

# The Perfect British Cheeseboard pairings...



## 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<sup>®</sup> ...

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<sup>®</sup> 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: <https://www.brake.co.uk/alcohol>

**BUTLERS**  
FARMHOUSE CHEESES



# 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 whereas 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!

**BUTLERS**  
FARMHOUSE CHEESES



# 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!

