



2022

CHEESE SHOP





How to place an order

Our dedicated call centre team are at the other side of the phone to take orders and provide advice

Telephone: 01563 550008

E-mail: orders@braeheadfoods.co.uk

Sun – Fri: 8am-4pm | Sat: 8am-12pm

Orders can also be placed 24/7 on the Braehead Foods app, available for download from Apple Store & Google Play. Please contact the call centre team on the details opposite to set up a log in.



OUR CHEESE SUPPLIERS ACROSS THE UK & EUROPE



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KEY





CHEESE FOR THE KITCHEN

Braehead Foods offer a varied and specialised range of both fresh and cooking style cheeses to help enhance and elevate any dish or meal. We offer cheeses designed for sandwiches, toasties and snack options as well as cheeses for pastas, risottos and garnishes.

1021



Monterey Jack Sliced Cheese | KG
American style white cheese slices with a smooth texture and mild flavour.

Type of Milk: Cow's
Origin: UK
Lead time: 1 day



1828



KG Parmesan Reggiano Cheese Wedge | KG

A hard, dry cheese made from cow's milk. It has a pale, golden rind and straw coloured interior with a rich, sharp flavour and granular texture.

Type of Milk: Cow's
Origin: Italy
Lead time: 1 day



1354



KG Dromona Mature White Cheddar Cheese | KG

A firm bodied, naturally matured cheddar cheese, perfectly balanced for an intense and distinctive flavour, Great as an "all Rounder" cheddar

Type of Milk: Cow's
Origin: UK
Lead time: 1 day



1832



Mascarpone Cheese | 250G

Mascarpone is soft and creamy in texture and rich in flavour. It makes a great addition to many Italian style recipes such as Lasagne, Risotto and of course, Tiramisu.

Type of Milk: Cow's
Origin: Italian
Lead time: 1 day



1805



KG Scottish Inverloch Cheese | KG

Hard Goats Cheese Cheddar, Inverloch Cheese Inverloch is a hard pressed Goats Cheese It is fine textured, subtle Goats Cheese flavour.

Type of Milk: Goat
Origin: Scotland
Lead time: 1 day



1833



Full Fat Soft Cream Cheese | 2KG

Full Fat Soft Cheese, soft textured cream cheese flavour.

Type of Milk: Cow's
Origin: Scotland
Lead time: 1 day



1841



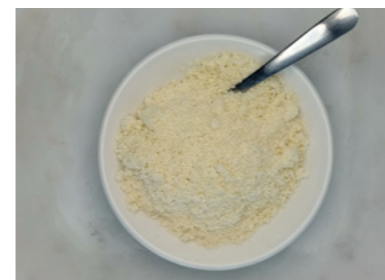
Mozzarella Cheese Block | 2.3KG

A block of semi-firm, elasticity, smooth Mozzarella cheese which is ideal for cooking with.

Type of Milk: Cow's
Origin: Italy
Lead time: 1 day



1867



Formaggio Grated Parmesan Cheese | 1KG

1kg bags of grated hard Italian cheese, ideal as an addition to many Italian style recipes.

Type of Milk: Cow's
Origin: Italy | Lead time: 1 day



1855



Philadelphia Cheese | 1.65KG

Full Fat Soft Cheese with a fresh and creamy flavour made with pasteurised milk and no added preservatives.

Type of Milk: Cow's
Origin: UK
Lead time: 1 day



1868



Cottage Cheese | 2KG

A young naturally low in fat curd cheese.

Type of Milk: Cow's
Origin: UK
Lead time: 5 days



1858



Santa Lucia Mozzarella Bocconcini Mini Cheese | 8G approx 1KG

These small, bite-sized balls of Mozzarella cheese are packaged in a bag of water to preserve freshness. They make a lovely addition to fresh salads. Approximately 18 pearls in a pouch.

Type of Milk: Cow's
Origin: Italy | Lead time: 1 day



1872



Scottish Grated Mild Red Cheddar Cheese | 2KG

A mild, non crumbly, grated cheddar.

Type of Milk: Cow's
Origin: Scotland
Lead time: 1 day





CHEESE FOR THE KITCHEN

1877



White Mild Grated Cheddar Cheese | 2KG

A rich and creamy grated cheddar.

Type of Milk: Cow's

Origin: Scotland

Lead time: 1 day



2821



Grana Padano Cheese | Approx 2KG

Grana Padano DOP Wheel 10-12 months. Semi hard cheese made with cow's milk. It is a golden coloured, very firm cheese with a granular texture and a savoury and salty taste.

Type of Milk: Cow's

Origin: Italy

Stock item



1893



Mascarpone Cheese | 2KG

Mascarpone is not technically a cheese due to the way in which it is made more like a yoghurt. This Mascarpone is soft and creamy in texture and rich in flavour. It makes a great addition to many Italian style recipes such as Lasagne, Risotto and of course, Tiramisu.

Type of Milk: Cow's

Origin: Italy

Lead time: 1 day



2801



Mozzarella Cheese Ball | 125G

This Mozzarella is mild, smooth and soft and has excellent melting qualities. It is packaged in a bag of whey to help it to stay fresh as Mozzarella is best enjoyed as fresh as possible.

Type of Milk: Cow's

Origin: Italy

Lead time: 1 day



2842



Grated Buffalo Mozzarella | 2KG

Type of Milk: Buffalo

Origin: Scotland

Lead time: 1 day



2912



Mascarpone Cheese | 500G

Mascarpone is not technically a cheese due to the way in which it is made more like a yoghurt. This Mascarpone is soft and creamy in texture and rich in flavour. It makes a great addition to many Italian style recipes such as Lasagne, Risotto and of course, Tiramisu.

Type of Milk: Cow's

Origin: Italy

Stock item



2913



Pecorino Romano Cheese | KG

Pecorino Romano is a classic Italian sheeps milk cheese. It has a salty flavour with a firm texture, making it easy to grate. It is a tasty addition to any salad when grated over the top.

Type of Milk: Sheep

Origin: Italy

Lead time: 1 day



2828



KG Emmentaler Cheese | KG

With it's characteristic large holes throughout the body of the cheese, this Swiss Emmentaler is mild in flavour with a nutty aroma.

Type of Milk: Cow's

Origin: Continental

Lead time: 1 day



2860



Buffalo Mozzarella Cheese | 125G

This Buffalo Mozzarella is mild, smooth and soft and has excellent melting qualities. It is packaged in a pot of whey to help it to stay fresh as Mozzarella is best enjoyed as fresh as possible.

Type of Milk: Buffalo

Origin: Italy

Lead time: 1 day



2925



Fontina Cheese | KG

A firm Italian cheese with a sweet flavour and delicate aroma. This cheese is the staple cheese for the recipe Fonduta or Cheese Fondue, thanks to how well it melts.

Type of Milk: Cow's

Origin: Italy

Lead time: 1 day



3023



Mild White Cheddar Cheese | 5KG Block

Dromona Mild White Cheddar 5kg. A firm bodied cheddar cheese, perfectly balanced for an intense and distinctive flavour, Great as an "all Rounder" cheddar

Type of Milk: Cow's

Origin: Scotland

Lead time: 1 day



3024



Mild Red Cheddar Cheese | 5KG Block

Dromona Mild Red Cheddar 5kg non crumbly with a creamy cheddar flavour, good all round cheddar cheese

Type of Milk: Cow's

Origin: Scotland

Lead time: 1 day





CHEESE FOR THE KITCHEN

3046



Vegetarian Parmesan Hard Cheese | 200G

A hard vegetarian Italian cheese similar to parmesan.

Type of Milk: Cow's

Origin: Italy

Lead time: 1 day



3745



Lockerbie Mature White Cheddar | 5KG

Mature White Scottish Cheddar

Type of Milk: Cow's

Origin: Scotland

Lead time: 1 day



3368



Paneer Cheese | KG

An Indian style cheese. This Paneer cheese can be added into many different recipes; it is moist, soft and carries the flavours of the dish it is incorporated into.

Type of Milk: Cow's

Origin: Continental

Lead time: 5 days



3621



Sliced Emmental Cheese | 1KG

A traditional hard cheese made using cow's milk.

Type of Milk: Cow's

Origin: Continental

Lead time: 1 day



12112



Burrata Cheese | 2 x 125G

Soft and creamy stringy cheese produced in Italy. There are 2 Burrata to a pot.

Type of Milk: Cow's

Origin: Italy

Lead time: 3 days



13045



Scottish Mature Coloured Cheddar | 2.5kg

Type of Milk: Cow's

Origin: Scotland

Lead time: 1 day



12564



Red Cheddar Grated | 190G

Grated mild cheddar, non crumbly with a creamy cheddar flavour, good all round cheddar cheese

Type of Milk: Cow's

Origin: Scotland | Lead time: 1 day



FRESH CHEESES

This section offers a range of fresh and young soft cheeses designed for use in all areas of meal preparation, from sandwich fillings in delis, to the use in starter, main course and dessert dishes in restaurants.

1367



Black Crowdie Cheese | 500G
Fresh cheese rolled in pinhead oatmeal and crushed black peppercorns.
Type of Milk: Cow's
Origin: Scotland
Lead time: 1 day



1825



Small Caboc Cheese | 110G
Fresh double cream cheese, rolled in toasted pinhead oatmeal.
Type of Milk: Cow's
Origin: Scotland
Lead time: 1 day



1869



Black Crowdie Cheese | 110G
Fresh cheese rolled in pinhead oatmeal and crushed black peppercorns.
Type of Milk: Cow's
Origin: Scotland
Lead time: 1 day



11872



Cheese Curds | 1KG
A fresh, young curd cheese ideal for curd tarts.
Type of Milk: Cow's
Origin: Scotland
Lead time: 2 days



12312



Ingelwhite Goats Curd | 500G
Soft goat curd, freshly made and lightly salted. Produced with locally sourced milk and made on our farm.
Type of Milk: Goat
Origin: England
Lead time: 3 days



13103



Scottish Buffalo Mozzarella | 125G
A high quality, Scottish buffalo mozzarella made in Fife using fresh milk buffalo milk. The cheese has a superior texture and a sweet, milky aroma.
Type of Milk: Buffalo
Origin: Scotland
Lead time: 1 day



2858



Ricotta Cheese | 250G
Ricotta is an Italian curd cheese which is made from whey, traditionally as a by-product from making mozzarella and provolone. This Ricotta has a creamy but slightly grainy texture and a rich flavour making it an ideal dessert cheese.
Type of Milk: Cow's
Origin: Italian
Lead time: 1 day



2949



Cheese Ricotta | 1.5KG
Ricotta is an Italian curd cheese which is made from whey, traditionally as a by-product from making mozzarella and provolone. This Ricotta has a creamy but slightly grainy texture and a rich flavour making it an ideal dessert cheese.
Type of Milk: Cow's
Origin: Italian
Lead time: 1 day



11152



Katy Rodger Crowdie | 1KG
Knockraich Crowdie, whole milk soft cheese, lightly salted suitable for sweet or savoury
Type of Milk: Cow's
Origin: Scotland
Lead time: 1 day



13102



Scottish Buffalo Mozzarella | 16 x 125G
A high quality, Scottish buffalo mozzarella made in Fife using fresh milk buffalo milk. The cheese has a superior texture and a sweet, milky aroma.
Type of Milk: Buffalo
Origin: Scotland
Lead time: 1 day



GOATS AND SHEEPS MILK

Braehead Foods offer a diverse and in-depth selection of non-cow's milk cheeses curated to suit any cheese board palate. Many of these cheeses can be utilised in dishes as well as cheese board options, with a range of Scottish, British and European.

1803



Cairnsmore Scottish Cheese | KG
This is a hard cheese with a crusty rind with red ferments, prepared from unpasteurised sheep's milk.
Type of Milk: Sheep
Origin: Scotland
Lead time: 1 day



1844



St Maure De Touraine Cheese | 250G
A log-shaped, close-textured cheese, traditionally impaled with a straw for ease of handling. The pate is a creamy white, and at various times throughout the year melts below the rind. Mild and rich, the flavour is notably lower in salt than its fellow Loire Valley goat's cheeses.
Type of Milk: Goat
Origin: France
Lead time: 1 day



1804



Bonnet Cheese | KG
A hard pressed cheese made from Saanen and Toggenburg goats' milk.
Type of Milk: Goat
Origin: Scotland
Lead time: 1 day



1847



Golden Cross Cheese | 225G
Golden Cross is a log shaped goat's milk cheese which can be eaten fresh or matured. Golden Cross is a versatile cheese that goes well on a cheeseboard or can be used for cooking and grilling.
Type of Milk: Goat
Origin: England
Lead time: 1 day



1806



French Crottin Cheese | 12 x 60G
Fresh pasteurised soft goats cheese from France.
Type of Milk: Goat
Origin: France
Lead time: 1 day



2833



Queso Mezcla Manchego Cheese | KG
Matured cheese made of pasteurized Manchegas ewes milk with PDO certificate.
Type of Milk: Sheep
Origin: Spain
Lead time: 1 day



2975



Glazert Cheese | 250g April-Sept
A soft white mould ripened cheese that is fresh and chalky when young and develops a much more goaty flavour with a smooth, creamy texture when ripe.
Type of Milk: Goat
Origin: Scotland
Lead time: 5 days



12625



Chevre Goats Cheese Log 100% | 1KG
A cylindrical log of soft pasteurised cheese with white mould coat and distinctive flavour, manufactured from goat milk. Pale and creamy white in colour with a smooth texture with no airholes. Clean and mild at beginning of shelf life.
Type of Milk: Goat
Origin: France
Lead time: 1 day



3022



Ailsa Craig | 175G April - Sept
Beautifully packaged and moulded into the shape of the Scottish island, Ailsa Craig. A soft, white cheese with a delicious creamy flavour, made in Ayrshire.
Type of Milk:
Origin: Scotland
Lead time: 5 days



3335



Organic Cairnsmore Scottish Ewes Milk Cheese | KG
This organic cheese is smooth and creamy with a mild to medium strength and a very grassy after taste.
Type of Milk: Ewe's
Origin: Scotland
Lead time: 1 day



HARD PRESSED COW'S MILK

A main staple section for any cheese board. Braehead Foods offers a wide selection of farmhouse cheddar, cheddar styles, British Territorials and European alpine cheeses. Each cheese has been procured for its flavour, uniqueness and character. All these cheeses can be utilised in dishes as well as creating the perfect cheese board or selection to cater any restaurant, hotel or deli needs.

1811



St Andrews Farmhouse Cheese | KG
A rich, buttery cheese with a golden yellow curd. Crumbly, yet creamy in texture, this cheese is tangy, salty and full of complex character with well balanced acidity and a real depth of flavour that lingers. A taste of the pastureland. Typically aged for at least 9 months.

Type of Milk: Cow's
Origin: Scotland
Lead time: 1 day



1838



Isle of Mull Scottish Cheddar Cheese Wedge | KG
A hearty Scottish cheddar with a firm, fondant like texture.

Type of Milk: Cow's
Origin: Scotland
Lead time: 1 day



1815



Scottish Drumloch Cheddar Cheese Wedge | KG
Mature Cloth Wrapped Scottish Cheddar
Type of Milk: Cow's
Origin: Scotland
Lead time: 1 day



1839



St Andrews Anster Cheese | KG
A delicate, pale, crumbly cheese reminiscent of Caerphilly. The flavour is mild, yet complex with a touch of citrus on the finish and cellar-ish, almost mushroomy, notes next to the natural rind. Typically aged for 2 - 4 months.

Type of Milk: Cow's
Origin: Scotland
Lead time: 1 day



1831



French Gruyere Comte Block Cheese | KG
French hard cheese full fat made from raw cows milk.
Type of Milk: Cow's
Origin: France
Lead time: 1 day



1878



KG Gouda Cheese | KG
A mild Dutch Gouda from Royal Friesland Campina. This cheese is mild in flavour with a slight nuttiness to the taste and smooth texture.

Type of Milk:
Origin: Continental
Lead time: 1 day



2808



Dunlop Cheese | KG
Traditional Ayrshire Dunlop is a hard pressed cheese. When young it's mild with a nutty flavour and smooth close texture. As it matures it develops a good strength with a slight sharpness.
Type of Milk: Cow's
Origin: Scotland
Lead time: 1 day



2865



Cambus O'May White Cheese | KG
A unique, handmade cheese that has a lovely marbled effect when cut. It has a strong dairy and rustic mountain flavour and unique creamy texture.
Type of Milk: Cow's
Origin: Scotland
Lead time: 1 day



12047



2805



Swiss Gruyere Mild King Cheese | KG
Swiss Gruyere cheese with fruity flavours and a definite tang; a very popular choice of cheese.
Type of Milk: Cow's
Origin: Continental
Lead time: 1 day



2878



Smoked Auld Reekie Cheese | KG
A lightly smoked, hand made cheese that has all the flavour of a traditional farmhouse cheese, with a delicate whiskey and wood finish.
Type of Milk: Cow's
Origin: Scotland
Lead time: 1 day



2864



Lochnagar Cheese | KG
Gold medal winning Lochnagar is matured for 4 months. The cheese has a real creamy texture and a nutty and slightly savoury flavour.
Type of Milk: Cow's
Origin: Scotland
Lead time: 1 day



3295



Loch Arthur Farm House Cheese | KG
A traditional cloth-bound cheddar-type cheese. Made with unpasteurised organic cow's milk. Aged to 6 months in our cheese stores on wooden shelving to achieve a fullness of flavour and character.
Type of Milk: Cow's
Origin: Scotland
Lead time: 5 days



WASHED RIND CHEESES

Our wash rind cheese range refers to those cheeses with a moistened rind, which have been literally washed with salt or brine solutions during the maturing process. The curation of our wash rind cheese section are soft or semi soft styled cheeses with a more robust flavour and aroma. We would advise any customers to contact our sales team for more in-depth advice on selecting cheeses from this section.

1362



Reblechon Cheese | KG

This cheese has a thin natural rind and a smooth, soft paste. The flavours of this cheese build up to a nutty aftertaste.

Type of Milk: Cow's

Origin: France

Lead time: 1 day



2815



Pont L'evêque Cheese | 225G

Pont L'evêque is a square shaped cheese with a washed rind and buttery, savoury flavours with a tangy finish.

Type of Milk: Cow's

Origin: France

Lead time: 3 days



VEGETARIAN PLANT BASED CHILLED PASTURISED UNPASTURISED

1819



Munster Cheese | KG

Munster is a soft, moist cheese made from pasteurised cows milk. It has a slightly sticky, fine-textured paste and is quite pungent.

Type of Milk: Cow's

Origin: France

Lead time: 5 days



2847



Taleggio Cheese | KG

This soft, runny Italian cheese is rather pungent but yet gentle and buttery in flavour. It has a pinkish rind developed from being washed throughout maturation. It is a very versatile cheese which is good as a table cheese whilst also making a good addition to many recipes.

Type of Milk: Cow's

Origin: Italian | Lead time: 1 day



2802



Cheese Vacherin | 500g (mont d'or)

French Vacherin Mont D'or is matured for a minimum of 3 weeks, whilst the Swiss version is matured for longer. The flavours are subtle and delicate and the paste is runny and spreadable. This is a seasonal cheese made from August 15 to March 15.

Type of Milk: Cow's

Origin: Continental

Lead time: 5 days



2964



Epoisse Cheese | 250G

Washed in marc of Bourgogne as it ages for six weeks, this cheese is very pungent with a rich, creamy paste.

Type of Milk: Cow's

Origin: France

Lead time: 5 days



2974



Morbier Cheese | KG

This cheese is made with both morning and evening milk. The curds are covered with a layer of vegetable ash to prevent them from souring as well as preventing pests. Flavours are fruity, rich, smooth and savoury.

Type of Milk: Cow's

Origin: France

Lead time: 5 days



12214



Scottish The Minger Soft Cheese Approx | 250G

A soft, washed rind cheese made from pasteurised cow's milk.

Type of Milk:

Origin: Scotland

Lead time: 1 day



3464



Stinking Bishop Cheese | KG

Stinking Bishop cheese, despite its alarming name and smell, is mild-flavoured and quite delicious. The smell arises from bacterial action on the perry, soaked into the rind.

Type of Milk: Cow's

Origin: England

Lead time: 5 days



12213



Scottish The Fat Cow Cheese Quarter | 1.5KG

A semi hard, washed rind cheese. Made from pasteurised cow's milk and matured for minimum 3 month period.

Type of Milk: Cow's

Origin: Scotland

Lead time: 1 day



VEGETARIAN PLANT BASED CHILLED PASTURISED UNPASTURISED



SOFT AND BLOOMY RIND CHEESES

Traditionally covering Brie and Camembert styles, with our selection covering all strengths and styles. Our range offers a concise selection from Scotland, Britain as well as traditional French Brie and Camembert too. Bloomy rind refers to the soft bloomed white rind covering the interior of the cheese, designed to help enhance the flavour and profile of the cheese.

1808



Oak Smoked Brie Cheese | KG

A mild, mould ripened Brie from Pays de la Loire, with a smoky, flavour and a light hint of hazelnut. Smoked in our own smokery over oak chippings.

Type of Milk: Cow's
Origin: France
Lead time: 1 day



1856



Petit Brie Cheese | 1KG 60%

A mild, mould ripened Brie from Pays de la Loire, with a milky flavour and a light hint of hazelnut.

Type of Milk: Cow's
Origin: France
Lead time: 1 day



VEGETARIAN PLANT BASED CHILLED PASTURISED UNPASTURISED

1818



Howgate Kintyre Brie Cheese | KG

A deliciously creamy, hand crafted cheese made with Ayrshire cow's milk.

Type of Milk: Cow's
Origin: Scotland
Lead time: 1 day



2989



Aiket Cheese | 250g

Aiket is a soft, white, mould ripened cheese made from Ayrshire cows' milk. The white mould growing on the surface, ripens the cheese from the outside to the centre, as this progresses the texture becomes smoother, creamier and develops an almost mushroom flavour.

Type of Milk: Cow's
Origin: Scotland | Stock item



1834



Brie De Meaux French Round Cheese | KG

Brie de Meaux Donge is one of the finest French Bries. It has a smooth, runny texture and a strong yet creamy flavour. The taste is complex with a nutty, fruity flavour.

Type of Milk: Cow's
Origin: France | Lead time: 1 day



2986



Camembert Wooden Box Cheese | 250G

A Camembert cheese with a white bloomy rind and smooth, creamy paste.

Type of Milk: Cow's
Origin: France
Lead time: 1 day



3040



Scottish Organic Small Clava Brie Cheese | KG

A creamy brie light fresh flavour when young developing to a fuller earthier, mushroomy flavour as it matures.

Type of Milk: Cow's
Origin: Scotland
Lead time: 1 day



3367



Large Morangie Brie | KG

Smooth, soft texture with earthy, sometimes meaty flavour depending on maturity. Enclosed in an edible white rind.

Type of Milk: Cow's
Origin: Scotland
Stock item



3042



KG Scottish Organic Clava Brie Cheese Large | KG

A creamy brie light fresh flavour when young developing to a fuller earthier, mushroomy flavour as it matures.

Type of Milk: Cow's
Origin: Scotland
Lead time: 1 day



3550



KG Cheese Morangie Brie Cheese Approx | 250G

Smooth, soft texture with earthy, sometimes meaty flavour depending on maturity. Enclosed in an edible white rind.

Type of Milk: Cow's
Origin: Scotland
Lead time: 1 day



3253



Paddy's Milestone | 250G

Beautifully packaged and moulded into the shape of the Scottish island, Ailsa Craig. Paddy's Milestone is a soft, white cheese with a delicious creamy flavour, made in Ayrshire.

Type of Milk: Cow's
Origin: Scotland
Lead time: 5 days



7034



Scottish Arran Brie Mist Cheese | KG

A creamy brie with a firm, smooth texture and a delicate, buttery flavour.

Type of Milk: Cow's
Origin: Scotland
Lead time: 1 day



VEGETARIAN PLANT BASED CHILLED PASTURISED UNPASTURISED

SOFT AND BLOOMY RIND CHEESES

8007



Mini Camembert Cheese

| 6 x 125G

A Camembert cheese with a white bloomy rind and smooth, creamy paste.

Type of Milk: Cow's

Origin: France

Lead time: 1 day



8129



Tunworth | 250G

Tunworth has a long lasting sweet, nutty flavour and a creamy texture with a thin wrinkled rind. Tunworth Cheese is made by hand in small batches in a purpose built creamery with pasteurised whole cows milk.

Type of Milk: Cow's

Origin: England

Lead time: 7 days



12753



Mini Camembert Cheese | 12 x 145G

A Camembert cheese with a white bloomy rind and smooth, creamy paste.

Type of Milk: Cow's

Origin: France

Lead time: 3 days



BLUE VEINED CHEESES

At Braehead Foods, our blue vein selection has been designed to cover cheeses, which are ideal to use in cooking and sauces to those classic cheese board blues. Our cheese board blue selection ranges from the crumbly light devon blue to the powerful and mineral Roquefort.

1809



Baby Stilton Blue Cheese | KG
A traditional smooth and creamy Blue Stilton with distinctive blue veins throughout, this cheese has deep and complex flavours. Stilton is best kept in the refrigerator wrapped in wax paper. However, it is best to remove the cheese from the refrigerator a couple of hours before eating.
Type of Milk: Cow's
Origin: England
Lead time: 1 day



1846



Stilton Cheese Wedge | 160G
A traditional smooth and creamy Blue Stilton with distinctive blue veins throughout, this cheese has deep and complex flavours. Stilton is best kept in the refrigerator wrapped in wax paper.
Type of Milk: Cow's
Origin: England
Lead time: 1 day



1812



Scottish Strathdon Blue Cheese | KG
Vegetarian blue cheese manufactured using pasteurised cow's milk. Strathdon blue has a firm texture (not crumbly) with a rich distinctive creamy flavour.
Type of Milk: Cow's
Origin: Scotland
Lead time: 1 day



1892



Stilton Quarter Cheese | KG
A traditional smooth and creamy Blue Stilton with distinctive blue veins throughout, this cheese has deep and complex flavours. Stilton is best kept in the refrigerator wrapped in wax paper.
Type of Milk: Cow's
Origin: England
Lead time: 1 day



1836



French Societie Roquefort Cheese Half Moon | KG
Pale appearance. Creamy, young cheese. Fresh and clean flavour. Slightly crumbly. Roquefort is made with sheep milk and is the result of a process that can take up to 11 months.
Type of Milk: Sheep
Origin: France
Lead time: 1 day



2818



Stilton Half Cheese | KG
A traditional smooth and creamy Blue Stilton with distinctive blue veins throughout, this cheese has deep and complex flavours. Stilton is best kept in the refrigerator wrapped in wax paper.
Type of Milk: Cow's
Origin: England
Lead time: 1 day



2819



Dolcelatte Cheese | KG
A soft, blue cheese which is a mild variation on Gorgonzola making it very popular. It can be mixed into creamy mashed potato to give an extra depth of flavour or it can be incorporated into an ordinary salad to give it more bite.
Type of Milk: Cow's
Origin: Italy
Lead time: 3 days



3021



Shropshire Blue Cheese | KG
The Blue Shropshire cheese is a subtle twist on the Blue Stilton, with the addition of annatto giving the cheese its soft amber colour. This cheese has complex flavours along with the tanginess of the blue veining.
Type of Milk: Cow's
Origin: Wales
Lead time: 5 days



2820



Gorgonzola Cheese | KG
This Gorgonzola Piccante (or Mountain) has been aged for around 80 days, giving this cheese a rather strong taste and spicy flavour from the blue-green veins that have developed.
Type of Milk: Cow's
Origin: Italy
Lead time: 1 day



3598



Blue Murder Cheese | 650G
Vegetarian blue cheese manufactured using pasteurised cow's milk. Blue Murder has a firm texture (not crumbly) with a rich distinctive creamy flavour.
Type of Milk: Cow's
Origin: Scotland
Lead time: 1 day



2824



KG Cashel Blue Cheese (V)
A subtle, creamy blue cheese from County Tipperary with a melt in the mouth texture and the slight-but not overwhelming-tang of the blue veins, marbled throughout the cheese.
Type of Milk: Cow's
Origin: Ireland
Lead time: 3 days



7016



Arran Whole Blue Cheese | KG
A young, mild and creamy cheese using pasteurised cow's milk.
Type of Milk: Cow's
Origin: Scotland
Lead time: 1 day



BLUE VEINED CHEESES

7036



Arran Blue Cheese Wedges | KG
A young, mild and creamy cheese using pasteurised cow's milk.

Type of Milk: Cow's
Origin: Scotland
Lead time: 1 day



1879



Scottish Hebridean Blue Cheese | KG
A strong, mature blue cheese with a salty and creamy flavour.

Type of Milk: Cow's
Origin: Scotland
Lead time: 1 day



12910



Strathdon Blue Cheese | 145G
Vegetarian blue cheese manufactured using pasteurised cow's milk. Strathdon blue has a firm texture (not crumbly) with a rich distinctive creamy flavour.

Type of Milk: Cow's
Origin: Scotland
Lead time: 5 days



SEASONAL AND WAX COATED CHEESE

Ideal for our deli and retail customers, this section focuses on individual units for a longer freshness date as well as those speciality cheeses for seasonal gifts.

1820



Gigha Tog Xmas Pudding Cheese | 200G

A real festive treat! Hand-shaped and decorated as a Christmas pudding, this prime quality mature Scottish cheddar makes for the perfect yuletide indulgence.

Type of Milk: Cow's
Origin: Scotland
Lead time: 7 days



1817



Scottish Arran Cheese Shop Oak Smoked Red Wax Cheddar | 1.5KG

A creamy, smoked Scottish cheddar.
Type of Milk: Cow's
Origin: Scotland
Lead time: 1 day



1883



Gigha Tog Old Smokey Cheese
Smoke Flavoured Mature Scottish Cheddar.

Type of Milk: Cow's
Origin: Scotland
Lead time: 1 day



1896



Gigha Tog Plain Jane Cheese
Scottish Mature Cheddar

Type of Milk: Cow's
Origin: Scotland
Stock item



1898



Gigha Tog Lazy Ploughmans
Caramelised Onion Cheese

Scottish Mature Cheddar with
Caramelised Onion
Type of Milk: Cow's
Origin: Scotland
Lead time: 1 day



2839



Applesmoke Mature Cheddar Red
Wax | 900G

Smoke Flavoured Mature Scottish
Cheddar
Type of Milk: Cow's
Origin: England
Lead time: 1 day



1888



Gigha Tog Captains Claret Cheese
Scottish Mature Cheddar with Red
Wine

Type of Milk: Cow's
Origin: Scotland
Lead time: 1 day



1894



Gigha Tog Ben Gunn Chive Cheese
Scottish Mature Cheddar with
Chives

Type of Milk: Cow's
Origin: Scotland
Stock item



1895



Gigha Tog Poachers Choice Cheese
Scottish Mature Cheddar with
Garlic

Type of Milk: Cow's
Origin: Scotland
Stock item



2941



Smoked Mozzarella Cheese | KG
A block of semi-firm, elastic, smooth Mozzarella cheese which is ideal for cooking with. Smoked on the Farm at Carron Lodge.

Type of Milk: Cow's
Origin: Italy
Lead time: 1 day



2943



Applewood Smoked Cheese | KG
Cheddar cheese blended with a natural smoke flavour, and surface dusted with paprika.

Type of Milk: Cow's
Origin: England
Lead time: 1 day



3015



Snowdonia Black Bomber Cheese
| 200G

2010 Silver Medal at the Nantwich International Cheese Show, 2007 World Cheese Award Bronze winner, this select Extra Mature Cheddar is the flagship product of the range. Creamy & smooth this product has a unique texture & taste.

Type of Milk: Cow's
Origin: Wales | Lead time: 1 day



SEASONAL AND WAX COATED CHEESE

7017



Arran Cheese Shop Scottish Cheddar with Arran Mustard | 200G

A Scottish cheddar with mustard flavouring.

Type of Milk: Cow's

Origin: Scotland

Lead time: 1 day



7019



Arran Cheese Shop Balmoral Scottish Cheddar Cheese with Claret | 200G

A Scottish cheddar laced with full-bodied with claret.

Type of Milk: Cow's

Origin: Scotland

Lead time: 1 day



7020



Arran Cheese Shop Scottish Cheddar Cheese with Chilli | 200G

A Scottish cheddar with chilli flavouring.

Type of Milk: Cow's

Origin: Scotland

Lead time: 1 day



7024



Arran Cheese Shop Scottish Cheddar Cheese with Crushed Herb | 200g

A Scottish cheddar with crushed herb flavouring.

Type of Milk: Cow's

Origin: Scotland

Lead time: 1 day



7025



Arran Cheese Shop Scottish Islander Whisky Cheddar Cheese | 200G

A Scottish cheddar with whiskey flavouring.

Type of Milk: Cow's

Origin: Scotland

Lead time: 1 day



7026



Arran Cheese Shop Scottish Kilbride Medium Mature Cheddar | 200G

A smooth and creamy Scottish cheddar.

Type of Milk: Cow's

Origin: Scotland

Lead time: 1 day



7021



Arran Cheese Shop Scottish Caramelised Onion Slow Matured Cheddar Cheese | 200G

A Scottish cheddar with caramelised onion flavouring.

Type of Milk: Cow's

Origin: Scotland

Lead time: 1 day



7022



Arran Cheese Shop Scottish Crushed Stem Ginger Matured Cheddar | 200G

A Scottish cheddar with ginger flavouring.

Type of Milk: Cow's

Origin: Scotland

Lead time: 1 day



7023



Arran Cheese Shop Scottish Hamiltons Chive Cheddar Cheese | 200G

A Scottish cheddar with chive flavouring.

Type of Milk: Cow's

Origin: Scotland

Lead time: 1 day



7027



Arran Cheese Shop Scottish Oak Smoked Cheddar Cheese | 200G

A Scottish smoked cheddar.

Type of Milk: Cow's

Origin: Scotland

Lead time: 1 day



7028



Arran Cheese Shop Scottish Cracked Black Peppercorn Cheddar | 200G

A Scottish cheddar with black peppercorn flavouring.

Type of Milk: Cow's

Origin: Scotland

Lead time: 1 day



7030



Arran Cheese Shop Scottish Smoked Garlic Cheddar Cheese | 200G

A Scottish cheddar with garlic flavouring.

Type of Milk: Cow's

Origin: Scotland

Lead time: 1 day



SEASONAL AND WAX COATED CHEESE

12215



Sheese Vegan Feta Cheese | 200G
 Sheese is a vegan, kosher and dairy free cheese made with coconut oil and an ever so slightly crumbly texture.
 Origin: Continental
 Lead time: 1 day



12747



Arran Cheese Shop Scottish Chunky Pickle Cheddar | 200G
 A Scottish cheddar with chunky pickle.
 Type of Milk: Cow's
 Origin: Scotland
 Lead time: 1 day



MIXED MILKS CHEESE

Aimed more for both kitchen and deli use, these cheeses are ideal for salads, sandwiches and hot dishes.

1829



Feta Cheese | 200G

A Greek cheese with a tangy, sharp flavour and creamy texture.

Type of Milk: Sheep & Goat

Origin: Continental

Lead time: 1 day



2957



Greek Feta Cheese | 900G (V)

This Feta cheese has a tangy flavour and typical dry, crumbly nature; making it the ideal addition to any Greek salad. Type of Milk: Sheep & Goat

Origin: Continental

Lead time: 1 day



1830



Tinned Feta Cheese | 500G

A semi-firm yet creamy cheese with a smooth texture and white, glossy appearance. This Feta Style Cheese is matured in brine.

Type of Milk: Sheep & Goat

Origin: Continental

Lead time: 1 day



1840



Halloumi Cheese | 240G

Halloumi or Hallumi is a Cypriot semi-hard, unripened brined cheese made from a mixture of goats' and sheep milk, and sometimes also cows' milk. It has a high melting point and so can easily be fried or grilled.

Type of Milk: Cow, Goat, Sheep

Origin: Continental

Lead time: 1 day



CHEESE WHEELS FOR WEDDING CAKES




A cheese wedding cake is rising in popularity and Braehead Foods have all the ingredients to create a cheese lovers alternative to the traditional wedding cake. We can supply a variety of our cheeses in wheels to bring a tiered cheese cake to your guests. From Dunlop Cheese to Organic Clava Brie or a Scottish Hebridean Blue Cheese, we can provide you a wide selection of our finest cheeses to create something to suit all guests tastes. Perfectly partnered with our Arran Oaties, Perfyit Piccalli or Harlequin Olives to give the most delectable finishing touches to the cheese centrepiece.




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