheese and antipasti specialties according to longstanding tradition. Prior to their delicate products being made, they carefully manufacture their raw milk in accordance with nature.



PEPPER SWEET WITH CHEESE

£22.10 each | 1.3kg | DKPEP
Barcode: n/a



£22.44/case | 6 x 180g | MDKPEP
Barcode: 900345094107

Mild sweet cherry peppers stuffed with fresh cheese marinated in rapeseed oil. Pre-packed.



YELLOWBELLS WITH CHEESE

£22.10 each | 1.3kg | DKYEL
Barcode: n/a



£22.44/case | 6 x 180g | MDKYEL
Barcode: 9003454094206

Baby yellow pumpkins stuffed with fresh cheese marinated in rapeseed oil. Pre-packed.

SEAFOOD SELECTION

Prime Scottish or Norwegian salmon, smoked at their smokehouse in Exning Suffolk.

CHAPEL & SWAN
SUFFOLK

Chris Swales and Kirstan Horn have been curing and smoking salmon and other artisan specialities since 2004, and have their own smokehouse in Exning, Suffolk.



COLD SMOKED SALMON

£4.93 each | 200g | 200GSAL
Barcode: 5060077160101



£21.54 each | 1kg | 1KGSAL
Barcode: 5060077160095

Prime Scottish or Norwegian salmon fillet cured and cold smoked by the Chapel and Swan team. A perfectly textured fillet with a rounded smoky flavour throughout.

DIE KÄSEMACHER HANDMADE AUSTRIAN ANTIPASTI AND CHEESE
www.kaesemacher.com

NEW PEPPERSWEET CHUTNEY JAR, 150G

NEW FRESH CHEESE rolled in bacon CUP, NET/DRAINED WEIGHT: 180/125G

follow us @diekaesemacher



DIFORTI
• DAL 1875 •
THE AUTHENTIC ITALIAN BRAND

Wide range of genuine Italian produce including a variety of olives, antipasti, pasta sauces, olive oils, cheeses, meats and pastries and much more.

JOIN THE FAMILY: @DIFORTIS DIFORTI.COM

Miceli have been producing award winning Anchovies for over 100 years.

The name is associated with the finest quality and a large varied range of Salted, Marinated Provençale, Garlic and Oriental flavours along with Smoked Anchovy fillets and Banderilles.

Both chilled and ambient are available in a range of sizes and packaging.

Miceli

DEVON CREAM COMPANY

DELICIOUSLY THICK CREAM
stays fresh for longer

Perfect for traditional cream tea, on fresh berries and desserts. Our fresh tasting cream has a chilled extended life, making waste a thing of the past. Free from additives & preservatives.

CLOTTED CREAM
DOUBLE CREAM

QUALITY AND TRADITION

Since 1907 the star of Negroni is the symbol of high quality charcuterie in Italy. Over a century of craftsmanship, love and passion for the tradition and its territories of origin.

www.negroni.com

Bearfields
OF LONDON
Est. 1907

Specialists in quality Ham & Gammon.

AWARD WINNING Ham

Suffolk Salami Co.
FARMHOUSE CHARCUTERIE

OUR PIGS

We're pretty serious about food here at Suffolk Salami Co. We believe the quality of our products relies on healthy, happy pigs. Keeping the pigs in family groups as they grow is just one approach we take in working towards the highest animal welfare standards. We're also proud to be members of the RSPCA Freedom Food Scheme.

CASTELLINO
- Since 1963 -

Olives & Antipasti

Italian Speciality

www.castellino.it



The Kaltbach Cave

EXPERTISE: Aged in a 22-million year old sandstone cave in Switzerland where cavemasters have been refining cheese for more than 60 years.

NATURAL CLIMATE: The cave climate is stable throughout the year, therefore artificial climate control is not necessary.

TRUSTED BRAND: The Kaltbach brand gives consumers a trusted and recognisable family of cheeses to explore.

For more information on our Kaltbach range of cheese go to www.emmi-kaltbach.com/international or email info.uk@emmi.com

PÂTÉ, HAM & CHARCUTERIE SELECTION

A delicious range of carefully selected pâté and meats.

REINERT BLACKY HAM GERMANY

Reinert started in 1931. It is a Westphalian family-owned business of sausage making. Reinert's motto is efficiency for clients, workmanship, and creativity. Its excellent beef and sausage goods have been made with extra attention and commitment following the best family tradition.



BLACKY HAM

£15.01/kg | 2.5kg VW* | REINEH

Barcode: n/a

Smoked over beechwood chippings. Blacky is famous for its unique smoky flavour.

NEGRONI ITALY

Award winning Italian charcuterie, made by Negroni in Cremona.



SALAMI MILANO

£17.43/kg | 2kg VW* | NMILAN

Produced according to the classic Milano recipe, this pure pork salami presents a fine mince and a subtle flavour with a light dash of pepper and garlic.



HAM RUSTICO

£15.17/kg | 2.7kg VW* | NRHAM

A delicately flavoured ham with rosemary and juniper.

DE SPIEGELEIRE BELGIUM

This Belgian pâté company was set up in 1972 and has established itself as a modern, trend setting producer. These pâtés are handmade to order ensuring that De Spiegeleire pâtés are beautifully fresh.



DUCK, CAVA AND TRUFFLE PÂTÉS

£24.66 each | 1.15kg | DUCKCT**

Barcode: 410399040627

The duck pâté is made from duck liver and is fine in structure. Truffles give it a slightly sharp and nutty flavour. The fine, rich taste of the Cava lends an overall festive flavour to this exclusive pâté. The splendid combination of culinary flavours makes this a real delicacy.

*VW Variable Weight. **This product may have restrictions on outload dates due to use by dates, please refer to order form for more information.



PÂTÉ WITH ORANGE, GRAN MARNIER & MANDARIN PIECES

£15.70 each | 1.15kg | PTORA**

Barcode: 5410399110658

This fruity, fine pâté with the delicious flavour of fresh oranges, mandarins and a dash of Grand Marnier has a slightly sweet taste. Small pieces of orange peel and mandarin preserve not only provide a fruity flavour but also a festive tinge.



PÂTÉ WITH WILD BOAR & CRANBERRY

£16.48 each | 1.15kg | PTWIL**

Barcode: 5410399358074

The wild boar pâté is made from succulently wrapped pieces of game liver and meat. The sophisticated selection of herbs and spices and the carefully selected red wine contribute towards its unique taste, exclusive to game pâté. The addition of cranberries gives this pâté a sweet, fruity edge, whilst their red colouring also adds a festive tinge.



WILD BOAR PÂTÉ 250G

£5.36 each | 250g | WILDB**

Barcode: 5410399123481

The wild boar pâté has a coarse texture and is made with a base of fresh, marinated wild boar meat. The well thoughtout bouquet of exotic spices, as well as the carefully selected French red wine contribute to its distinctive taste, peculiar to game pâté.

Handmade pâté



De Spiegeleire has already been active for 5 generations in the meat products sector. We are a trend-setting producer of freshly made quality pâté and belong to the foremost pâté manufacturers in Belgium.

For the production of our products we use fresh ingredients. The rice cream, our natural binding product, is made with fresh milk. Different phases during the production require manual work for the quality we obtain for our products. All the ingredients are mixed with their own specific blend of herbs and spices. The pâté is baked in a traditional oven.

We have made it a point of principle to provide our clients with their wishes in full. Since 1972 an unaltered traditional production process has provided a refined and consistent taste. Our assortment of pâtés and the many different packaging possibilities facilitate the tailor-made needs of our clients. We are BRC and IFS certified.



Clemency — Hall —

Bring quality, value and exclusive cheeses to your counter, all whilst keeping it independent.



Being an independent store comes with a lot of challenges. Selecting the best artisan cheeses doesn't need to be one of them. We've done it for you.

Clemency Hall is exclusive to Rowcliffe. Named after the daughter of our founder Tim Rowcliffe, the range, much like its namesake, is about quality and heritage. Full of character, it is made by artisan producers for you, the independent retailer.

We have sourced from local producers in Britain and Europe, including some of our very own award-winners in Italy.

In 2020, we expanded the range and updated the brand packaging. The collection now boasts a selection of olives and antipasti.

CHEESE HAND CUT BY EXPERTS

The range of artisan cheeses arrive at Rowcliffe as truckles, they are precision cut for you and carefully packaged into deli-friendly sizes.

For retailers who have little space for stand-over deli counters or store staff, the Clemency Hall cut sizes provide the opportunity to still offer speciality and premium cheeses.

As supporters of these producers, it's important that all retailers, regardless of store size, can tell the unique stories of these artisanal makers.

FRESHER FOR LONGER

The cheeses are wrapped, to keep their freshness a little longer, and each cheese is dated with its exact shelf-life so the customer knows the optimum time for consumption.

NEXT DAY DELIVERY

At Rowcliffe, we offer next-day delivery where at all possible, so your customers can enjoy Clemency Hall cheeses tomorrow. Call your local Area Sales Manager for range consultation and support.

ENGLISH CHEESES

I ♥ CHEDDAR WAXED TRUCKLE P V

£2.28 each | 200g | CHHEA

Clemency Hall

Our Victorious Vintage Cheddar in a beautiful heart shape and coated in seductive red wax.

KA POW CHILLI WAXED TRUCKLE P V

£2.28 each | 200g | CHKAPOW

Clemency Hall

Red Leicester with cayenne peppers, sweet bell peppers, Jalapenos and herbs.

ROCKING THE HERBS WAXED TRUCKLE P V

£2.28 each | 200g | CHROCK

Clemency Hall

Mature Cheddar infused with herbs and mild spices.

SMOKED SPLENDOUR WAXED TRUCKLE P V

£2.28 each | 200g | CHSMOKE

Clemency Hall

Cheddar delicately smoked over oak.

TRULY TRUFFLE WAXED TRUCKLE P V

£2.94 each | 150g | TRUTRU

Clemency Hall

Mature Cheddar with flecks of black truffle.

VICTORIOUS VINTAGE WAXED TRUCKLE P V

£2.28 each | 200g | CHVICVIN
£29.19 each | 3Kg | VICVIN3

Clemency Hall

Vintage Cheddar aged for 18 months.

CHEDDAR - KEENS UP

£12.59/kg | 225g VW* | PPKEENS

Keens Cheddar, Somerset

Made using traditional methods and raw cow's milk. Matured for at least 10 months to ensure a full earthy flavour and tangy finish.

CHEDDAR - WESTCOMBE UP

£13.66/kg | 225g VW* | PPWESTC

Westcombe Dairy, Somerset

A deep complex flavour with long notes of citrus, hazelnut and caramel. A firm texture with a smooth breakdown which allows the flavours to linger in your mouth.

COLSTON BASSETT STILTON® P V

£13.09/kg | 220g VW* | PPBSTIW

Colston Bassett Dairy, Nottinghamshire

A rich cream colour Stilton® with blue veining spread throughout. The texture of the cheese is smooth and creamy with a mellow, balanced blue flavour.

LINCOLNSHIRE POACHER UP

£15.60/kg | 200g VW* | PPLINCO

F.W. Read & Son's, Lincolnshire

A handmade cheese matured for between 14-16 months. Smooth texture with a powerful, rich flavour.

ROSARY GOAT PLAIN BUTTON P V

£7.59 each | 4 x 100g | PPRPLA

Rosary, Wiltshire

A delectable soft, fresh goat's cheese. Light and fluffy texture.

SHROPSHIRE BLUE P V

£13.10/kg | 220g VW* | PPSHROW

Colston Bassett Dairy, Nottinghamshire

A rich cream colour Stilton® with blue veining spread throughout. The texture of the cheese is smooth and creamy with a mellow, balanced blue flavour.

FRENCH CHEESES

BRIE DE MEAUX ROUZAIRE AOP UP

£15.70/kg | 190g VW* | PPMEAUX

Île-de-France

This cheese is made from raw cow's milk and matured for 5-6 weeks. Soft, oozy texture with rich, sweet, buttery flavours of mushrooms, truffles and almonds.

COMTÉ UP

£20.48/kg | 180g VW* | PPCOMTE

Bourgogne Franche-Comté

Ripened in Forte des Rousses – a converted fortress 1150m above sea level, this hard mountain cheese has a complex, balanced taste of caramel and roasted nuts.

ITALIAN CHEESES

GORGONZOLA DOLCE DOP P

£2.10 each | 200g | CHGORDOL

Lombardi

A soft, blue, buttery cheese, made with pasteurised cow's milk.

TALEGGIO DOP P

£2.21 each | 200g | CHTALEG

Bourgogne Franche-Comté

A semi-soft washed rind cheese made from whole cow's milk. Sweet and aromatic.


PARMIGIANO REGGIANO DOP 24 MONTHS UP

£3.44 each | 200g | CHPAR24

Lombardi

An award-winning hard cheese made from raw cow's milk, aged for a minimum 24 months. Firm, grainy with a delicate nutty flavour.

OTHER EUROPEAN CHEESES

BEEMSTER RESERVE GOUDA PDO  **P**
 £17.26/kg | 180g VW* | CHBEEM

Northern Holland
 Cows graze on lush pastures rich in minerals and nutrients to produce the luxurious milk used for Beemster Reserve. Matured for 18 months to give a crunchy texture and toasted, nutty finish.

FETA DOP  **V**
 £1.90 each | 200g | GREFE

Trikala, Greece
 Made with sheep and goat's milk offers a rich and unique taste.

LE CRÊT GRUYÈRE AOP  **UP**
 £21.62/kg | 180g VW* | PPLECRET

Lucerne
 Handmade in the mountains of the Fribourg region using fresh unpasteurised cow's milk from eight local farms. Matured for 12 months, it has a complex flavour, full of sweet caramel notes and a rich nuttiness.

MANCHEGO  **P**
 £20.48/kg | 190g VW* | PPMANCP

La Mancha, Spain
 A hard sheep milk cheese, matured for a minimum of 6 months, it is fruity with caramel and nutty flavours.

OLIVES

GARLIC STUFFED OLIVES
 £18.63 each | 2kg | CHGAR
 £24.00 each | 12 x 180g | PPGAR

Green olives stuffed with garlic.

KALAMATA OLIVES
 £14.15 each | 2kg | CHKALAM
 £24.00 each | 12 x 180g | PPKALAM

Whole black olives in light brine from Kalamata, Greece.

MARINATED GREEN PITTED OLIVES
 £15.41 each | 2kg | CHMARGP

Marinated large green pitted olives with herbs.

MARINATED MIX PITTED OLIVES
 £14.67 each | 2kg | CHMIX

Marinated black & green pitted olives with garlic and herbs in water and oil.

MEDITERRANEAN MIXED OLIVES
 £15.79 each | 2kg | CHMED

Marinated green & black pitted olives with peppers, mushrooms & garlic.

MIXED OLIVES
 £24.00 each | 12 x 180g | PPMIX
 Whole green & black olives in light brine.

NOCELLARA OLIVES
 £11.98 each | 2kg | CHNOCE
 £24.00 each | 12 x 180g | PPNOCE
 Whole green olives in light brine from Sicily, Italy.

OLIVES WITH CHILLI
 £14.98 each | 2kg | CHCHILLI
 Green pitted olives with chilli flakes.

PIRI PIRI STUFFED OLIVES
 £19.07 each | 2kg | CHPIRI
 £24.00 each | 12 x 180g | PPPIRI
 Green pitted olives stuffed with Piri Piri pepper.

ANTIPASTI

ANTIPASTO
 £15.94 each | 2kg | CHANTI
 £24.00 each | 12 x 170g | PPANT

Antipasto-marinated mixed vegetables (green & black pitted olives, artichokes, mini gherkins, sun dried tomatoes and mushrooms) in oil.

ARTICHOKE HEARTS
 £33.14 each | 12 x 180g | PPHEART
 Marinated artichoke hearts in oil.

CHARGRILLED ARTICHOKE
 £24.00 each | 12 x 180g | PPART
 Marinated chargrilled artichoke quarters in oil.

MARINATED ARTICHOKE QUARTERS
 £15.94 each | 2kg | CHART
 Marinated artichoke quarters in oil.

BALSAMIC ONIONS
 £12.03 each | 1kg | CHBALSAM
 Marinated borretane onions in balsamic dressing.

SEMI-DRIED CHERRY TOMATOES
 £13.81 each | 2kg | CHTOM
 £33.14 each | 12 x 200g | PPTOM
 Marinated semi-dried cherry tomatoes.

SUN-DRIED TOMATOES WITH BASIL & CHEESE
 £13.89 each | 2kg | CHSUNBAS
 Sun-dried tomatoes with basil and cheese.

SUN-DRIED TOMATOES WITH HERBS
 £12.56 each | 2kg | CHSUNHER
 Sun-dried tomatoes with herbs.



GIFT SETS SELECTION

Biodegradable wax paper with a hand drawn mistletoe pattern, which is also heat proof. A good opportunity to wrap hand-cut deli-friendly cheeses with a festive premium quality.

The mistletoe pattern offers you an exclusive look & feel, which could be completed with a store label - to create your own lines.



CHRISTMAS WAX PAPER

£8.25 / 250 sheets | MISTLE

CELEBRATION CAKES

Rowcliffe artisanal cheeses are carefully chosen to create a balanced, visually tasteful tiered cake for any party or occasion.



**SARA (CONTINENTAL CHEESE)
3 TIER CELEBRATION CAKE**

PRE-ORDER 2 WEEKS

£37.90
3kg+
3TCONT

Coeur de Neufchâtel Heart, 200g

A heart shaped soft French cheese similar to Camembert in taste and texture, but richer and coarser.
D 10cm x H 3.8cm

Brie Le Mariotte, 1kg

Small pasteurised Brie with soft and creamy texture.
D 19cm x H 3.0cm

Taleggio, 2kg

A semi-soft compact cheese in a quadrangular shape, made from whole cow's milk. Sweet, aromatic and with a hint of a truffle aftertaste.
D 20cm x H 5.5cm



**VICTORIA (BRITISH CHEESE)
3 TIER CELEBRATION CAKE**

PRE-ORDER 2 WEEKS

£78.25
3.3kg+
3TBRI

Golden Cenarth, 200g

A washed rind cheese made in West Wales from cows milk. A springy, supple texture and buttery flavour.
D 8cm x H 3.5cm

Baron Bigod, 1kg

Made by Jonny and Dulcie Crickmore. A creamy, white bloomy rind cheese. The only traditional raw milk Brie de Meaux style cheese produced in the UK.
D 19.5cm x H 5.0cm

Blacksticks Blue, 2.2kg

A unique amber coloured soft blue cheese. It has a smooth, creamy flavour with a gentle blue tang
D 21.5cm x H 6.5cm



**LUXURY
5 TIER CELEBRATION CAKE**

PRE-ORDER 2 WEEKS

£125.00
6.7kg+
CAKELGE

Selles Sur Cher AOP 150g

A disk shaped French goat cheese with a grey mould rind. It has soft, creamy paste with a goaty and hazelnut flavour.
D 8cm x H 3cm

**Cricket St Thomas
Somerset Camembert, 220g**

A full fat soft cheese with a creamy texture and a soft white rind.
D 10cm x H 4cm

Pont-l'Évêque, 380g

A soft & creamy French cheese with a full bodied flavour. A square shaped cheese with a pale yellow interior and a white-orange exterior.
D 11cm x H 4cm

Montagnolo, 2kg

A surface ripened, triple cream cheese with medium blue notes. It has a distinctive grey rind.
D 20cm x H 7.5cm

Truffle Gloucester, 4kg

A single Gloucester cheese made with organic milk infused with 100% minced black summer truffles.
D 24cm x H 7cm

Please contact your Area Sales Manager for more details
PRE-ORDER 2 WEEKS

HOW TO PLACE YOUR CHRISTMAS ORDERS

LAST ORDERS TO BE PLACED BY 12TH NOVEMBER 2021.

BY POST

FAO Andrea Wood
Anthony Rowcliffe & Son
Paddock Wood Distribution Centre
Paddock Wood
Kent
TN12 6UU

BY PHONE

+44 1892 838999

BY EMAIL

christmas@rowcliffe.co.uk

Or via your Area Sales Manager

ORDERS PLACED AFTER 13TH NOVEMBER WILL BE SUBJECT TO AVAILABILITY.

1ST OUTLOAD

W/C Monday 15th November 2021. To receive an order during this week, you must place your order no later than 29th October 2021.

2ND OUTLOAD

W/C Monday 22nd November 2021. To receive an order during this week, you must place your order no later than 5th November 2021.

3RD OUTLOAD

W/C Monday 29th November 2021. To receive an order during this week, you must place your order no later than 12th November 2021.

- Orders placed after 12th November 2021 will be subject to availability.
- All orders placed from our main brochure can be ordered the usual way.
- Orders will be delivered during the week chosen on your order form - we cannot specify which day it will arrive.

- The images within this brochure are not to scale and are for illustration purposes only. Products may vary in colour and design.
- All our usual terms and conditions can be found on page 90 of our 2021 Indies List.

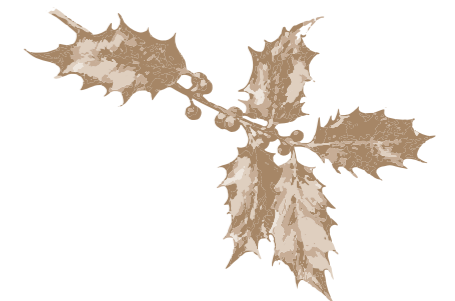
LAST GENERAL ORDER DATES:

23rd December for delivery 24th December
29th December for delivery 30th December

CHRISTMAS 2021 CLOSING DATES:

Saturday 25th December, Sunday 26th, Monday 27th, Tuesday 28th December 2021, Saturday 1st January and Monday 3rd January 2022.

WE RE-OPEN ON TUESDAY JANUARY 4TH 2022



TERMS & CONDITIONS

PLEASE NOTE THAT DURING THESE DIFFICULT TIMES WE CANNOT GUARANTEE AVAILABILITY ON ALL OF OUR PRODUCTS.

Errors and Omissions

Whilst it is our intention to ensure that information contained within this product brochure is completely accurate, occasional errors and omissions may occur. In addition, seasonal variations may mean that information correct at time of printing, including pack sizes and weights, country of origin and prices, may change.

Prices

Prices quoted are strictly net. They are correct at the time of going to print but, due to market and exchange rate fluctuations, may change. All orders are accepted in the understanding that charges will be made at prices current at the time of delivery.

Terms

Our terms of payment are the 20th of the month following the date of invoice. Statements of accounts are issued monthly and no further reminders are sent. It is the customer's responsibility to ensure that remittances are received by our accounts office by the due date.

Orders

Orders received from overdue accounts will be held without reference to the customer.

Title

It is understood that the goods remain the property of Anthony Rowcliffe & Son Ltd until payment is received by us.

Deliveries

In line with our CSR policy to reduce impact on the environment our minimum order value is £60. Deliveries to Northern Ireland are subject to a £10 surcharge per order. Products are shipped using methods designed to maintain chill conditions - up to 8°C - for those products that require it.

Claims

Claims for shortage and damage must be made within three days of delivery. Any claim made after this period will not be accepted.

Postal Strikes

Should a postal strike arise, customers are asked to make payment directly to our bank:

Anthony Rowcliffe & Son Ltd.
Natwest Bank PLC
Sort 60-08-46
Acc 76302261

THANK YOU FROM ALL OF US AT ROWCLIFFE. WE WISH YOU A MERRY CHRISTMAS AND A HAPPY NEW YEAR.





Part of AMBROSI Group

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