

Stable Yard Catering

2026 Cheese Tower Menu

FOR EVENTS AT
HEATON HOUSE FARM
OR THE OLD STABLEYARD



The Classic

Ideal for 50 guests
£480

Includes the following cheeses:

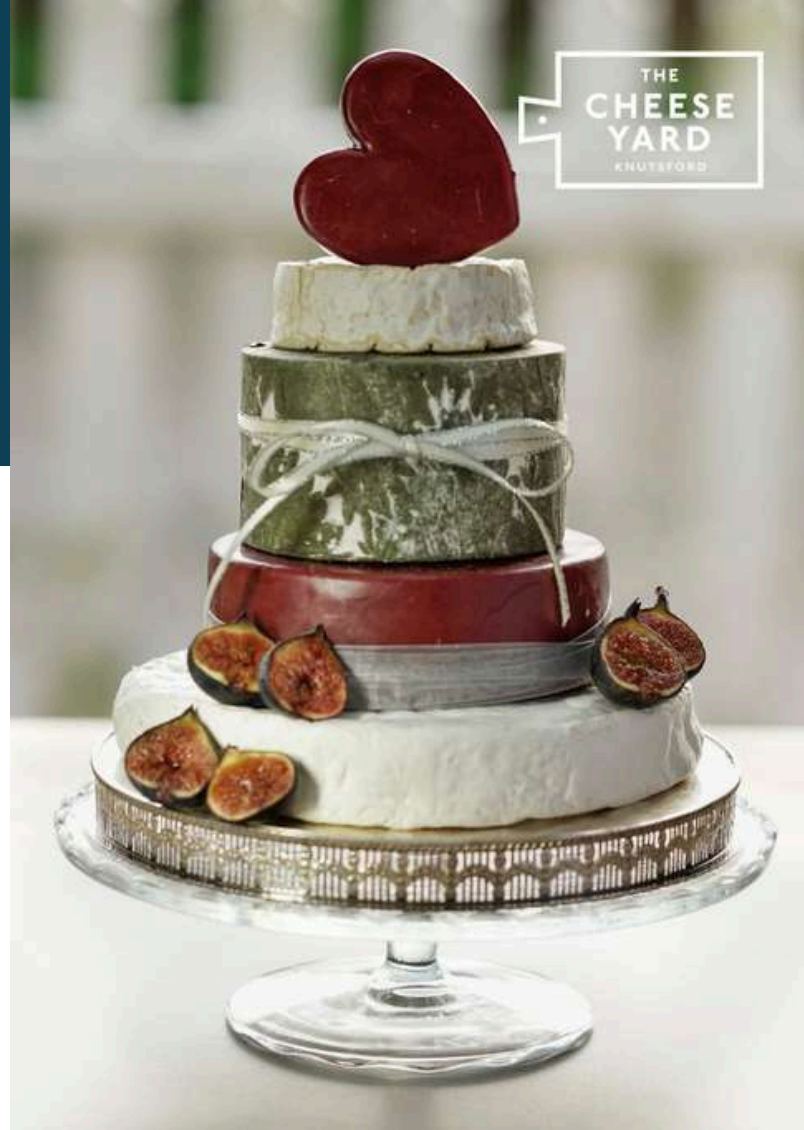
Godminster Cheddar Heart: Delicious creamy vintage organic cheddar clad in Godminster distinctive burgundy wax. Full flavoured with a soft, creamy consistency which is almost spreadable

- Tunworth Camembert: Long-lasting, complex flavour. Sumptuous and creamy. The flavour is like melted butter and mushroom soup

- Cornish Yarg: Made by the Gray family, hence the name... Creamy texture under the rind, crumbly in the core. Fresh with a slight citrus tang when young, it then becomes mellow with age. Wrapped in edible nettle leaves

- Godminster Cheddar: Delicious creamy vintage organic cheddar clad in Godminster's distinctive burgundy wax. Full-flavoured with a soft, creamy consistency which is almost spreadable

- Perl Wen: Delicious, creamy Brie-style texture. Rich, buttery flavour with a lemony aftertaste. The name means "white pearl"



If you wish to add an extra wheel of cheese so your tower caters for a few extra guests, please get in touch with the team who will be happy to help!



THE
CHEESE
YARD
KNIVERTON

The Celebration

Ideal for 100 guests
£850

To Include the following cheeses:

- Godminster Cheddar heart: Delicious creamy vintage organic cheddar clad in Godminster distinctive burgundy wax. Full-flavoured with a soft, creamy consistency which is almost spreadable
- Tunworth: Long-lasting, complex flavour. Sumptuous and creamy. The flavour is like melted butter and mushroom soup
- Cornish Yarg: Made by the Gray family, hence the name. Creamy texture under the rind, crumbly in the core. Fresh with a slight citrus tang when young, it then becomes mellow with age. Wrapped in edible nettle leaves
- Delice de Cremiers: A soft, decadent, creamy cheese from Burgundy. It has a lovely white bloomy rind which is velvety soft. Extremely rich and luxurious due to being made with cream, double-cream and creme fraiche! It has a slight lemony edge
- Colston Bassett Stilton: One of the few hand-ladled stiltons, giving an intensely rich and creamy texture. This cheese has a wonderfully deep, lingering and complex flavour
 - Mature Cheddar: Mature, smooth and full flavoured
 - Two Neufchatel hearts: Soft, crumbly and grainy texture. Salty and sharp taste with aromas of mushrooms. Considered the oldest cheese from France, its production dates back to the 6th century

If you would like to offer your guests port to enjoy alongside the cheese, get in touch and we can organise this for you!

The Gala

Ideal for 150 guests

£1,100



To Include the following cheeses:

- Godminster Cheddar Heart: Delicious creamy vintage organic cheddar clad in Godminster distinctive burgundy wax. Full-flavoured with a soft, creamy consistency which is almost spreadable
- Tunworth Camembert: Long-lasting, complex flavour. Sumptuous and creamy. The flavour is like melted butter and mushroom soup
- Colston Bassett Stilton: One of the few hand-ladled stilton, giving an intensely rich and creamy texture. This cheese has a wonderfully deep, lingering and complex flavour
- Rachel Goats Cheese: A semi-soft goats cheese with a washed rind and has a medium-sweet flavour
- Cornish Yarg: Made by the Gray family, hence the name... Creamy texture under the rind, crumbly in the core. Fresh with a slight citrus tang when young, it then becomes mellow with age. Wrapped in edible nettle leaves
- Quickes Mature Cheddar: A traditional, cloth-wrapped, unpasteurised Cheddar, made by Quickes Dairy in Devon. It is a moist, tangy & powerful cheddar. Smooth & firm textured, with a deep rich nutty flavour with a tangy bite
- Neufchatel Camembert Heart: Soft, crumbly and grainy texture. Salty and sharp taste with aromas of mushrooms. Considered the oldest cheese from France, its production dates back to the 6th century

Extra Information

All the above packages include us supplying and setting up your cheese tower, a selection of savoury biscuits, homemade chutneys, fruit, plus compostable plates/cutlery and staff



- We will cut up and serve your cheese during your evening reception
- Alongside your cheese, you must provide 80% of evening food from our menu
- If you wish to save any particular part of your cheese to take home, please do let us know
 - Prices are subject to change from our suppliers
 - Supplier subject to change at the the discretion of Stable Yard Catering
 - All our cheeses are locally sourced
- If you are providing your own cheese tower a service charge per head applies, this includes compostable plates, cutlery, napkins and a member of the team to display, cut up and serve your cheese- you are required to provide all cheese and accompaniments for this option (please ask for prices)