

Cheese Spec Sheet:

Golden Cross Goats:

Location: Golden Cross, East Sussex

Unpasteurized Goats Milk, Vegetarian

Texture: creamy, dense and firm

Taste: full-flavored, sweet

Aroma: floral, fresh, grassy



Lord of London:

Location: Alsop & Walker in Sussex

Pasteurised cows milk Vegetarian

Texture: semi-soft, creamy

Taste: clean, citrus



Black Bomber:

Location: Wales, UK

Pasteurised Cows milk vegetarian

Texture: Hard yet creamy

Taste: strong and aromatic flavour Cheddar



Landana Blue Goats:

Location: Holland

Unpasteurised goats milk vegetarian organic.

Texture: Creamy

Taste: sharp in taste, mild blue cheese



Burwash Rose:

Location: Stonegate, East Sussex

Unpasteurised cow's milk and vegetarian

Texture: creamy and springy

Taste: The flavour is delicate and mild yet complex with a distinctly floral scented aftertaste, washed in rose water.

