

Handmade Farmhouse Cheeses,  
Served with Homemade Apple Chutney and Fruit cake.

Selection of up to 3 cheeses	£6.75
Selection of up to 6 cheeses	£10.95

Old Smoked Farmhouse Wensleydale

A creamy flaky cheese with a fresh clean & slightly honeyed aroma. After maturation the cheeses are smoked over old Whiskey barrels to give a pleasant and subtle smoky finish.

Inglewhite Goat

Made by Adrian Rhodes at the Carron Lodge dairy in Preston. This is a pressed firm textured cheese with a subtle goaty flavour, and the characteristic pearly white colour that a great goats cheese should have.

Somerset Camembert

Somerset Camembert is made at the Luddorn creamery in Cricket St Thomas, south Somerset. It is rich and creamy with a soft edible white rind. As the cheese matures the curd softens, becoming a uniform butter or straw colour and developing a fuller flavour.

Shropshire Blue

Made in Leicestershire, this semi hard blue veined cheese has a distinctive orange coloured paste, which is achieved by adding Annatto (a natural vegetable dye obtained from carrots). It has a lovely savoury flavour with a slightly spicy finish

Bishop Kennedy

An unpasteurised semi soft cheese with a distinct aroma. Its rind is washed in Whiskey which helps to develop the cheeses full flavour.

Named after the Bishop of St Andrews

Gaperon (Auvergne)

A semi soft dome shaped cheese made with buttermilk to which cracked peppercorns and fresh garlic are added. Gap or Gape means buttermilk in local dialect where the cheese is made, hence the name.

Desserts

Creamy rice pudding	
Blackberry compote, polenta tuiles	£6.00
Apple crumble mousse	
Spiced apple cake, apple fritters	£6.25
Manchester tart with coconut ice cream	£6.00
Sacher Torte, milk chocolate cream, hazelnut brittle	£6.00
Pear tart tatin with caramel ice cream	£6.25
Selection of homemade sorbets and ice creams with brandy snap curl	£6.00
Tea, Coffee or herbal infusion served with petit fours	£3.25

Enjoy an after dinner drink in the Long bar,  
See our hand picked selection of Whiskey  
on the after dinner drinks list

*Thank you for dining at Holdsworth House Hotel & Restaurant*