



*Premium Food...  
Prepared Fresh For You*

## CHEESE PLATE

A trio of chef's hand picked cheeses, prune and walnut log, muscatels, quince paste, ginger thins and crackers

Large **26**

Small **20**

### THE CHEESES

- **Rouzaire Fromage De Meaux** Situated 50kms east of Paris (Ile de France) the green region of Brie has a long history of cheese making. This is a refined cheese with a balanced appearance and smell, and the sweetness one would expect from a first class dairy product. Its rind looks like white velvet and when the cheese is very ripe, the top and sides will redden. The pate is compact, even textured and the colour of straw.
- **Suggestions:** "Pedro Ximenez Sherry" **glass 12**
- **Papillon Roquefort Black Label AOC (Appellation d'Origine Contrôlée)** Made in Roquefort-sur-Soulzon from raw ewes milk. Roquefort dates back to the time of Pliny in ancient Rome around AD79. In 1411, Charles V1 granted the people of Roquefort the monopoly of ripening the cheese in their caves. One of the great cheeses of the world, Roquefort is made from raw ewe's milk and is matured in the natural limestone caves of Mont Combalou in the commune of Roquefort-sur-Soulzon. Matured for up to 6 months, this wonderful cheese exhibits a clean, forceful flavour with a strong salt. The pate is damp and crumbly. The cheese melts on the palate, leaving an amazing flavour of mould and salt.
- **Suggestions:** "Bellarmine Auslese Riesling" **glass 8 bottle 32**
- **Queso San Simon** This extraordinary conical shaped cows' milk cheese is made in the flat pasture lands and forest region of Galicia on the North coast of Spain. Made from cows' milk, it is hand moulded and pressed slowly to remove all traces of whey. This result is a compact dense curd, which is then smoked over local hard wood before curing for 3 months. The flavour is milky and buttery with an underlying smoky aftertaste
- **Suggestions:** "Lunanuova 1998" **500ml bottle 110**  
(A special sweet Chianti in a signed bottle by renowned Italian winemaker Lionello Marchesi)