

Weeton's Cheese Club



WEETON'S
FRESH FROM THE FARM



The finest tasting cheese and wine delivered every month

Order online at www.weetons.com

Join the club...

Can you tell your Stinking Bishops from your Smelly Apeths, your Red Devils from your Black Bombers or your Gubbeen from your Gruyere?

Weeton's Cheese & Wine Club will take you on a worldwide fromage

forage, taking in the flavours and aromas of the World's best cheeses and new wine pairings - conveniently delivered to your door or picked up from our Harrogate store.

With our monthly seasonal selection, you'll be able to discover and taste cheese and wine combinations that you may never have tried before, and you'll get exclusive access to the newest cheeses coming through Weeton's doors.

Winter Selection

As the nights draw in, it's time to go into hibernation mode: squirreling away food, battening the hatches and bunkering down with a good book and a hot toddy.

This is the season of earthy broths and slow-cooked meat that falls off the bone and a strongly-flavoured cheeseboard should never be far away.

Banish the winter blues with the bright red blush of a Thomas Hoe Stevenson Red Leicester, and the equally sweet and nutty Brie de Meaux, with a bottle of Chateau La Bouard. Or crack open an aged Smith Woodhouse Port alongside extra strong Quicks Vintage Cheddar, Colston Basset Stilton, or Hawes Wensleydale & Cranberry and, of course, a rich fruit cake.



Baa Baa **Black** Sheep

While Spanish proverbs might profess that “cheese comes from the ewe, milk from the goat and butter from the cow”, sheep’s milk cheeses are not as well known in this country. This selection allows you to swot up on the classics - the famous Manchengo, made in the La Mancha region of Spain, and the distinctive French Pyrénées cheese Ossau Iraty (wonderful with the green-apple flavours of an Argentinean Torrontes) along with the lesser known aromatic Lyon-made Brebrousse D’Arrgental, and our very own Berkswell, a delicately flavoured cooking cheese that’s wonderful with potato dishes and equally good with a New World red.



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England *vs.* **FRANCE**

A scrum-ptious selection for the Six Nations with the French pitting their first-class Brie de Meaux and hard pressed Jura cheese Comte St Antoine against our best of British Montgomery Cheddar and the deep, lingering flavours of our very own Colston Basset Stilton.



Fire & Ice

You'll get more than you bargained for with this quartet, with chilli and crushed pepper-infused Red Devil and the ripe notes of a Delice de Cremier soothed by the mellow Jervaulx Blue and the lovely, aromatic Brebirsouse D'Arrgental, which pairs perfectly with a sweet

ice wine.



Dales Classics

This fabulous four give a true taste of Dales terroir and like the landscape have distinctive beauty and character. Steeped with history, the carefully-crafted duo of Swaledale cheeses - the moist and mild Swaledale Cow and subtly tangy Swaledale Ewe - have been produced in the Dales for more than 500 years, while the slowly matured Hawes Wensleydale Special Reserve and aromatic Hawes Smoked Wensleydale are part of a family of cheeses that have been made in the area since 1150.

A brilliant companion to a fellow Yorkshire sparkler, Leventhorpe Nv.



Directors' Specials

These carefully crafted masterpieces, which include deeply tangy Montgomery Cheddar, award winning Cote Hill Blue, gooey triple cream Delice De Cremier and ewe's milk cheese Berkswell, are imbued with tradition. As the cream of the crop, these top-level cheeses never fail to impress.



Our Favourites

This first-class collection really shows off the skills of our cheesemakers with the carefully aged Cashel Blue and a semi-soft Gubbeen – that achieves its delicate pink rind through daily washing – rubbing shoulders with a Snowdonia Black Bomber, with its unusual black rind, and a zesty Appleby's Cheshire, made with the help of expert Garry Gray.



The Cheese Club

Renowned for its cheese expertise, Weeton's sources from some of the best artisan producers around the globe - many of them award-winners. All the cheeses are sourced and tasted personally by Weeton's MD Andrew Loftus.

With more than 100 cheeses in the range, including the best from France, Switzerland and Spain such as Comte, Delice Cremier, Cave Aged Gruyere and Manchego, and more than 50 British varieties to choose from including Montgomery Cheddar, Cote Hill Blue, Double Gloucester, Swaledale and Appleby's Cheshire - you and your cheeseboard will be spoilt for choice.

There's a lot going on @ weetons.com

While weetons.com contains all the delicious things you love about our Harrogate shop, including 800 lines of fabulous food and drink, it's a lot more than just a luxury online delicatessen.

Want great money saving offers? Take advantage of our seasonal online promotions, or sign up to the Weeton's Mailing List and we'll keep you up to date with our latest offers and events.

Need inspiration for a mid-week supper? Browse through and print off our delicious online recipe ideas and, with just one click, add all the ingredients to your shopping basket. That's real food to go.

And remember, if you live nearby, simply Click & Collect your order (before 10am) for same day collection!

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MALTED WHEAT LOAF
WILD BOAR SAUSAGES
OAK ROAST SALMON 28
DAY MATURED BEEF
VENISON HAUNCH
STEAKS FRESH SALAD
BASKET STRAWBERRY
WITH CHAMPAGNE
YORKSHIRE HEATHER
HONEY DELICIOUS
HANDMADE COTTAGE
PIES APPLE AND MINT
CHUTNEY YORKSHIRE
DALES GRANOLA ZESTY
LEMON DRESSING VERY
DARK CHOCOLATE
CHAMPION PORK PIE
GOURMET HAMPERS
HAND MADE FISH PIE
SMOKED SEA SALT
YORKSHIRE TEA LOAF
LAURENT PERRIER
ROSE ORGANIC FLOUR
HOMEMADE APPLE PIES
VENISON HAUNCH
STEAKS DAMSON
PUREE RHUBARB
AND GINGER JAM
LEMON CURD OLIVE OIL
SEGGIANO PIMENTON
PASTA LINGUINE
PASTA PACCHERI

Next Day Delivery
UK Only (Use our postcode
checker before ordering)

Cheese Membership

Take the fuss out of finding fine cheeses with a monthly delivery of four expertly selected and seasonal cheeses (totalling 1kg) – enough for the whole family or a party of cheese fanatics to enjoy. You will also receive a box of delicately flavoured Fine Cheese Co. Crackers each month.

£24.99/month

Cheese & Wine Membership

Go one step further and enjoy a monthly delivery of four first-class cheeses and a box of Fine Cheese Co. Crackers, alongside two bottles of wine, carefully chosen to compliment the texture and flavour of your cheeses.

£39.99/month

How to join

Simply visit www.weetons.com/cheeseclub and follow the simple instructions or ask one of our friendly staff sign you up at the till.

Gift Membership

Know someone who's mad about cheese? Why not buy them annual membership or a one-off taster? For more details, visit...

www.weetons.com



23/24 West Park,
Harrogate, HG1 1BJ
01423 507 100
info@weetons.com