



CHEESE MENU

Brie de Meaux (AOC) (u)

This is a soft, unpasteurised, cow's milk cheese. The white penicillium mould rind has reddish-brown ferments. The marks of the straw mat on which the cheese matures are visible. This is the father of all soft white cheeses; smooth, voluptuous and not quite runny. The aroma is that of a hint of mushrooms with the merest hint of ammonia and the taste is of creamy wild mushroom soup with a dash of sherry.

Boulette D'Avesnes

This unusual cheese was originally produced from buttermilk and was made on farms as a by-product of butter making. Today, creameries use under ripe or less than perfect Maroilles or Dauphine cheeses. The soft curd is kneaded and mashed with parsley, tarragon, pepper and paprika. The cheese has a fairly doughy texture and a quite outrageously spicy flavour.

Langres (AOC) (u)

The cheese is notable for its pungent smoky-bacon aroma. When young, the texture is firm and grainy. With age the rind starts to break down and becomes smooth flowing and creamy and the flavour intensifies. The brightly coloured rind is a result a continual washing.

Reblochon (AOC) (u)

Not unlike Saint Nectaire or Taime, Reblochon has a supple creamy texture that flows over and caresses the palate. The cheese has a warm, yeasty aroma, with the sweet flavour of freshly crushed walnuts.

Bosworth (v) (u)

This elegant soft white cheese has an unexpectedly firm, breakable texture, rather than the usual brie like softness. It melts in the mouth like fudge, yielding up its sweet, nutty flavours with just a suggestion of goat's milk.

Stilton (v)

The perfect Stilton should have the blue mould spreading out, while the taste should suggest old leather, dark chocolate and an intense spicy blue quality with a hint of white wine and herbs. It should be rich, crumbly and not dry with a clean lasting tangy finish.

Duddleswell (v) (u)

Duddleswell is a cheerful looking ewe's milk cheese whose firm, almost flaky texture seems to melt in the mouth, releasing a sweet caramel flavour with a hint of Brazil nuts and fresh hay.

Lincolnshire Poacher (u)

This is a hard, unpasteurised, cow's milk cheese with a Cheddar like texture and a complex long lasting flavour. Lincolnshire Poacher has a natural rind and is matured for eighteen months to bring out its full flavour. It is a full-bodied well flavoured cheese.

Four cheeses £11.95

Eight cheeses £22.50

Port by the glass to accompany your cheese –

Dows Vintage, 1997 £11.00

Cockburn's Late Bottled Vintage, 2004 £6.00

Cockburn's Fine Tawny Port, N/V £4.50

Croft Triple Crown, N/V £4.00

(v) denotes vegetarian cheeses

(u) denotes unpasteurised cheeses

(AOC) Appellation d'Origine Controlee

Congham Hall Country House Hotel and Herb Garden
Lynn Road, Grimston, King's Lynn, Norfolk, PE32 1AH, England, UK
Telephone +44 1485 600250 Fax: +44 1485 601191
E-Mail: info@conghamhallhotel.co.uk Website: www.conghamhallhotel.co.uk