

McClures

Delivering the finest food for over 75 years



CHEESE



McClures is a family-run, leading supplier to the food service industry. Supplying local businesses for over 75 years, we understand that flexibility and service are key. With over 4,000 products carefully selected for our range we have everything you need for your business, and our fleet of vehicles can deliver within 70 miles of Windermere.

How to Order

Online

We have made ordering online as convenient as possible. Head to our website to set up daily shopping lists, upload your order from a spread sheet and see all your favourite items in one place. Order before midnight for next day delivery.

Head to **wmclure.co.uk**

Customer Service

If speaking to one of our friendly customer service team is more your style, our office opening times are:

Mon - Fri: 8am - Midnight

Saturdays: 8am - Midday

Sundays: 5pm - Midnight

Phone: **015394 42636**

Or email: **sales@wmclure.co.uk**

Cash & Carry

Our Windermere Cash & Carry is open to all, seven days a week. Visit us at:

W.McClure Ltd. College Road, Windermere, Cumbria, LA23 1BX

Mon - Fri: 8am - 4pm

Saturdays: 8am - Midday

Sundays: 8am - Midday









Contents

- 6 Local Cheese
- 14 Cheddar Cheese
- 16 Blue Cheese
- 18 Regional Cheese
- 26 Continental Cheese
- 32 Portions & Slices
- 34 Grated Cheese
- 36 Vegan Cheese
- 38 Cheese Boards
- 43 Kitchen Favourites

Key

- V** Vegetarian
- VE** Vegan
- GF** Gluten Free
- SO** Special Order
-  Made With Cows Milk
-  Made With Ewes Milk
-  Made With Goats Milk
-  Made With Buffalo Milk

Welcome to your Cheese Guide

At McClures, we are proud to be your trusted wholesale partner for a diverse range of local and traditional cheese. With a commitment to quality, taste, and the rich heritage of cheese-making, we offer an extensive selection of cheese that celebrate the flavours and traditions of our region and beyond.

Our Local Connection

As a family-owned and community-driven wholesaler, we understand the importance of supporting local farmers and cheese makers. We source our cheese from nearby dairies and creameries, fostering strong relationships with those who share our dedication to quality and craftsmanship.

Our Product Range

Our wholesale brochure features a wide variety of cheese to meet the needs of your establishment, whether you're a restaurant, deli, school, or cafe. From soft, spreadable goat cheese to the pungent, earthy notes of blue cheese, or just a good all round cheddar, our offerings cater to diverse tastes and culinary applications.



We've carefully curated a selection of four exquisite cheeseboard options, each designed to provide a unique and delightful tasting experience. Showcasing the regions best cheese and flavour combinations. You will find our selections on page 42.

We have also made a handy list of pre-sliced, block, and grated cheese offering the ultimate convenience for every kitchen. Whether you prefer ready-to-use slices, customisable blocks, or time-saving grated options, we've got the perfect cheese solution to enhance your dishes effortlessly. You will find our list on page 47.



*Scan here to shop
our cheese range*

PLEASE NOTE ALL CHEESE WEIGHTS ARE AN APPROXIMATE GUIDE



Local Cheese

At the crossroads of Lancashire, Cumbria, and Yorkshire, our region boasts a rich dairy heritage that has given birth to some of the finest cheese in the world. At McClures, we're proud to showcase the diversity and tradition of our local cheese. From the lush pastures of Lancashire to the rugged landscapes of Cumbria and Yorkshire, each cheese tells a unique story of our beloved region.





WENSLEYDALE 2.5kg (approx)
C08076
Per kg

Creamy, crumbly and full of flavour. Hand crafted in the heart of the Yorkshire Dales, to a time honoured recipe using milk from the surrounding farms.



LONG CLAWSON WHITE STILTON
MANGO AND GINGER 1.15kg
C0821
Per kg

White Stilton with Mango & Ginger is a blended cheese which incorporates mango and ginger to impart a sweet, savoury intense flavour to the traditional Stilton cheese.



WENSLEYDALE WITH CRANBERRY
1.2kg
C08088
Per kg

One of most popular and much loved cheese. Sweet and fruity, creamy, crumbly Yorkshire Wensleydale cheese is carefully combined with the delicate fruity succulence of sweet cranberries.





**APPLEBY CREAMERY BLACK DUB
BLUE CHEESE** 600g
C08095
Per kg

A creamy blue-veined cheese made from pasteurised cow's milk. The milk is from Ayrshire cattle which is perfect for this style of cheese. This is a medium soft cheese which is creamy and rich, it derives a subtle contrast of flavour from the tangy veining.



**DEWLAY GARSTANG BLUE
LANCASHIRE CHEESE** 750g
C08059
Per kg

Lancashire's answer to blue cheese, Garstang Blue is a combination of a smooth creamy cheese with a mild blue taste. This is a perfect cheese for adding to sauces, or eating with charcoal crackers. The perfect introduction to blue cheese.



**WENSLEYDALE EXTRA MATURE
YORKSHIRE CHEDDAR** 1.25kg
C0828
Per kg

This cheese packs a punch! Our signature Cheddar is strong and powerful. Aged around 15 months for exceptional, complex flavours, this cheese is rich, robust and rugged.



BLACKSTICKS BLUE 2.5kg
C360607
Per kg

Blacksticks Blue is a golden-hued, blue-veined cheese with a creamy texture and a buttery distinctive bite made from pasteurised milk taken from the farm's pedigree herd. The moderate blue in the cheese is not overpowering and will convert any who do not like blue cheese.



HAWES SMOKED CHEDDAR BLOCK
1.25kg
C0890
Per kg

A handcrafted cheese, naturally smoked over oak chips for 18 hours, creating a cheese with a subtle smoked flavour.



**BEACON CHEDDAR WITH ALE AND
MUSTARD** 1.5kg
C0817
Per kg

Cheddar with wholegrain mustard and real ale made in Lancashire.





**APPLEBY CREAMERY EDEN
CHIEFTAIN CHEESE
C09003**

Per kg

A creamy award winning close textured vintage cheddar style cheese with a clean well-rounded flavour made from pasteurised cows milk.



**MRS KIRKHAM'S LANCASHIRE
CHEESE 2.5kg
C0805**

Per kg

An unusual cheese combining together the characteristics of cheddar and Parmesan with the initial creaminess of a full-bodied cheddar, followed by a definite parmesan zing.



**CREAMY LANCASHIRE 1kg
C08073**

Per kg

Soft and fluffy, our handmade Creamy Lancashire is excellent in a variety of dishes including lasagne. It can be enjoyed on it's own or as part of a cheeseboard. Produced on the farm in Lancashire. It's mild flavour and creamy texture is a hit with youngsters.



**APPLEBY CREAMERY HOOTENANNY
1.5kg
C09001**

Per kg

A semi-hard cheese made from pasteurised goats milk. Pure white in colour. The rich creamy texture gives way to fresh, delicate flavours. Lactose free.



**DEWLAY CREAMY LANCASHIRE
C08065**

1x200g

Made to the two-day curd recipe, Creamy Lancashire is a mellow and milky flavoured cheese that perfectly coats the mouth. A superb melting cheese.



**BEACON FELL CREAMY
LANCASHIRE 1.8kg
C0841**

Per kg

A wonderfully creamy texture with a clean zingy freshness that wakens up your taste buds and builds to a crescendo of full Lancashire flavour. A very special Award Winning Lancashire cheese awarded a PDO for its authentic taste.





LANCASHIRE APPLE CINNAMON AND RAISIN HALF WHEEL 1kg
C609
Per kg

Lancashire cheese with apples, raisins and cinnamon. A very popular cheese with an almost Christmas cake like flavour.



GRATED CREAMY LANCASHIRE
C010517
1x1kg

Grated Creamy Lancashire Cheese, originating from Lancashire, England, boasts a smooth, creamy texture and mild, slightly tangy flavour. Ideal for melting in dishes like macaroni and cheese or as a versatile topping, its pale ivory colour and fresh taste make it the perfect option.



APPLEBY CREAMERY EDEN SUNSET
1.5kg
C09004
Per Kg

A smooth, close-textured cheese with a clean, mellow flavour and based on a Double Gloucester. Made from pasteurised cow's milk it has a rounded buttery flavour.



APPLEBY CREAMERY FLAKEBRIDGE
1.5kg
C08098
Per Kg

A smooth, hard-pressed, coloured cheese with a firm, slightly flaky texture and a subtle tangy taste. Based on a modified 'Red Leicester' recipe using pasteurised cow's milk.



APPLEBY CREAMERY OLD APPLEBIAN 1.5kg
C08097
Per Kg

A crumbly open textured cheese with a pronounced lemony flavour and a lingering creamy after taste. Made from pasteurised cows milk to a traditional Westmorland recipe.



APPLEBY CREAMERY HARD CHEESE SELECTION BOX
C08100
1x6

Hard Cheese Selection Box contains six portions of our most popular hard cheese in vacuum packs to provide good shelf life and flexibility for the cheese board. Box includes: Flakebridge, Eden Chieftain, Blencathra, Eden Sunset, Eden Ivory, Old Applebian and Hootenanny.





NORTHERN BRIE 1.5kg
C0813
Per kg

A Traditional French Style white-rinded soft cheese, produced in the north of England.



APPLEBY CREAMERY EDEN VALLEY BRIE
C08096
1x230g

White mould ripened cheese made with pasteurised cow's milk. Its flavour fills the mouth with intensity and the luxurious creamy texture rounds off a sumptuous taste experience.



COVERDALE 1kg
C0843
Per kg

A creamy cheese with a flavoursome tang! Made with Wensleydale milk, this cheese is made to the original recipe created by the Wensleydale Creamery.



APPLEBY CREAMERY EDEN SMOKIE (SMOKED BRIE)
C09007
1x230g

Smoked in-house in the traditional manner; using a subtle mix of apple and oak woods. The flavour is a perfect balance with a rustic refinement. Made from pasteurised cows milk.



LANCASHIRE BLUE HALF WHEEL 1kg
C0884
Per kg

Soft and creamy, Lancashire Blue is produced using milk from pedigree Holsteins. It is matured in a man made cave for 2 weeks before being wrapped in foil and transferred to a cooler store to mature more slowly for a further 2 - 3 weeks.



SPECIAL RESERVE WENSLEYDALE
1.5kg
C0846
Per kg

Aged for up to 6 months producing a fuller, deeper, mature flavour with a superbly creamy, crumbly texture.



Cheddar

Cheddar cheese is a timeless favourite known for its great tangy taste. At McClures, we keep it simple and delicious. From classic aged Cheddar which offers that sharp, cheesy bite you love, perfect for sandwiches or a quick snack, or a smoked Cheddar that brings a smoky BBQ vibe to your plate, ideal for burgers and grilled cheese.





MILD RED CHEDDAR 2.5kg
C0807
Per kg

Mild Coloured Cheddar Cheese is the chef's choice for a versatile and creamy cheese. This mild cheddar cheese, delivers a smooth and mellow flavour that pairs perfectly with a variety of dishes.



MILD RED CHEDDAR 5kg
C0807E
Per kg

Mild Red Cheddar cheese is a popular variety known for its mild, creamy flavour and vibrant orange-red hue. It pairs wonderfully with crackers, sandwiches, or melts beautifully in various dishes.



QUICKES VINTAGE CHEDDAR 1kg
C0811
Per kg

Quicke's Vintage Cheddar is an outstanding semi-hard cheese aged for twenty four months. This is a rich intense cheese with a delightfully crumbly texture and huge depth of flavour, from umami to buttery, to salted caramel.



MATURE RED CHEDDAR 5kg
C09101
Per kg

Mature red cheddar cheese is a rich and characterful cheddar made using British milk. This cheese has a fantastic crumbly texture and long lasting flavour, ideal for melting on toast or pairing with crackers.



MATURE WHITE CHEDDAR 5kg
C0807G
Per kg

Mature cheddar cheese is characterised by its rich, sharp flavour and firm texture, developed through a longer aging process. Its deep, savoury taste makes it a versatile choice for snacking, grating over dishes, or creating a robust cheese sauce.



MILD WHITE CHEDDAR 2.5kg
C0871
Per kg

Mild White Cheddar Cheese, ideal for sandwiches or cheese sauce.





CHEDDAR GORGE EXTRA MATURE CHEDDAR 3kg
C0832
Per kg

Cheddar Gorge Mature is a robust, strong cheese. The strong yet mellow flavour develops in the mouth and lingers. This is a traditional classic cheddar, hard in texture with a nutty crunch. Great on a Ploughman's or in a toastie with white onions and soft white bread.



BEACON CHEDDAR WITH ALE AND MUSTARD 1.5kg
C0817
Per kg

Lancashire Cheddar blended with local ale and infused with wholegrain mustard to create a unique but distinctively moreish flavour.



SUSSEX CHARMER 1kg
C0829
Per kg

Sussex Charmer is the marriage of two very separate cheese production methods, combining the creaminess of a mature farmhouse cheddar with the zing of an Italian Style Hard Cheese.



CHEDDAR & WHISKY 1/2 WHEEL 1.4kg
C0826
Per kg

A firm, smooth cheddar cheese blended with Scotch whisky for a distinctive, flavoursome taste. Made on the farm in Lancashire and coated in black wax.



APPLEBY CREAMERY EDEN CHIEFTAIN CHEESE 1.5 kg
C09003
Per kg

A creamy award winning close textured vintage cheddar style cheese with a clean well-rounded flavour made from pasteurised cows milk.



WENSLEYDALE EXTRA MATURE YORKSHIRE CHEDDAR 1.25kg
C0828
Per kg

This cheese packs a punch! Our signature Cheddar is strong and powerful. Aged around 15 months for exceptional, complex flavours, this cheese is rich, robust and rugged.





HAWES SMOKED CHEDDAR 1.25kg
C0890
Per kg

A handcrafted cheese, naturally smoked over oak chips for 18 hours, creating a cheese with a subtle smoked flavour.



QUICKES MATURE SMOKED CHEDDAR 1.5kg
C0831
Per Kg

Handcrafted using milk from our grass-fed cows, clothbound and naturally matured, typically for 9-12 months. Hand-selected from our most balanced mature cheddar, this cheese is smoked using oak chips from trees grown on the Quicke's estate for a smoky, buttery flavour.



GRANDMA SINGLETONS MATURE WHITE CHEDDAR 2.25kg
C08077
Per Kg

Grandma singletons mature cheddar is a cheese made from cows milk distributing the reliable, healthy rounded taste of cheddar cheese. This mature cheddar develops to a crescendo of intense mouth watering flavour. Ideal for salads, crackers.



BARBER'S 1833 VINTAGE RESERVE CHEDDAR 1.25kg
C0802
Per kg

Barber's has a creamy texture and smooth finish, 1833 contains naturally - occurring crystals that give it a distinctive crunch. Refined sweet notes balance out its tangy sharpness.



TRUE GRIT 2.5kg
C08021
Per kg

The True Grit is matured for longer to give a more intense flavour. The gritty texture is from the natural salt crystals which occur during the aging process.



DAMBUSTER MATURE CHEDDAR CHEESE 1.5kg
C0833
Per kg

A strong, full flavoured cheddar with a lasting after taste. Dambuster has a smooth texture and rich creamy flavour which will live long in the memory. Made in Lincolnshire.



Blue Cheese

Blue cheese is a staple of any good cheese board. We've got favourites like Stilton and Blacksticks Blue that pack a punch of flavour. Whether you're making salads, sandwiches, or sauces, these cheese can jazz up your dishes. Plus, we've got your bulk blue cheese needs covered too.

BLUE STILTON WEDGE

C0803

1x160g

Blue Stilton cheese is a classic, known for its creamy texture and tangy blue veins. Perfect for adding a rich, bold flavour to salads, sandwiches, or as a delightful addition to your cheese platter.





SMOKED BLUE STILTON C0812

Per kg

Blue Stilton, smoked in Lancashire. A rich and creamy cheese, with distinctive blue veining and taste. The natural smoking, adds to a wonderful after taste, whilst still allowing you to enjoy the creamy and beautiful taste of Stilton.



BLACKSTICKS BLUE 2.5kg C360607

Per kg

Blacksticks Blue is a golden-hued, blue-veined cheese with a creamy texture and a buttery distinctive bite made from pasteurised milk taken from the farm's pedigree herd. The moderate blue in the cheese is not overpowering and will convert any who do not like blue cheese.



DEWLAY GARSTANG BLUE LANCASHIRE 750g C08059

Per kg

Lancashire's answer to blue cheese, Garstang Blue is a combination of a smooth creamy cheese with a mild blue taste. This is a perfect cheese for adding to sauces, or eating with charcoal crackers. The perfect introduction to blue cheese.



APPLEBY CREAMERY BLACK DUB BLUE 600g C08095

Per kg

A creamy blue-veined cheese made from pasteurised cow's milk. The milk is from Ayrshire cattle which is perfect for this style of cheese. This is a medium soft cheese which is creamy and rich, it derives a subtle contrast of flavour from the tangy veining.



TUXFORD & TEBBUTT BLUE STILTON 1kg

C0804

Per kg

A rich and creamy, cheese with distinctive blue veining and taste. Made from pasteurised milk.



CORNISH BLUE 2kg C08091

Per kg

Designed to be eaten as a young cheese, Cornish Blue is a very different product from traditional English blue cheese. Its flavour is mild and creamy, with a dense texture and buttery richness, instead of the 'salty tang' common of other traditional blue cheese it has a gentle sweetness and tang.



Regional Cheese

Experience the UK's rich cheese-making heritage with our Regional Cheese Collection. Celebrating the diverse flavours of renowned cheese-producing regions, our selection offers a culinary journey from Somerset's mature Cheddar to the creamy Stilton of the Midlands. Crafted by local artisans, these cheese capture the essence of their area. Whether on a rustic platter or in traditional British dishes, savour the authentic tastes of the UK with McClure's.





APPLEBY'S SMOKED CHESHIRE 1.2kg
C0842
Per kg

The Smoked Cheshire cheese is subtle enough to still taste the provenance but have meaty, toasty flavours that are upfront and moreish. A clean and zesty flavoured cheese with a long finish.



APPLEBY CREAMERY EDEN SUNSET
1.5kg
C09004

A smooth, close-textured cheese with a clean, mellow flavour and based on a Double Gloucester. Made from pasteurised cow's milk it has a rounded buttery flavour.



BELTON FARM DOUBLE GLOUCESTER 1kg
C0875
Per kg

This Double Gloucester has a creamy, mellow flavour and a smooth, buttery texture.



RED HOT CHILLI HALF WHEEL 1.5kg
C3548
Per kg

Made with Gloucester cheese, mixed with hot chilli sauce, bell and chilli peppers.



FARMHOUSE CLOTHBOUND DOUBLE GLOUCESTER CHEESE 1.5kg
C0815
Per kg

Aged for a minimum of 3 months, the Clothbound Double Gloucester has a smooth buttery texture and pleasant tang.



GOOSNARGH GOLD 1.6kg
C0876
Per kg

Goosnargh Gold is a traditional rinded golden cheese, matured for up to 8 months, each carefully wrapped in muslin. It is a rich and mature flavour with a buttery, caramel edge and a mellow, nutty bite.





QUICKES DOUBLE DEVONSHIRE

1.5kg
C0878
Per kg

Handcrafted using milk from our grass-fed cows, clothbound and naturally matured, typically for 3 - 6 months. This cheese has a subtle buttery long lasting taste.



APPLEWOOD SMOKED CHEDDAR

1.5kg
C08032
Per kg

A delicate smoky flavoured Cheddar with a dusting of paprika and smooth texture.



BOILIE GOATS CHEESE PEARL

C360612
1x1kg

Made to a traditional Irish recipe Boilie pearls are hand made and then marinated with herbs and garlic infused oil that gently flavours the cheese. Ideal for salads snacks and picnics. The oil makes a perfect dressing for salad or marinade for meat.



DOUBLE YORKSHIRE 1.25kg

C0879
Per kg

Golden in colour and buttery in flavour, this mellow Double Gloucester style cheese is matured for 7 months, the perfect amount of time to give it a smooth, creamy texture and a tangy Yorkshire twist.



WHITE STILTON & APRICOT 1.2kg

C08033
Per kg

White Stilton is blended with dried apricots to combine the mild, fresh flavour of cheese with succulent fruit pieces for a wonderfully sweet and fruity flavour.



BELTON FARM WHITE FOX 1.25kg

C0874
Per kg

Slowly matured, White Fox develops a 'crunch', giving a rugged mouth feel and depth of flavour that is tough to beat. This delicious cheese is aged to perfection and extremely versatile.



**DORSET RED 1.1kg****C0885**

Per kg

Cold-smoked overnight over oak chips which bestows it with a distinctive mellow and smoky flavour.

**CORNISH YARG BABY 1kg****C08014**

Per kg

A Unique and delightfully pretty hand-made cheese wrapped up in nettle leaves giving a subtle mushroomy flavour. Creamy under the rind and slightly crumbly in the core, it is a young cheese with a fresh, slightly lemony tangy taste.

**MRS KIRKHAM'S LANCASHIRE CHEESE 2.5kg****C0805**

Per kg

Traditional crumbly-style Lancashire cheese is a rich, hard-pressed, full fat with a very individual character. The cheese's flavours are sharp and citrus like. An excellent melting cheese that progresses to a soft, silky, custard-like texture when cooked.

**QUICKES DEVONSHIRE RED 1.5kg****C0873**

Per kg

Handcrafted using milk from grass fed cows, clothbound and naturally matured, typically for 6 months. This vibrant, full-flavoured cheese is our distinctive take on a classic Red Leicester, with a crumbly texture, fresh, nutty flavours and a lemony creaminess.

**LINCOLNSHIRE POACHER SMOKED**

1kg

C0886

Per kg

Traditional Lincolnshire Poacher cheese is smoked at a local smokehouse over untreated oak chips. The cheese spends 24 hours in the smokehouse which gives it a rich smoky flavour that compliments the cheese.

**DEWLAY CREAMY LANCASHIRE****C08065**

1x200g

Made to the two-day curd recipe, Creamy is a mellow and milky flavoured cheese that perfectly coats the mouth. A superb melting cheese.





CREAMY LANCASHIRE 1kg
C08073
Per kg

Soft and fluffy, our handmade Creamy Lancashire is excellent in a variety of dishes including lasagne. It can be enjoyed on it's own or as part of a cheeseboard. Produced on the farm in Lancashire. It's mild flavour and creamy texture is a hit with youngsters.



LANCASHIRE APPLE CINNAMON AND RAISIN HALF WHEEL 1kg
C609
Per kg

Lancashire cheese with apples, raisins and cinnamon. A very popular cheese with an almost Christmas cake like flavour.



BELTON FARM RED LEICESTER 1.5kg
C0849
Per kg

This delicious hand crafted russet-coloured cheese has a cunningly unexpected crunch. The subtle crunch comes from the naturally occurring calcium lactate crystals which form as the cheese matures.



BEACON FELL CREAMY LANCASHIRE 1.8kg
C0841
Per kg

Made with a clean, mellow flavour in young cheese and a sharp flavour in mature cheese. It has a creamy texture, and it's recommended to eat it at room temperature for the best flavour.



RED LEICESTER 2.5kg
C08072
Per kg

Red Leicester cheese owes its beginnings to Leicestershire farms using leftover cow's milk – with the end result being a dense, orange, cheddar-like cheese. The sweet taste is reminiscent of burnt caramel and gets much stronger within just a couple of months, reaching maturity and its richest flavours in no time.



APPLEBY CREAMERY FLAKEBRIDGE 1.5kg
C08098
Per kg

A smooth, hard-pressed, coloured cheese with a firm, slightly flaky texture and a subtle tangy taste. Based on a modified 'Red Leicester' recipe using pasteurised cow's milk.



**BELTON FARM RED FOX BLOCK**

1.25kg

C0848

Per kg

This delicious hand crafted russet coloured cheese has a cunningly unexpected crunch. The subtle crunch comes from the naturally occurring calcium lactate crystals which form as the cheese matures.

**APPLEBY CREAMERY OLD****APPLEBIAN** 1.5kg**C08097**

Per kg

A crumbly open textured cheese with a pronounced lemony flavour and a lingering creamy after taste. Made from pasteurised cows milk to a traditional Westmorland recipe.

**APPLEBY CREAMERY EDEN SMOKIE (SMOKED BRIE)****C09007**

1x230g

Smoked in-house in the traditional manner; using a subtle mix of apple and oak woods. The flavour is a perfect balance with a rustic refinement. Made from pasteurised cows milk.

**BELTON FARM VINTAGE RED FOX****C0806**

Per kg

This delicious hand crafted russet coloured cheese has a cunningly unexpected crunch. The subtle crunch comes from the naturally occurring calcium lactate crystals which form as the cheese matures.

Matured for around 18 months, giving a greater depth of flavour.

**NORTHERN BRIE** 1.5kg**C0813**

Per kg

A traditional French style white-rinded soft cheese, produced in the north of England.

**CRICKET ST. THOMAS BRIE** 1.1kg**C610**

Per kg

This cheese is creamy with a mild, fresh flavour and a soft edible white rind. The brie is an award-winning British soft cheese that helps operators to offer a point of difference to cheese boards and recipes.





CORNISH BRIE 1kg
C0881
Per kg

Cornish Brie has a delicious mild and creamy flavour and melting, smooth texture. The rich and creamy Cornish milk gives it a characteristic yellow, buttery colour.



STINKING BISHOP 1.7kg
C0882
Per kg

Stinking Bishop is a delicious soft cheese made with full fat pasteurised cows' milk and vegetarian rennet. The rind is thoroughly washed in perry, giving Stinking Bishop its distinctive characteristic flavour and unique 'stinking' aroma.



HARROGATE BLUE 1.5kg
C0883
Per kg

Harrogate Blue is a stunning addition to any cheese board, golden-bodied and matured for a minimum of 10 weeks, the optimum time for the cheese to develop exactly the right depth of flavour and creaminess.



CROPWELL BISHOP WHITE STILTON HALF WHEEL 1kg
C0880
Per kg

White Stilton is a deliciously fresh-tasting cheese, with a smooth and creamy flavour, and a crumbly, but soft, texture.



LANCASHIRE BLUE HALF WHEEL 1kg
C0884
Per kg

Soft and creamy, Lancashire Blue is produced using milk from pedigree Holsteins. It is matured in a man made cave for 2 weeks before being wrapped in foil and transferred to a cooler store to mature more slowly for a further 2 -3 weeks.



INGLEWHITE GOATS HALF WHEEL 1.3kg
C0887
Per kg

A British firm goats cheese covered in food wax. A good mature flavour with a very smooth texture.



**INGLEWHITE GOATS HALF WHEEL**

900g
C0889
 Per kg

Creamy, smoked goats milk cheese, from Ribble Valley, Yorkshire. Creamy mellow goaty flavour with the taste of bonfires.

**WENSLEYDALE WITH CRANBERRY**

1.2kg
C08088
 Per kg

One of most popular and much loved cheese. Sweet and fruity, creamy, crumbly Yorkshire Wensleydale cheese is carefully combined with the delicate fruity succulence of sweet cranberries.

**SPECIAL RESERVE WENSLEYDALE**

1.5kg
C0846
 Per kg

Aged for up to 6 months producing a fuller, deeper, mature flavour with a superbly creamy, crumbly texture.

**SNOWDONIA TRUFFLE TROVE**

C08074
 6x150g

White wax coated Extra Mature Cheddar with Black Summer Truffle. A strong savoury taste and truffle flavour. The cheese has a smooth creamy texture with small truffle pieces throughout. The appearance is pale creamy yellow with dark truffle flecks throughout.

**COVERDALE 1kg**

C0843
 Per kg

A creamy cheese with a flavoursome tang! Made with Wensleydale milk, this cheese is made to the original recipe created by the Wensleydale Creamery.

**BELTON FARM WHITE FOX 1.25kg**

C0874
 Per kg

Slowly matured, White Fox develops a 'crunch', giving a rugged mouth feel and depth of flavour that is tough to beat. This delicious cheese is aged to perfection and extremely versatile.



Continental Cheese

Explore the diverse cheese traditions of the European continent with our Continental Cheese Collection, featuring gems like Reblochon from the heart of the French Alps and the versatile delight of Feta from the Mediterranean. Celebrating the rich flavours of Europe and beyond, our selection offers a culinary journey from the creamy, aromatic Camembert to the grillable, salty-sweet notes of Halloumi. Crafted by expert cheesemakers, these cheese encapsulate the essence of their respective regions. Whether adorning a charcuterie board or enhancing global recipes, savour the authentic tastes of the world with McClure's.







GRUYERE CHEESE 1kg
C600
Per kg

Gruyère is a sweet, nutty flavoured cheese with a firm but supple texture made year round with unpasteurised milk.



REBLOCHON 450g
C08085
1x450g

Reblochon is a French cheese known for its creamy, semi-soft texture and a distinctive washed-rind. Hailing from the Savoie region in the French Alps, this cheese is made from cow's milk and has a mild, buttery flavour with subtle hints of fruit and nuts.



GORGONZOLA CHEESE 1.5kg
C08037
Per kg

Gorgonzola is one of the world's oldest blue-veined cheese. The cheese is mainly produced in the northern Italian regions of Piedmont and Lombardy, Gorgonzola.



MINI BABYBEL 12x6x20g
C36085
12x6x20g

The "Original", most popular, Mini Babybel is an Edam-style cheese made from pasteurised milk.



GOUDA 2kg
C608
Per kg

Gouda cheese is a sweet, creamy, yellow cow's milk cheese originating from the Netherlands. It is one of the most popular cheese worldwide.



ROQUEFORT 1.4kg
C607
Per kg

Roquefort, classic blue cheese made from ewe's milk, one of the oldest known cheese and often considered one of the greatest cheese of France.





SMOKED AUSTRIAN CHEESE
C0809
1x350g

Flavoured smoked processed cheese in a medium shape, with a mild and buttery flavour which is ideal for melting.



YAMAS HALLOUM
C602 / B
1x1kg / 10x1kg

A traditional Cypriot cheese made with a blend of cow, sheep and goat's milk that has high melting point and a mild salty taste. Great grilled, fried or oven baked. The enticingly squeaky texture makes this cheese a must for menus.



GRANA PADANO PARMASAN 1kg
C011885
Per kg

Grana Padano is a classic Italian cheese known for its rich, nutty flavour and granular texture. Hailing from Northern Italy's Po River Valley, it's perfect for grating over pasta, salads, or enjoying as a delightful snack.



YAMAS HALLOUMI PORTIONS
C76113 / C7612B
1x250g / 10X 250g

A traditional Cypriot cheese made with a blend of cow, sheep and goat's milk that has high melting point and a mild salty taste. Great grilled, fried or oven baked. The enticingly squeaky texture makes this cheese a must for menus. Pre portioned for ease.



YAMAS FETA CHEESE C76111 / C7611B
1x200g / 12x200g

A high-quality, creamy and crumbly cheese made from sheep's and goat's milk. It has a mild but distinct taste, with subtle salty notes and a tangy finish. Its crumbly texture makes it easy to mix into dishes and its creamy flavour adds a unique taste.



YAMAS GREEK FETA CHEESE
C761 / B
1x900g / 6x900g

A high-quality, creamy and crumbly cheese made from sheep's and goat's milk. It has a mild but distinct taste, with subtle salty notes and a tangy finish. Its crumbly texture makes it easy to mix into dishes and its creamy flavour adds a unique taste.





BURRATA CHEESE

C616

2x125g

Beautifully balanced in taste, Burrata is a perfect blend of contrasting textures working together to create a landscape of soothing delights. Its soft shell wrapped around a creamy centre delivers a clash of sensations and a buttery consistency unlike any other. When cut open, the creamy interior is revealed as it slowly seeps from the centre like rich cream.



COW MILK MOZZARELLA 125g

C01193

1x125g

Cow's milk mozzarella is a popular and versatile cheese made from the milk of cows. Known for its mild, creamy flavour and soft, elastic texture, it's a kitchen staple used in a variety of dishes. Whether melted on pizza or added to salads.



EPIU MASCARPONE CHEESE

C76112

1x250g

Epiu Mascarpone Cheese, the chef's secret to creamy and decadent culinary creations. Made from the finest quality ingredients, this velvety smooth cheese adds a rich and luxurious touch to desserts, sauces, and more.



STERILGARDA RICOTTA CHEESE

C35471

1x1.5kg

Typical Italian product, the Ricotta Sterilgarda is an excellent ingredient for tortellini, cheese cakes and other dishes.



MONTEVERDI MOZZARELLA BLOCK CHEESE 1kg

C352122

Per kg

Monreverdi Mozzarella Block Cheese is a premium Italian cheese made from the finest cow's milk. Its creamy texture makes it perfect for slicing, and melting. Its flavour is mild and milky with a hint of sweetness.



MOZZARELLA BOCCONCINI PEARLS

C352126

1kg

Bocconcini, also known as mozzarella balls or pearls. They are produced with cow milk and feature a typical white colour and a delicate flavour.





**EPIU MOZZARELLA CHEESE
BUFFALO BALLS**
C352127
1x125g

Buffalo mozzarella is a prized Italian cheese made from water buffalo's milk. It's known for its creamy, slightly elastic texture and delicate, milky flavour. Commonly used in dishes like Caprese salad, it adds a unique touch to Mediterranean cuisine.



**CAMEMBERT LE FIN NORMAND
(WOODEN BOX)**
C360609
1x250g

Proper Camembert is hard to come by these days, but we've unearthed an absolute beauty from Normandy. Made with 'lait cru' (raw milk), it's a bloomy-rinded bomb of classic Camembert flavours.



FRENCH BRIE WHOLE CHEESE
C08011
1x1kg

This cheese is made from cow's milk and is known for its velvety, edible rind and soft, luscious interior. Its flavour is mild, buttery, and slightly earthy, making it a delightful addition to cheese platters, sandwiches.



CASTELLI MASCARPONE
C7611
1x2kg

Soft and creamy in texture and rich in flavour. It makes a great addition to many Italian style recipes such as Lasagne, Risotto and of course, Tiramisu.



PRESIDENT CAMEMBERT
C360606
1x 145g

Président Camembert Cheese is a soft cow's milk cheese with a velvety edible rind, loved for its smooth texture and earthy flavour that intensifies as it ages. Président Camembert is made in France where it is also the nation's favourite Camembert brand. Perfect for any cheeseboard and sandwich occasion or simply on its own.



**PRESIDENT POINTE DE BRIE CHEESE
WEDGE**
C0801
1x180g

French Brie is a soft cow's milk cheese that is creamy and buttery with a delicate, edible white-bloomy rind. It is a sweet and mild cheese with a slightly salty, nutty flavour. It has a stretchy, creamy interior that is smooth and soft in texture. The cheese pairs well with fruits and nuts, and is also delicious melted on top of a baguette or served with crackers.



Portions & Slices

Experience the convenience and versatility of our portioned and sliced cheese selection, perfect for enhancing your culinary creations. Our slices are ideal for sandwiches and burgers, and our portions of cheese are great for picnics and platters.

CROXTON CHEESE PORTIONS

C01192

40x20g

Includes:

10x Double Gloucester

10x Red Leicester

20x White Cheddar

Experience the finest selection of Croxton cheese, renowned for their exceptional quality and flavour. Choose from individual portions or create a diverse cheese platter. Perfect for cheese boards or appetisers.





MATURE WHITE CHEDDAR SLICES
C09019
 50x20g

These Mature White Cheddar Cheese Slices are delicious. This cheese has a wonderfully rich and creamy texture with a deep, nutty flavour. Ideal for sandwiches and burgers.



KERRYMAID ORIGINAL BURGER CHEESE SLICES
C01135
 1x112

Kerrymaid original cheese slices have set the standard for global quick service restaurants due to their easily peelable format that provides functionality for chefs. Perfect to melt on burgers.



EMMENTAL CHEESE SLICES
C09018
 50x20g

A well balanced cheese tending to have both sweet and savoury notes, with a robust mature level of flavour, Firm body with close texture aged for 12 months.



PHILADELPHIA PORTIONS
C360618
 24x16.7g

Portioned mini-tubs of soft spreadable cheese. These individual portions are ideal for a calcium boost in lunch boxes. Also suitable for buffets served with crackers.



MONTEREY JACK SLICES
C09016
 50x20g

Monterey Jack Cheese Slices are a delicious, creamy cheese with a mild, slightly sweet flavour and soft texture. This cheese has a smooth, velvety, semi-firm texture that melts easily.



APPLEWOOD CHEESE SLICES
C0808
 1x500g

Smooth and creamy smoke flavoured cheddar cheese perfect for sandwiches, toasties ...or melting! Made from West Country Cheddar since 1965, Applewood® captures the flavour of the British countryside. A delicious smoke flavoured Cheddar perfect for all occasions.



Grated Cheese

Grated cheese is a kitchen staple that makes adding cheesy goodness to your dishes a breeze. Whether you're making a classic macaroni and cheese, a comforting lasagne, or a simple plate of nachos, grated cheese is the perfect ingredient to bring that creamy, savoury, and melty sensation to your meals. It's a convenient way to enhance the flavour and texture of your culinary creations, making every bite a delightful cheesy experience.

GRATED MILD RED CHEDDAR
C010513/ C01053B
1x1kg/10x1kg

Made from tasty cheddar, it's perfect for pizza, salads, and more.





GRATED MATURE RED CHEDDAR
C010515 / C01055B

1x2kg / 6x2kg

Each bite offers a balance of rich creaminess and tangy sharpness, leaving your taste buds craving for more. The grated texture ensures easy melting and even distribution.



GRATED MILD WHITE CHEDDAR
C010514 / C01054B

1x1kg / 10x1kg

This semi-soft cheese has a buttery and creamy texture that melts quickly and easily. It is mild, smooth and creamy, with hints of nuttiness.



GRATED CREAMY LANCASHIRE
C010517

1x1kg

Grated Creamy Lancashire Cheese, originating from Lancashire, boasts a smooth, creamy texture and mild, slightly tangy flavour. Ideal for melting in dishes like macaroni cheese or as a versatile topping, its pale ivory colour and fresh taste make it a culinary delight.



GRATED MOZZARELLA 100%
C010516 / C01056B

1x1kg / 10x1kg

Grated Mozzarella made from 100% natural mozzarella, providing a pleasant and creamy flavour. Its fine consistency makes it easy to mix it into sauces and dishes, while its grated form ensures quick and even melting.



GRATED MOZZARELLA CHEDDAR
MIX 70/30

C35212 / C35212B

1x1kg / 10x1kg

Carefully crafted with a precise ratio of 70% creamy Mozzarella and 30% sharp Cheddar, this cheese brings the ultimate melting magic to your pizzas.



GRATED ITALIAN HARD CHEESE
C01188

1x1kg

Italian Grated Cheese. A blend of grated, full-flavoured, authentic Italian cheese. Ideal for sprinkling over pasta, soups and pizza.



Non Dairy Cheese

Dairy-free cheese is an alternative that mimics the taste, texture, and versatility of traditional cheese, making it a popular choice among vegans and those with lactose intolerance. Crafted from plant-based ingredients like nuts, soy, or tapioca, it comes in a variety of flavours and textures, from creamy spreads to firm blocks and meltable options for various culinary applications. With a remarkably similar taste to dairy cheese and an ever-expanding range of options, vegan cheese offers a delicious way to enjoy cheesy goodness while adhering to dietary preferences.



**APPLEWOOD SMOKED CHEESE
VEGAN BLOCK**
C0869
1x200g

Applewood Vegan® is a deliciously smoky flavoured vegan cheese which melts beautifully, has a smooth and creamy texture, and a distinctively different award-winning taste.



**SHEESE VEGAN MILD CHEDDAR
STYLE (WHITE CHEDDAR
ALTERNATIVE)**
C360623 / C36063B
1x200g / 8x200g

A tasty medium strength dairy-free alternative to cheese. The vegan and kosher cheese is made with coconut oil, and is very easy to use in any kind of recipe. The perfect topping for vegan pizza or toast.



**VIOLIFE VEGAN GRATED
MOZZARELLA**
C36067 / B
1x1kg / 10x 1kg

Grated creamy vegan mozzarella cheese alternative. Amazing melting and stretching qualities, perfect for pizzas.





VIOLIFE VEGAN CREAMY SOFT CHEESE
C0855
8x200g

This dairy-free cream cheese substitute is incredibly versatile. Made without dairy, nuts, soya or gluten, this is allergen-free cheesy goodness.

VE SO



VIOLIFE ORIGINAL FLAVOUR VEGAN CHEESE SLICES
C0857
1x200g

This coconut-based vegan cheese alternative melts and stretches as you want it to! Made without dairy, nuts, soya or gluten. Ideal for veggie burgers, sandwiches, toasties and salads.

VE



VIOLIFE VEGAN MEDITERRANEAN STYLE BLOCK (HALLOUMI ALTERNATIVE)
C0852 / B
1x200g / 8x200g

This coconut-based vegan halloumi alternative grills as you want it to. Can be enjoyed in numerous Greek and Mediterranean dishes, including salads and starters.

VE



VIOLIFE VEGAN PROSCIUTTO WEDGE (PARMESAN ALTERNATIVE)
C0853 / B
1x150g / 11x150g

Violife's Prosciutto Wedge is a delicious vegan Parmesan cheese replacement! It brings a unique savoury authenticity to your recipes whether hot or cold, shaved or sliced.

VE



VIOLIFE VEGAN GREEK WHITE BLOCK (FETA ALTERNATIVE)
C0870 / B
1x200g / 12x200g

Greek White hosts that ideal salty balance required for a feta cheese replacement!

VE



GRAN MORAVIA VEGETARIAN PARMESAN CHEESE STYLE BLOCK
2kg
C08087
Per kg

Aged cheese produced following the oldest Italian tradition in the fabulous region of Moravia with traditional copper vats.

V

Cheese Boards

Get ready for some tasty cheeseboard ideas from McClures! We've got you covered with simple and delicious suggestions. Start with a mix of cheese—think classics like cheddar, creamy Brie, and maybe even some tangy blue cheese. Don't forget to add crunchy crackers and fresh fruits such as apple slices or grapes to balance out the flavours. Enhance the experience with a variety of accompaniments like pickles, chutneys for that tangy kick, and perhaps some roasted nuts for that extra crunch.



Board One



INGLEWHITE GOATS HALF WHEEL

900g

C0889

Per kg



BLACKSTICKS BLUE 2.5kg

C360607

Per kg



APPLEBY CREAMERY FLAKEBRIDGE

1.5kg

C08098



**WENSLEYDALE EXTRA MATURE
YORKSHIRE CHEDDAR 1.25kg**

C0828

Per kg



NORTHERN BRIE

C0813

Per kg



**BEACON FELL CREAMY
LANCASHIRE 1.8kg**

C0841

Per kg



**THOMAS FUDGE'S CATERING
BISCUITS FOR CHEESE (CRACKERS)**

21x75g

C06699



**HAWKSHEAD RELISH CO FIG AND
CINNAMON CHUTNEY**

C3124

1x1.2kg



**HAWKSHEAD RELISH CO APPLE,
DATE AND DAMSON CHUTNEY**

C3170

1x1.1kg



Board Two



WENSLEYDALE WITH CRANBERRY
1.2kg
C08088
Per kg
 



BARBER'S 1833 VINTAGE RESERVE CHEDDAR 1.25kg
C0802
Per kg
  



APPLEBY'S SMOKED CHESHIRE 1.2kg
C0842
Per kg
  





BELTON FARM VINTAGE RED FOX 1kg
C0806
Per kg
  



CORNISH BLUE 2kg
C08091
Per kg
  



CRICKET ST. THOMAS BRIE 1.1kg
C610
Per kg
  



JACOB'S SELECTION BISCUITS FOR CHEESE 1x900g
C06691B




HAWKSHEAD RELISH CO DAMSON CHUTNEY 1x1.2kg
C3178




HAWKSHEAD RELISH CO WESTMORLAND FARMHOUSE CHUTNEY 1x1.3kg
C3177


Board Three



CORNISH BRIE 1kg
C0881
Per kg



HARROGATE BLUE 1.5kg
C0883
Per kg



QUICKES DEVONSHIRE RED 1.5kg
C0873
Per kg



LANCASHIRE APPLE CINNAMON AND RAISIN HALF WHEEL 1kg
C609
Per kg



APPLEBY CREAMERY EDEN CHIEFTAIN CHEESE
C09003
Per kg



SNOWDONIA BLACK BOMBER
C0891/ C08067
2kg/200g



HAWKSHEAD RELISH CO SPICED APRICOT AND CRANBERRY CHUTNEY 1x1.2kg
C3211



THOMAS FUDGE'S CATERING BISCUITS FOR CHEESE (CRACKERS)
21x75g
C06699



HAWKSHEAD RELISH CO RED ONION MARMALADE 1x1.2kg
C1373



Board Four



BELTON FARM DOUBLE GLOUCESTER 1kg
C0875
Per kg



APPLEWOOD SMOKED CHEDDAR
1.5kg
C08032
Per kg



LONG CLAWSON WHITE STILTON MANGO AND GINGER 1.15kg
C0821
Per kg



STINKING BISHOP 1.7kg
C0882
Per kg



TRUE GRIT 2.5kg
C08021
Per kg



APPLEBY'S SMOKED CHESHIRE 1.2kg
C0842
Per kg



PETER'S YARD ORIGINAL SOURDOUGH CRISPREAD
C06698
12x105g



HAWKSHEAD RELISH CO GREEN TOMATO CHUTNEY 1x1.1kg
C3172



HAWKSHEAD RELISH CO WESTMORLAND FARMHOUSE CHUTNEY 1x1.3kg
C3177



Kitchen Favourites

Our handy list of pre-sliced, block, and grated cheese offers the ultimate convenience for every kitchen. Whether you prefer ready-to-use slices, customisable blocks, or time saving grated options, we've got the perfect cheese solution to enhance your dishes effortlessly.

C0807	MILD RED CHEDDAR 2.5kg Per kg	 
C0807E	MILD RED CHEDDAR 5kg Per kg	 
C09101	MATURE RED CHEDDAR 5kg Per kg	 
C0807G	MATURE WHITE CHEDDAR 5kg Per kg	 
C08071	MILD WHITE CHEDDAR 2.5kg Per kg	 
C0804	TUXFORD & TEBBUTT BLUE STILTON 1kg Per kg	 
C08032	APPLEWOOD SMOKED CHEDDAR 1x1.5kg	 
C360602	CHEVRE GOAT LOG 1x1kg	 
C08073	CREAMY LANCASHIRE 1kg Per kg	 
C35471	STERILGARDA RICOTTA CHEESE 1x1.5kg	 
C352122	MONTEVERDI MOZZARELLA BLOCK CHEESE 1kg Per kg	 
C7611	CASTELLI MASCARPONE 1x2kg	 
C09019	MATURE WHITE CHEDDAR SLICES 50x20g	 
C01135	KERRYMAID ORIGINAL BURGER CHEESE SLICES 1x112	 
C09016	MONTEREY JACK SLICES 50x20g	 
C010513	GRATED MILD RED CHEDDAR 1x1kg	 
C010515	GRATED MATURE RED CHEDDAR 1x2kg	 
C010514 / C01054B	GRATED MILD WHITE CHEDDAR 1x1kg/10x1kg	 
C35212 / C35212B	GRATED MOZZARELLA CHEDDAR MIX 1x1kg/10x1kg	 
C010517	GRATED CREAMY LANCASHIRE 1x1kg	 
C01188	GRATED ITALIAN HARD CHEESE 1x1kg	 



Delivering the finest food for over 75 years

Customer Service

Mon - Fri: 8am - Midnight
Saturdays: 8am - Midday
Sundays: 5pm - Midnight

Cash & Carry

Mon - Fri: 8am - 4pm
Saturdays: 8am - Midday
Sundays: 8am - Midday



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