

The Perfect British Cheeseboard pairings...



BUTLERS

FARMHOUSE CHEESES

The Perfect British Cheeseboard includes:

Sunday Best®

• This authentic farmhouse Lancashire cheese, is triple graded for a strong and complex flavour. Lovingly hand made by our Cheesemakers using our original family recipe crafted over 50 years

Blacksticks Blue®

• A juxtaposition of bright, creamy, mellow cheese with a hint of irresistible blue bite

Button Mill®

• A bright, unbelievably soft little cheese that has a truly unique rind and delicate flavours that make it dangerously moreish

Sunday Best[®]...

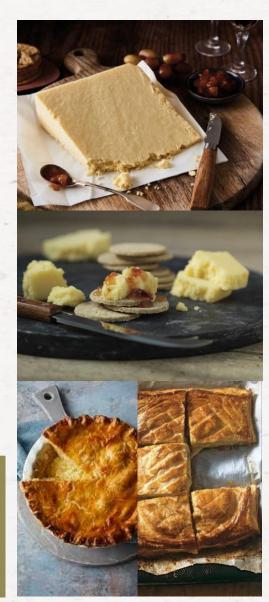
The strong and complex flavour works well with...

- Rioja Crianza Castillo Calvijo 130319 and other full bodied red wines; something that is bold and full-bodied, with aromatic notes of smoke, black fruit and pepper spice.
- Oat & chive flavoured crackers, such as Nairns GF Oat Crackers 116227; the tangy savoury and hint of onion flavours compliment this strong cheese
- **Caramelised Red Onion Chutney 86274** or relish works really well with full flavoured Lancashire cheese
- Food for thought......Sunday Best[®] is a must have for any foodie fridge – melt it, slice it, grate it, savour it, devour it – it's utterly delicious in every way!



Bibendum by Brakes

Did you know? You can buy this fantastic Rioja and a great range of wines, beers and spirits from Brakes and have it delivered with the rest of your Brakes order. Find out more at: <u>https://www.brake.co.uk/alcohol</u>



Blacksticks Blue[®]...

The creamy blue flavour with underlying tanginess works well with...

- Sweet, full bodied wines such as our delicious 10 year old Tawny
 Warre's Port 130895 and robust beers. Port is a good contrast against the tangy blue flavour where as the intense wines and hoppy dark beers compliment the blue cheese
- **Gingerbread or fruit flavoured crackers** such as those in **Savoury Biscuit Selection 130689**; sweet flavours either spicy sweet or fruity sweet really work well with blue cheese
- Fig Relish 121618 compliments the rich creamy blue flavour of Blacksticks[®]
- Food for thought......Blacksticks[®] Blue is great for grazing platters and cheese boards; did you know the rich blue flavour adds a bit of oomph to recipes making every meal time that bit more special!





Button Mill[®]...

This unbelievably soft little cheese that has a truly unique rind and delicate flavour that works perfectly with ...

- Cold IPA beers and crisp white wines, for example our Chablis La Chablisienne Le Finage 130859 is the perfect match. The fresh slightly acidic flavours or the bold hoppy taste of pale ales work really well against the rich creaminess of the cheese
- Herb flavoured crisp crackers with rosemary or basil such as those in Savoury Biscuit Selection 130689, compliment the glossy texture
- Drizzle with **Honey 2141** or **Chilli Jam 126918**, the sweetness cuts through and balances the creamy flavour of Button Mill[®]
- Food for thought.....Button Mill[®] is great for grazing platters and cheese boards alike, but is amazing melted giving a gooey texture to toasted sandwiches or when baked as a whole a delicious indulgent fondue!



