

CHEESE CELLAR

DAIRY ESSENTIALS





CHEESE CELLAR

Good food should not be a luxury reserved for special occasions.

At Harvey & Brockless, we believe eating well is an essential pleasure of everyday life. That's why we go the extra mile to find stunningly good cheeses and speciality foods. And for our Cheese Cellar Dairy Essentials range, we sell them at remarkably reasonable prices. In our book, good value doesn't mean you should compromise your standards. This is only possible because of Harvey & Brockless' long history and considerable buying power. Bought by the grandfather of one of our directors 45 years ago (from a Mr Harvey and Mr Brockless in Sussex), the company has matured like a fine Stilton over the years to become a mainstay of the British cheese sector with its own unique personality.

Today the business is fully BRC accredited, employs more than 400 people and has forged close ties with farms, cheese-makers and food producers. These links, combined with our reach and economies of scale, underpin our core ranges of cheese, butter, yoghurts and accompaniments.

A cut above

Take our Parmigiano Reggiano. While some entry-level Parmesans are aged for just over a year, ours is matured for 24 months by a fourth-generation family business with its own farms in Emilia-Romagna. The resulting cheese has a wonderful granular texture and complex fruity flavour, making it just as at home on a cheeseboard as grated over pasta.

We go to similar lengths with Cheddar. Harvey & Brockless supplies more than 2,500 tonnes of the nation's favourite cheese a year, which means our prices are always competitive.

But more importantly we know first hand that the flavour and texture is consistently excellent.

All our Cheddars, from Croxton Manor Mild to Butler's Secret Extra Mature, are personally graded by two of our directors – Jonnie and Nicky – not once

but twice. First at the dairy to pick the best batches and then again when the cheese is fully matured to make sure it is good enough for our Cheese Cellar Dairy Essentials range.

Perfect pairings

A cheese without a good chutney or cracker is only half the experience, which is why we take our accompaniments just as seriously as the Blues and Bries they are served with. From Spanish Membrillo to oatcakes baked on the island of Orkney, the range has been curated to perfectly match our cheeses.

Our passion for flavour, which is at the heart of the entire Cheese Cellar Dairy Essentials range, is backed up by regular in-house taste tests. It's a tough job!

We also hold frequent tastings and open days for customers and producers, where they can meet, eat and share knowledge.

Other strengths include state-of-the-art cutting, packaging and assembly capabilities at our BRC-accredited production facility, plus prompt national delivery from our own vans.

We think our attention to detail and refusal to cut corners is one of the reasons why we have built such an eclectic and interesting mix of customers, ranging from the smallest deli's to the largest food manufacturers. Wholesalers, contract caterers, hotel groups, major airlines and high street restaurant chains are all important to us. In fact, we like to deal with people who are as fired up about good food as we are, whether that's British Airways, Nandos, Selfridges, The Gordon Ramsey Group or The Savoy.

Whatever we do, from sourcing amazing food to delivering it on time, we always stick to one simple rule - an absolute dedication to honest, authentic, remarkable food. After all, life is too short for bad cheese.

“They might not cost the earth, but the products in the Cheese Cellar Dairy Essentials range punch above their weight in terms of flavour and quality.”

PRODUCTION

It turns out that size does matter after all.

At least, it does to the team of skilled staff at our Battersea production site close to the River Thames, who are obsessed by the width, length, shape and weight of cheese.

They can cleave a giant hunk of mature Cheddar into tiny wedges with just a few strokes or precision cut a Brie into perfect individual slices in the blink of an eye on remarkably clever machines.

Skillful precision

Our flexibility comes from investing heavily in state-of-the-art production and packaging equipment; from ultra-sonic cutters that can surgically dissect even the softest cheeses into dainty slices, to flow-wrapping lines that can package them in seconds.

We also believe strongly in old-fashioned hand wedging with an experienced and talented group of production staff, who are virtuosos with an array of razor-sharp cutting tools.

Harvey & Brockless is unrivalled in our ability to add value to cheese. We are unique because we are able to offer such a diverse range of services and products.

This is reflected in our varied customer base, which includes restaurant chains, pub groups, food manufacturers, major airlines and football stadia. We also supply prestigious sporting events, such as Wimbledon, Ascot and Henley.

Versatility

Each business has very different requirements, but our flexibility means we can provide them not only with specific shapes and weights, but we can also assemble and package cheese in different ways.

If a customer wants an individually wrapped, bite-sized piece of cheddar, that's not a problem. We can even pop it into a snack pack with some crackers, a mini-pot of butter and a plastic knife.

“We can supply cheese in pretty much any form a customer requires whether that's wedged, sliced, diced, grated, shaved or crumbed.”

We also provide bespoke, ready-to-serve cheese boards, incorporating individual slices and wedges weighing 15g and upwards. These can be delivered in trays to be put together by the customer or we can pre-assemble the cheeses on the plate for operators to serve directly to guests.

More than just cheese

We might be best known for our fromage, but Harvey & Brockless supplies a much wider range of speciality foods, which can be individually portioned and assembled in the same way. From Charcuterie and Olives to bespoke dips and dressings, we offer a complete service that gives airlines for example control over portion size and dramatically reduces wastage. Information sheets to help with staff training or a menu for travellers are all part of the service.

This versatility extends throughout the business all the way through to ordering and delivery. We have a dedicated and experienced Customer Support Team, who are on hand to answer questions and organise deliveries, while telephone ordering is available 24 hours a day, seven days a week.

Each cheese will, of course, be cut to size and perfectly proportioned for the job in hand, whether that's taking centre stage on a cheeseboard or adding pizzazz to a plate of pasta.

We want to be sure our products arrive on time and in perfect condition, so have invested in our own fleet of more than 60 chilled vehicles, which gives us national coverage from sites in London, the Midlands, the South West, the North and Scotland.

Customers that place an order with us before midnight (11pm in some areas) will be greeted bright and early the next morning by one of our drivers bearing a box of culinary treasures.

For further details on our production items or to speak to us about a bespoke order please contact your local account manager or call our Customer Support Team.





ASSEMBLY & CUTS OF CHEESE

CRUMBED

Chevre Log 1kg	FG057
Danish Blue 2kg	SN019C
Feta 1kg	GR015C1
Greek Feta Hand Crumbed 2kg	GR009C
Stilton 2kg	EB003
Wensleydale 1kg	EC324
White Stilton 1kg	EB009

DICED

Cheddar Mild 13mm 2kg	EN145D13
Feta Hand Diced 16mm 900g	GR009D16
Paneer Hand Diced 16mm 2kg	EN13716MM

FLOW WRAP MINI'S

BUTLER'S SECRET

Cheddar Extra Mature 20g x 50	IP204
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CROXTON MANOR

Cheddar Mild 20g x 40	IP023
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Cheddar Mild Cracker & Spread 20g x 100	IP206
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Red Leicester 20g	IP157
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Selection: Double Gloucester, Mild Cheddar & Red Leicester 20g x 40	IP025
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GRATED AND SHAVED

BUTLER'S SECRET

Cheddar Extra Mature Grated 2kg	EN139G
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CROXTON MANOR

Cheddar Mature Grated 2kg	EN127G
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Cheddar Mild Grated 2kg	EN131G
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Red Leicester Grated 2kg	EN123G
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OTHER CHEESES

Emmental Grated 2kg	FC491G
Grana Padano Grated Strands 1kg	IT077G1
Gruyère Swiss Grated 2kg	SW560
Italian Hard Shaved 1kg	IT160
Monterey Jack Grated 2kg	EN027
Mozzarella Grated 2kg	IT831
Parmesan Reggiano Grated Strands 1kg	IT799
Parmesan Reggiano Shaved 1kg	IT695
Pecorino Grated 1kg	IT065G1

SLICES

Cheddar Mature 20g, 3kg	EN069S20P3
Emmental 20g, 1kg	FC491S20P1
Emmental Slice 20g x 50 1kg	SW568
Gouda 25g, 1kg	DU021S25F1
Gruyère 20g, 2kg	SW020S20F2
Halloumi 28g x 20	GR002
Havarti 20g, 1kg	SN037S20C1
Jarlsberg 20g, 3kg	SN043S20F3
Mozzarella Danish 20g, 3kg	SN055S20F3
Red Leicester 30g, 3kg	EC687S30F3

WEDGES

Austrian Smoked 20g x 100	GE064W20XH
Brie Core Cuts 3kg	FC100
Cashel Blue 25g x 100	IR025W25XH
Devon Blue 30g x 50	EB135W30X50
Double Gloucester 120g x 10	EN119C12X10
Goat Disc 20g x 50	FG077S20X50

Gouda 10g x 100	DU021W10XH
Gubbeen 25g x 48	IR040W25X48
Lancashire 50g*	EC618W50
Shropshire Blue 20g x 100	EB147W20XH
Somerset Camembert Croxton Manor 20g x 50	EC739W20X50
Stilton 20g x 100	EB107W20XH
Wensleydale 30g x 100	EC803W30XH

* Minimum order x10

Please note, weights given are approximate

ASSEMBLY

We can work with you to create any combination of anti pasti or cheese snack boxes, combined cheese and charcuterie platters and cheese boards. Please contact our Customer Support Team to discuss the options. Minimum order quantity applies.

Snack Box Balsamic Onions, Bocconcini, Delsa Cracker Pack, Diced Feta, Kefalonias Mixed Pitted Olives, Mezze Hummus, Semi Dried Tomatoes, Stuffed Red Peppers.

Bespoke Premium Cheeseboard Choose from a selection.

Cheese and Charcuterie Board Bath Oval Biscuit Pack, Black Combe Ham, Chorizo, Comfy Onion Marmalade, Cornichons, Manchego, Picos Blue, Saint Maure, Salami, Somerset Camembert, Stuffed Red Peppers.

Cheese and Charcuterie Board



A full list of the products seen on previous page:

1 Mozzarella Grated, 2 Cheddar Grated Butlers Secret, 3 Gruyère Swiss Grated, 4 White Stilton Crumbed, 5 Chevre Log Crumbed, 6 Havarti Slices 28g, 7 Red Leicester Mini Croxton Manor 20g, 8 Gruyère Slices 20g, 9 Brie Core Cuts, 10 Wensleydale Crumbed, 11 Mozzarella Danish Slices 20g, 12 Parmesan Reggiano Grated Strands, 13 Pecorino Grated, 14 Grana Padano Grated Strands, 15 Devon Blue Wedge 30g, 16 Cheddar Mild Mini Croxton Manor 20g, 17 Red Leicester Slices 30g, 18 Feta Crumbed, 19 Feta Diced 8mm, 20 Feta Diced 16mm, 21 Red Leicester Grated Croxton Manor, 22 Austrian Smoked Wedge 20g, 23 Lancashire Wedge 50g, 24 Monterey Jack Grated, 25 Greek Feta Hand Crumbed, 26 Wensleydale Wedge 30g, 27 Double Gloucester Wedge 120g, 28 Gouda Wedge 10g, 29 Red Leicester Diced 12mm, 30 Paneer Diced 16mm, 31 Mild Cheddar Diced 13mm, 32 Parmesan Reggiano Shaved, 33 Gouda Slices 25g, 34 Cheddar Mature Slices 20g, 35 Goat Disc 20g, 36 Danish Blue Crumbed, 37 Stilton Crumbed, 38 Somerset Camembert Wedge Croxton Manor, 39 Jarlsberg Slices 20g, 40 Emmental Grated, 41 Emmental Slices 20g

SOFT & SEMI-SOFT CHEESES

Silky, yielding and unctuous; there's nothing quite like a perfectly ripe soft cheese for sheer indulgence.

So we've carefully curated a selection that will make curd nerds go weak at the knees.

While Camembert is made all over France, our Le Fin Normand comes from the cheese's original Normandy heartland. Family-owned business Gillot, which has been making cheese for more than 100 years, sources milk from farms within 25km so its cheese fully expresses the lush Norman landscape. Rich, buttery and with hints of grass and mushroom, Le Fin is a mainstay of the kitchen or the deli counter.

Likewise, the rolling hills of the West Country inspire our Croxton Manor Somerset Brie. Made at the Lubborn Creamery in the valley of Cricket St Thomas using locally sourced milk, the cheese is matured for at least four weeks to achieve a creamy texture, velvety rind and fresh flavour.

BRITISH ISLES

Brie West Country Croxton Manor 2.3kg	EC737
Brie West Country Croxton Manor 1.1kg	EC738
Capricorn Goat 100g	EG011

FRENCH

Brick Brie 900g	FC399
Brie 60% 3kg	FC395
Brie French 60% 1kg	FC417
Camembert Le Fin Normand 250g	FC431
Camembert President 145g	FC435
Camembert President Portion 30g x 8	FC443
Camembert Rustique 1kg	FC445
Camembert Rustique 250g	FC447
Chevre Log 1kg	FG021
Goat Log Fresh Rindless 1kg	FG019
Goat Log Merci Chef 1kg	FG015
Goat Log Merci Chef No Rind 125g	FG012
Laughing Cow Portion 17.5g x 80	IP109
Melusine Goat Log 180g	FG031

Port Salut 2kg	FC613
Port Salut Minis 20g x 40	IP125
Port Salut Portions 185g x 8	IP123
Raclette French Livradois 1/4 1.75kg	FC623
Reblochon AOC Savoie Lait Cru 240g	FC629
St. Albray 2kg	FC653
Vignotte 2.5kg	FC675

ITALIAN

Bel Paese 2.5kg	IT005
Bel Paese Crema Portions 25g x 24	IP055

Please note, weights given are approximate

1 Brie West Country Croxton Manor 2.3kg, **2** Brie West Country Croxton Manor 1.1kg, **3** Melusine Goat Log 180g, **4** Reblochon AOC Savoie Lait Cru 240g, **5** Port Salut 2kg, **6** Raclette French Livradois 1/4 1.75kg, **7** Chevre Log 1kg, **8** Camembert Le Fin Normand 250g, **9** Brie French 60% 1kg, **10** Camembert President Portion 8 x 30g, **11** Capricorn Goat 100g, **12** Camembert President 145g, **13** Brick Brie 900g, **14** Camembert Rustique Artisan 1kg



FIRM & HARD CHEESES

Hard cheeses are the workhorses of the kitchen.

Whether it's a slice of Cheddar in a sandwich, a wedge of Comté on the cheese-board or shavings of Parmesan melted into risotto. But just because a cheese is used every day, doesn't mean it should be taken for granted. Quite the opposite in fact.

Our Grana Padano is matured for 14 months to ensure a hard, granular texture and complex layers of sweet and savoury flavours. It's made for us by the Filippini family in Reggio Emilia, using unpasteurised milk. Production is governed by strict rules laid down under its Protected Denomination of Origin (PDO) status, which ensures tradition and authenticity.

Our Gruyère is also protected under EU law. It is made with raw milk in copper vats and matured for at least five months to achieve a rich, nutty flavour and pliable texture. An essential ingredient for everything from onion soup and omelettes to quiche and scones.

BRITISH ISLES

BUTLER'S SECRET

Cheddar Extra Mature 2.5kg EN003

CROXTON MANOR

Caerphilly Block 2.5kg EC887

Cheddar Coloured Mild Block 5kg EN073

Cheddar Mature Block 5kg EN069

Cheddar Mild Block 5kg EN071

Double Gloucester Block 5kg EC517

Lancashire Block 2.5kg EC895

Red Leicester Block 5kg EC687

Wensleydale Block 2.5kg EC323

White Cheshire Block 2.5kg EC321

OTHER CHEESES

Burger Slices 1.4kg EC365

Cheddar Black Bomber Snowdonia 200g WE041

Cheddar Coastal Block 5kg EN025

Cheddar Vintage Barbers 1833 1.2kg EN067

Godminster Organic 1kg EC553

Monterey Jack Waxed Block 1.25kg EN649

White Stilton 1.1kg EB183

DUTCH

Edam Ball 1.8kg DU010

Edam Rindless Block 3kg DU020

Edam Sticks 20g x 40 IP121

Gouda Young 4.5kg DU030

FRENCH

Babybel Mini 20g x 96 IP051

Emmental Block 1.75kg FC593

Juraregal 1.6kg FC521

Comté Block 1kg FC487

ITALIAN

Fontal 1/4 3kg IT015

Grana Padano 14 Month 1/16 2kg IT857

Grana Padano 14 Month 1/32 1kg IT128

Grana Padano Powder Grated 1kg IT057

Grana Padano Shaved 1kg Bag IT056

Italian Style Grated Powder 1kg IT050

Parmesan Reggiano 24 Month 2.4kg IT064

Parmesan Reggiano 24 Month 1.25kg IT130

Pecorino Romano 1/8 3.5kg IT065

Provolone Piccante in wax 5kg IT069

SCANDINAVIAN

Danish Mozzarella 200g SN024

Danish White Salad Cheese In Brine 2kg SN071

Havarti Block 4.2kg SN037

Jarlsberg 1/8 1.25kg SN044

SWISS

Emmentaler King Cut 3.5kg SW010

Gruyère King Cut 2.6kg SW020

Le Gourmet Block 3.2kg SW584

Please note, weights given are approximate



1 Jarlsberg 1/8 1.25kg, 2 Parmesan Reggiano 24 Month 2.4kg, 3 Wensleydale Block Croxton Manor 2.5kg, 4 Pecorino Romano 1/8 3.5kg, 5 Grana Padano 14 months 1/32 1kg, 6 Gruyère King Cut 2.6kg, 7 Red Leicester Block Croxton Manor 5kg, 8 Cheddar Mild Block Croxton Manor 5kg, 9 Extra Mature Cheddar Butlers Secret 2.5kg, 10 Emmentaler King Cut 3.5kg, 11 Edam Ball 1.8kg

SMOKED & FLAVOURED CHEESES

Sometimes the uniform white and yellow hues of a cheeseboard need perking up.

That's when smoked and flavoured cheeses come into their own. Non-conformist, unconventional and just a little bit daring, these are the rule-breakers of the cheese world, which ironically have become classics in their own right.

Adding fruit to cheese was once a radical idea, but now Wensleydale and Cranberries is one of the most popular cheeses in the country.

Our Wensleydale is made in Yorkshire by the Wensleydale Creamery, which has long safeguarded the region's cheese-making heritage. Using milk from local family-run farms where cows graze on limestone pastures, the cheese beautifully balances acidity and sweetness with a trademark crumbly texture.

Another modern classic that packs a punch is Applewood – a sweet smoky cheese from Somerset, which is dusted with paprika. It adds a wonderful depth to quiches, croquettes and fish pies.

BRITISH ISLES

Abbot's Bronze 1.25kg	EC030
Applewood Block 3.5kg	EC368
Applewood Half 1.5kg	EC021
Bowland 1.5kg	EC369
Charnwood 1.2kg	EC385
Cheddar Smoked Block 2.5kg	EC449
Cheddar Smoked Snowdonia 2kg	WE050
Cotswold 1kg	EC483
Double Gloucester Onion & Chive 1.2kg	EC340
Five Counties 1kg	EC099
Five Counties 2kg	EC541
Green Thunder Snowdonia 2kg	WE022
Harlech Wheel 1.5kg	WE026
Hereford Hop 2kg	EC569
Huntsman 1.9kg	EC572
Mexicana 1.5kg	EC639

Oakwood Smoked 2kg	EC655
Pickle Power Snowdonia 200g	WE017
Red Devil Snowdonia 200g	WE021
Red Storm Snowdonia 2kg	WE027
Sage Derby Block Croxton Manor 2.5kg	EC889
Stilton White & Apricot Sunburst 1.1kg	EC755
Tintern Wheel 2kg	WE095
Wensleydale & Cranberries Hawes 1.25kg	EC903
Windsor Red 1.1kg	EC841
Y Fenni 2kg	WE100

FRENCH

Boursin Garlic 80g	FC385
Boursin Garlic 150g	FC383
Boursin Pepper 150g	FC389
Rambol Walnut 2kg	FC627
Roule Garlic & Herb 1/2 900g	FC639

GERMAN/AUSTRIAN

German Smoked Portion 20g x 50	IP103
Smoked Log 2kg	GE064

ITALIAN

Mozzarella Smoked (Scamorza) 250g	IT466
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Please note, weights given are approximate

1 Applewood Half 1.5kg, 2 Sage Derby Block Croxton Manor 2.5kg, 3 Boursin Garlic 150g, 4 Smoked Log 2kg, 5 Red Devil Snowdonia 200g, 6 Y Fenni 1.5kg, 7 Mozzarella Smoked (Scamorza) 250g, 8 Oakwood Smoked 2kg, 9 Charnwood 1.2kg, 10 Wensleydale & Cranberries Hawes 1.25kg, 11 Cheddar Smoked Block 2.5kg



BLUE CHEESES

We are never happier at Harvey & Brockless than when we get the blues.

That's because the complex layers of flavours you get in a blue cheese are unique. From sweet and savoury to spicy and buttery, we work hard to make sure all the blue cheeses in our Dairy Essentials range hit the right notes.

Our Stilton is made by the master cheese-makers of Long Clawson in Leicestershire – a co-operative of dairy farms that has been in business for more than 100 years. Each individual round of Stilton is graded and hand-selected to ensure blue veins radiate evenly from the centre, and that there is the right balance between crumbly texture and tangy flavour.

A similar level of care and attention goes into our Cantorel Roquefort, which is made in a traditional way protected by EU and French law. The salty, piquant ewe's milk blue is aged in the caves of Combalou in southern France, which help the classic blue-green veins to develop.

BRITISH ISLES

Blacksticks Blue Baby 500g	EB019
Blacksticks Blue 2.5kg	EB091
Oxford Blue Mini 320g	EB037
Oxford Blue 2.5kg	EB141
Shropshire Blue Cropwell Bishop 1/4 2kg	EB001
Stilton Croxton Manor Wedge 450g	EB076
Stilton Long Clawson 1/2 4kg	EB093
Stilton Long Clawson Ring 2kg	EB165
Stilton Long Clawson Wedge 220g	EB356

FRENCH

Bleu D' Auvergne 1/2 1.25kg	FC021
Bresse Bleu 250g	FC031
Fourme D'Ambert Puy Laveze 2.2kg	FC037
Roquefort Cantorel 1.4kg	FE011
St. Agur Coupe Demi 1.15kg	FC044

GERMAN / AUSTRIAN

Cambozola 2.2kg	GE045
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ITALIAN

Dolcelatte Galbani 1/8 1.6kg	IT010
Gorgonzola 1.5kg	IT480

SCANDINAVIAN

Danish Blue Wedge 100g	SN025
Danish Blue Whole 3.1kg	SN019

Please note, weights given are approximate

1 Roquefort Cantorel 1.4kg, 2 Cambozola 2.2kg, 3 Danish Blue Wedge 100g, 4 Blue D'Auvergne 1/2 1.25kg, 5 Stilton Croxton Manor Wedge 450g, 6 Fourme D'Ambert Puy Laveze 2.2kg, 7 Dolcelatte Galbani 1/8 1.6kg, 8 St. Agur Coupe Demi 1.15kg, 9 Bresse Bleu 250g



FRESH CHEESES

If cheese is milk's great leap toward immortality, then these products represent its first step on the diving board.

Young, milky and supple in texture, fresh cheeses are much loved by chefs for their ability to carry other flavours, while imbuing dishes with a lactic vitality.

This is particularly true of our goat's curd, which is the perfect foil for Middle Eastern and Mediterranean flavours. Made with unpasteurised goats milk in our own Dairy in Worcestershire, we think it perfectly highlights how our Essentials range combines both exceptional quality and great value.

Another flexible performer is our Buffalo Mozzarella, which is made in Italy by the Collebianco family. Their dairy sources milk from buffalo farms on the Sele Plains of Campania to create a gloriously rich and creamy cheese. It melts beautifully on pizza, but is equally at home served with ripe tomatoes, a splash of olive oil and a dash of aged balsamic.

BRITISH ISLES

Buffalo Mozzarella Bocconcini 10g 1kg	IT941
Goats Cheese Balls in Oil Garlic & Herbs Boilie 1kg	IR016
Goat Curd Cheese Cellar Dairy 1.1kg	EG263

FRENCH

Crottin Vac Pac Padeloup 60g x 12	FG001
Goat Log Fresh Rindless 1kg	FG019
Goat Log Merci Chef No Rind 125g	FG012

GERMAN / AUSTRIAN

Mozzarella Ball 125g x 20	GE017
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GREEK

Feta Barrel Aged Kolios 200g	GR126
Feta Diced Cubes In Brine Kolios 3kg	GR122
Feta Kolios 200g	GR012
Feta Kolios 900g	GR015
Halloumi 250g	GR021
Halloumi Slices 28g x 20	GR002

ITALIAN

Buffalo Mozzarella Collebianco 125g x 16	IT191C
Buffalo Mozzarella Collebianco 200g	IT042
Burratina 150g x 12	IT092
Mascarpone Galbani 500g	IT029
Mascarpone Galbani 2kg	IT033
Mascarpone 2kg	IT300
Mozzarella Ball Galbani 125g x 12	IT041
Mozzarella Block Galbani 1kg	IT045
Mozzarella Bocconcini 8g 1kg	IT150
Mozzarella Cubetti Galbani 2.5kg	IT914
Ricotta Galbani 250g	IT076
Ricotta Galbani 1.5kg	IT089
Ricotta Ghidetti 1.5kg	IT305

SCANDINAVIAN

Mediterranean Style White Tinned 500g	SN017
Mozzarella Block Arla 2.3Kg	SN055
Paneer Cheese Savera 225g x 6	SN075
Salad Cheese 1cm Diced 14kg	SN015
White Salad Cheese in Brine 2kg	SN071

Please note, weights given are approximate

1 Halloumi 250g, **2** Mozzarella Bocconcini 8g 1kg, **3** Feta Kolios 900g, **4** Mozzarella Buffalo 200g, **5** Paneer Cheese Savera 225g x 6, **6** Mozzarella Ball 125g x 20, **7** Ricotta Ghidetti 1.5kg, **8** Mascarpone 2kg, **9** Goat Curd Cheese Cellar Dairy 1.1kg, **10** Buttermilk 5L, **11** Goat Log Merci Chef No Rind 125g, **12** Mozzarella Block Galbani 1kg, **13** Feta Barrel Aged Kolios 200g



DAIRY

There's more to Harvey & Brockless than cheese.

Our links with farms and dairies means we also have a long history of supplying butter, cream, yoghurt and cream cheese. Basically, if it's made from milk, we do it.

We're particularly proud of our own range of Croxton Manor butters, which are made with fresh milk from British cows raised to strict quality standards.

Perfect for enriching pastry dough, melting into sauces or lavishing on hot crumpets, the salted and unsalted butters are not blended and are additive free.

Another highlight of the range is Rodda's clotted cream, also known as 'Cornwall's crowning glory'. First invented in 1890 by the great-great-great grandmother of the current owners, the best friend of scones and jam is still made in the same way today. Local cream is gently baked until it is gloriously thick with a delicious golden crust. An essential part of a cream tea, Cornish Clotted Cream also elevates custard and trifles to new levels.

BUTTER BRICKS

CROXTON MANOR

Salted 250g x 40 DB089

Unsalted 250g x 40 DB083

LESCURE

Foil Wrapped Portion 10g x 100 DB105

Patisserie 1kg x 10 DB113

Salted Disc 16g x 150 DB155

Salted Rolls 250g x 20 DB115

Unsalted Brick 250g x 40 DB118

Unsalted Roll 250g x 20 DB117

PORTIONS

Salted Netherend 30g x 100 DB043

Unsalted Echire 30g x 100 DB095

Unsalted Netherend 30g x 100 DB045

OTHER BUTTER

Clarified 3kg DB091

Ghee 3kg DB076

Salted Roll Longley 250g x 10 DB123

Spreadable Lurpack 2kg x 4 DB080

Unsalted Block British 25kg DB063

Unsalted Roll Netherend 250g x 20 DB047

Salted Roll Quicques 250g x 10 DB002

Unsalted Roll Quicques 250g x 10 DB003

CREAM

Buttermilk 5L DM013

Clotted Cream 1kg DC027

Clotted Cream Roddas 907g DC033

Crème Fraîche Croxton Manor 2kg DC049

Crème Fraîche Montebourg 1kg DC039

Crème Fraîche Montebourg 5L DC043

Fromage Frais 1kg DS003

Sour Set Cream Croxton Manor 2kg DC059

Whipping Cream Lescure 35% Fat UHT 1L x 6 DC073

SOFT CHEESE

CROXTON MANOR

Cottage Cheese 2kg DS035

Full Fat Soft Cheese 1.5kg DS049

Low Fat Soft Cheese 2kg DS053

Luxury Soft Cheese 2kg DS039

OTHER SOFT CHEESE

Kiri Portion 18g x 480 IP149

Philadelphia 1.65kg DS021

Philadelphia 10kg DS025

Philadelphia Portion 16.7g x 24 IP119

YOGHURT

GREEK

Greek 1kg DY009

Greek 5kg DY011

GREEK STYLE

Croxton Manor 5L DY085

Rainy Lanes 5L DY087

Strained Virtually Fat Free 10kg DY086

NATURAL

Full Fat Stirred (Extra Thick) 5kg DY099

Labneh Tub 454g DM015

Low Fat Stirred Croxton Manor 5kg DY016

Mix Fruit Peupliers 125g x 12 DY005

Peupliers 125g x 12 DY003

Set Rainy Lanes 5L DY089

Please note, weights given are approximate

1 Unsalted Butter Portion Netherend 30g x 100,
2 Cottage Cheese Croxton Manor 2kg, 3 Sour Set Cream Croxton Manor 2kg, 4 Clotted Cream Roddas 907g,
5 Unsalted Butter Croxton Manor 250g x 40, 6 Natural Mix Fruit Peupliers 125g x 12, 7 Blueberry Slice Fresh As 200g,
8 Crème Fraîche Montebourg 1kg, 9 Philadelphia 1.65kg,
10 Greek Yoghurt 1kg, 11 Morello Cherry Puree Ponthier 1kg, 12 Fromage Frais 1kg, 13 Salted Butter Croxton Manor 250g x 40



For the full list of our Dairy Essentials please refer to the price list, ask your local account manager or speak to our Customer Support Team for further details No. 20

ACCOMPANIMENTS

Everyone likes a complement now and again and our cheese is no different.

So we have put together a seriously special selection of accompaniments to match our fabulous fromage. There is nothing 'value' about them, except for the price.

Traditionalists will love our range of Croxton Manor chutneys, which have been designed by us to perfectly partner cheese. Flavours include plum and ginger, spiced pear and onion marmalade. We also supply Continental classics, such as authentic Spanish membrillo and fig chutney.

Our oatcakes are made with wholegrain oats to a traditional 100 year old recipe on the island of Orkney by Stockan's. There's also plenty of expertise behind our Miller's Damsels crackers. The hexagonal wafers are made by a long-established family bakery in the Peak District using British stone-ground flour.

BISCUITS

Bath Oliver 225g	BI022
Carrs Retail Pack 125g	BI027
Damsels Buttermilk Retail Packs 125g x 12	BI139
Damsels Chef Selection 125g x 12 Buttermilk Charcoal & Wheat	BI026
Damsels Three Seed Retail Packs 125g x 12	BI141
Damsels Wheat Retail Packs 125g x 12	BI142
Duchy Originals Retail Pack 150g	BI097

CHUTNEYS

CROXTON MANOR

Comfy Onion Marmalade 1kg	CP051
Farmhouse Pickle 1kg	CP145
Rhubarb & Bramley Apple 1kg	CP148
Smoked Chilli Jelly 1kg	CP150
Sun Dried Tomato & Red Pepper	CP085

TRACKLEMENTS

Apple & Cider 1.3kg	CP003
Apricot & Ginger 1.3kg	CP033
Country Garden 1.3kg	CP053
Fig Relish 1.4kg	CP107
Green Tomato 1.3kg	CP043
Piccalilli Jar 1.2kg	CP124
Tomato 1.2kg	CP087



1 Crispbread Peters Yard, 2 Crispbread Peters Yard Mix Pack, 3 Wafers Charcoal Millers Damsels, 4 Baked Fig Ball, 5 Membrillo Quince, 6 Toast for Cheese Catering Mix: Apricots, Pistachios & Sunflower Seeds and Cherries, Almonds & Linseeds, 7 Chilli Jam Tracklements, 8 Stockans Oatcakes, 9 Fig & Almond Cake, 10 Comté, 11 Tomato & Red Pepper Chutney Croxton Manor, 12 Ragstone Goat Log, 13 Plum & Ginger Chutney Croxton Manor, 14 Stilton Croxton Manor, 15 Bittersweet Orange Set Fruit Conserve, 16 Caramelised Apple Set Fruit Conserve, 17 Pear Set Fruit Conserve, 18 Spiced Apple Set Fruit Conserve, 19 Applewood, 20 Plum Set Fruit Conserve, 21 Apricot Set Fruit Conserve, 22 Sweet Apple Chutney Croxton Manor, 23 Acacia Truffle Honey

For a full list of items please refer to our Price List.
For further information about any of the products in this brochure or
for assistance with placing an order please contact your local account
manager or call our Customer Support Team.

London 020 7819 6001 | Central 01905 829 830 | North 0161 279 8020
Scotland 0141 428 3319 | South West 01392 908 108

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