

PAXTON & WHITFIELD

LONDON CHEESEMONGERS. EST. 1797

<i>Cheese</i>	<i>Maker</i>	<i>Milk</i>	<i>Style</i>	<i>Tasting Notes</i>
MONTGOMERY'S CHEDDAR	Made by Jamie Montgomery in North Cadbury near Yeovil, England.	Unpasteurised Cows' Milk Made with the milk from Jamie Montgomery's own herd of Friesian Holstein cows.	Hard cheese made with a traditional rennet A traditionally handmade, Westcountry Farmhouse Cheddar with a Protected Designation of Origin (PDO)	Rich, savoury and nutty. Each batch is hand selected for Paxton & Whitfield. A classic pairing is a traditional West Country cider. Also worth trying with rich, fruity wines like Oloroso sherry or Madeira.
BERKSWELL	Made at Ram Hall Farm - a small dairy in Warwickshire, England. Handmade by a team of six local ladies	Unpasteurised Ewes' Milk. A flock of 900 home-bred Friesian ewes produce the milk used for Berkswell.	Hard cheese, made with a traditional rennet. Pyrenean in style, with a rustic, orange-brown crust.	A hard British ewes milk cheese with a distinctive rind and lively intense flavours - one of the most delicious, consistent quality ewes' milk cheeses available. Contrasting salty Berkswell with a sweet, nutty sherry is fantastic or pair with a salty, zippy Albariño.
PERL LAS	Made by Carwyn Adams of Caws Cenarth near Cardigan in the heart of West Wales. This is a family cheesemakers started by Carwyn's parents	Pasteurised Cows' Milk. Started In 1987 in response to milk quotas which had an effect on the price of milk. The family decided the best option was to diversify into cheese making.	Blue cheese, made with a vegetarian rennet. Perl Las, means 'Blue Pearl' in Welsh.	A superb Welsh blue cheese, golden in colour, with a creamy, gently salty taste. Perl Las is unlike any other blue cheese. It is strong in taste yet delicate enough for most discerning palates. Its flavour is initially rounded and creamy with blue overtones which linger in the mouth.
GOLDEN CENARTH	Made by Carwyn Adams of Caws Cenarth in the heart of West Wales. Golden Cenarth was found by accident from an aged piece of Caerffili.	Pasteurised Cows' Milk The milk used is GM-free and all sourced from local farms.	Rind washed, soft cheese with a springy, supple texture and buttery flavour.	The rind is slightly orange-tinted from the brine wash it is given early in maturation and the flesh is slightly elastic in texture when young . It matures to be soft and unctuous with a rich flavour of churned cream.