

We offer the best cheese from Northern Ireland and beyond, and now we want to offer you the best cheese boards as easy as 1, 2, 3...

BUILD YOUR CHEESE BOARD

THE TREAT

Perfect for that intimate tasting, you select 300g of our finest cheeses, pair with a delicious chutney and some of our crackers for an indulgent treat.

2 PERSON £20

- 300g cheese
- 1 box of crackers
- 1 jar of chutney



MILITAND OLA

THE SOCIAL

Great for a family and friends get together, you select 600g of our finest cheeses, pair with 2 delicious chutneys and 2 of our crackers for a social with all the trimmings.

4 PERSON £40

- 600g cheese
- 2 boxes of crackers
- 2 jars of chutney

THE PARTY

When it's time for a party this fits the bill, you select 1.5kg of our finest cheeses, pair with 2 delicious chutneys and 3 of our crackers for a real spread.

8 PERSON £80

- 1.5kg cheese
- 3 boxes of crackers
- 2 jars of chutney



IN 3 EASY STEPS...

1. CHOOSE YOUR CHEESE

We pick the finest cheese from Ireland and beyond with the help of cheese mongers such as Michael Thomson, creator of Young Buck. Whether it's a Cheddar with a bit of bite, the unique aroma of Stinking Bishop, or something classic from the continent, we are confident we have something for every taste.



We believe in supporting local producers and have an excellent range of fabulous cheeses produced in Northern Ireland and Ireland - don't forget to ask so that you're Loving Local!

2. GRAB A CRACKER

Locally made Oma crackers from Castlerock are our personal favourite to go with any cheese board. We also offer award winning oatcakes from Ditty's bakery in Castledawson, as well as the full range of Peter's Yard sourdough crackers.

3. PICK A PRESERVE

We are passionate about local produce, and nothing showcases that better than the range of preserves we offer. Multi awarding winning chutneys from Dundarave Estate in Bushmills or Erin Grove Fermanagh sit alongside the unique flavour profile of Armagh Black Butter. These provide the perfect accompaniment to any cheese board.



A LITTLE EXTRA?

Choose from Ballyhornan smoked salmon, Ispini charcuterie from Moira, or something from further afield such as our delicious range of Italian cured meats.





1. PICK YOUR CHEESE 100g 200g 300g IRISH □ □ Young Buck ~ raw, cow, blue ☐ Cashel Blue ~ cow, blue □ □ Mt. Leinster ~ raw, cow, cheddar □ □ Templegall ~ cow, comte style □ □ Killeen ~ goat, gouda style □ □ Cooleeney ~ cow, brie style BRITISH □ □ Colston Bassett Stilton ~ cow, blue ☐ ☐ Stinking Bishop ~ cow, soft, washed □ □ Baron Bigod ~ raw, cow, brie style □ □ Snowdonia Black Bomber ~ cow, cheddar □ □ Wensleydale with Cranberry ~ cow □ □ Ribblesdale ~ goat, semi-soft CONTINENTAL □ □ Delice de Bourgogne ~ cow, soft □ □ Brie de Meaux Rouzaire ~ raw, cow □ □ Camembert le Rustique ~ cow, soft □ □ Comte AOP Prestige ~ raw, cow, hard □ □ Kaltbach Gruyere ~ raw, cow, hard □ □ Montagnolo Affine ~ cow, blue, soft

2. ADD SOME CRACKERS

- ☐ Oma dulse & smoked sea salt crackers
- ☐ Oma parmesan & chilli crackers
- □ Oma beetroot & fennel crackers
- □ Peter's Yard Sourdough crackers
- □ Ditty's Oatcakes

3. TOP IT OFF



- □ Erin Grove chilli & lime
- ☐ Irish Black Butter
- □ En Place spiced fruit chutney□ Dart Mountain farmhouse chutney
- □ Dundarave North Coast chutney

SOMETHING EXTRA...

- ☐ Ispini mixed charcuterie £5.50
- ☐ Ballyhornan smoked salmon £7.00
- ☐ Levoni Italian cured meat selection £6.00

GIFT OPTIONS

For something extra special we also offer handmade wooden cheese boards and a selection of speciality cheese knives. Please speak to a member of our deli team for more information.

YOUR DETAILS

Forename

Surname

Company name

Email

Mobile phone

To order simply fill in this form and drop it into the Farm Shop or you can phone us on 028 9443 2513 or email gareth.edwards@colemansgardencentre.co.uk

You can also order online here: colemansgardencentre.co.uk/deli-counter

All cut-and-wrapped cheese is best eaten within 7 days. Make sure you leave your cheese to come to room temperature before serving.

If an item becomes unavailable, we will substitute it for one of a similar style, quality and value.



COLEMANSGARDENCENTRE.CO.UK
6 OLD BALLYCLARE ROAD, TEMPLEPATRICK BT39 0B1







Oma

Crackers, handmade it