



HINCHLIFFE'S®

EST. 1929

Cheese Wedding Cakes

NEW

Your special day deserves a truly exceptional cheese wedding cake

Create the wow factor with a Cheese Wedding Cake from Hinchliffe's Farm Shop's artisan Deli as a great alternative or addition to the more traditional fruit and sponge based varieties.

It will offer you and your guests something different, something tasty and an extra savoury course to tuck into at your wedding breakfast.

We have 4 specially selected sizes to cater for most occasions (from 50 – 130 guests) but bespoke packages can be arranged if they do not suit your requirements.

All our cakes come "naked", as seen leaving you to trim and decorate them in your individual theme and style.

Our cakes are priced boxed and to collect.

We also offer a range of biscuits, pickles, fruits, chutneys and other accompaniments and we can arrange delivery and decoration.

Additional fees apply.



The Eye Full Tower



Feeds
50 – 60
guests

Langres
Flatcapper Northern Brie
Bluemin White
Matured Ribblesdale Goats

£120.00

The Woodland Matured



Feeds
30 – 40
guests

Bluemin White
Flatcapper Northern Brie
Cornish Yarg
Matured Ribblesdale Goats
Neufchatel

£135.00

The Grommit Mountain

Feeds
120 – 130
guests

Flavoured Wensleydale Truckle
Smoked Coverdale
Yorkshire Blue
Wensleydale with Cranberry
Traditional Wensleydale

£149.00

Bride to Brie



Feeds
120 – 130
guests

Neufchatel
Cornish Yarg
Bluemin White
Reiver
Traditional Wensleydale

£199.00

The Eye Full Tower

Langres:

A French cheese from the plateau of Langres in the region of Champagne-Ardenne, this cows' milk cheese is soft, creamy in colour and slightly crumbly. It's less pungent than Epoisses de Bourgogne, its local competition.

Flatcapper Northern Brie:

White mould ripened cheese made with pasteurised organic cow's milk. Exclusive to Cryer & Stott Cheese-mongers this stunning cheese is created 15 miles outside of Yorkshire. Its flavour fills the mouth with intensity and the luxurious creamy texture rounds off a sumptuous taste experience.

Bluemin White:

A soft, creamy, mould ripened cows' milk cheese. This cheese ripens from the outside, developing an almost brie like texture with a velvety blue rind. Made by Judy Bell at Shepherds Purse Creamery Thirsk.

Matured Ribblesdale Goats:

This lovely natural rind goats cheese is made by Iona Hill at the Ribblesdale Dairy Hawes North Yorkshire. The cheese is matured for four months giving it a good solid creamy taste & stunning natural rind.

The Grommit Mountain

Bluemin White:

A soft, creamy, mould ripened cows' milk cheese. This cheese ripens from the outside, developing an almost brie like texture with a velvety blue rind. Made by Judy Bell at Shepherds Purse Creamery Thirsk.

Flatcapper Northern Brie:

White mould ripened cheese made with pasteurised organic cow's milk. Exclusive to Cryer & Stott Cheese-mongers this stunning cheese is created 15 miles outside of Yorkshire. Its flavour fills the mouth with intensity and the luxurious creamy texture rounds off a sumptuous taste experience.

Cornish Yarg:

Produced from a recipe dating back to the 13th century, Cornish Yarg was conceived by cheese making couple, Allan and Jenny Gray on their farm near Bodmin Moor. Its unusual name stems not from the Cornish language, but is simply their surname spelt backwards. Its semi hard texture is often compared to Caerphilly at its core, though the outer layer is distinctively creamier and its identifying feature is the edible jacket of nettle leaves it wears.

Matured Ribblesdale Goats:

This lovely natural rind goats cheese is made by Iona Hill at the Ribblesdale Dairy Hawes North Yorkshire. The cheese is matured for four months giving it a good solid creamy taste & stunning natural rind.

Neufchatel:

A lovely, ages-old, cheese from Normandie that has a pure, creamy and luxurious taste similar to that of a Camembert. This is the AOC UNPASTEURISED, imported from Normandy. Neufchatel is famous for its heart shape.

The Woodland Matured

Flavoured Wensleydale Truckle:

A Wensleydale weighing 200g flavoured with either Ginger, Cranberries, Mature Cheddar or Apricot.

Smoked Coverdale:

Made by Wensleydale Dairy Products in Hawes, North Yorkshire, this unique cheese is smoother than Wensleydale cheese and has a sharper flavour, it is gently smoked over oak chippings. Perfect if you like an exceptionally creamy cheese with a bit more bite.

Yorkshire Blue:

Made from locally produced good quality cow's milk, this is a hand-crafted blue cheese with a buttery texture and a creamy taste. A rich, altogether softer and more delicate cheese than the Blue Stilton. This blue cheese is made the Roquefort method.

Wensleydale with Cranberry:

This traditional cheese is produced by the Wensleydale Dairy in Hawes, this Wensleydale is spiced up with cranberries, giving it a sweet tang.

Traditional Wensleydale:

This semi-hard full fat cheese is made at the Hawes Creamery, where it has been produced for nearly a century, using milk from forty-three farms all within ten miles of the Creamery.

Bride to Brie

Neufchatel:

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Bluemin White:

A soft, creamy, mould ripened cows' milk cheese. This cheese ripens from the outside, developing an almost brie like texture with a velvety blue rind. Made by Judy Bell at Shepherds Purse Creamery Thirsk.

Reiver: Mould-ripened with the robust aroma of autumn leaves, this cheese has a complexity of flavour that demands a sophisticated palate. Made by The Northumberland Cheese Company. This cheese is One to savour as it develops towards a lingering finish.

Traditional Wensleydale:

This semi-hard full fat cheese is made at the Hawes Creamery, where it has been produced for nearly a century, using milk from forty-three farms all within ten miles of the Creamery.

Get in touch

Having a bit of a do? Let Hinchliffe's take care of the all the food.....

Hinchliffe's offers a comprehensive catering service for any kind of occasion, whether it's a celebration with friends and family or a business event.

When you've a crowd to feed, we can cater for anything from an informal buffet to a gourmet banquet. What's more, we can serve it either here at Hinchliffe's Restaurant, in your own home, or at any other venue of your choice. We take care of everything so you can simply relax and enjoy the occasion.

Whatever you choose, our mouth-watering menus are always created using the finest possible ingredients from our own farms and selected local suppliers.

So whether you need a birthday or anniversary meal, a christening or funeral tea, a wedding breakfast or a gourmet experience to wow your clients, we can provide it.

Hinchliffe's Farm Shop & Restaurant

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