“Reigning and Pouring” The Cheese and Wine Hamper

*This sovereign selection matches cheese royalty with its most loyal companions. Cheddar, Stilton and Vacherin Mont d’Or reign supreme, while a fruity white wine and Tawny Port hold court. To add a savoury crunch, we’ve included our own Flavoured Crackers Selection box.*

Pinot Blanc Domain Zind Humbrecht 2019

Ripe and balanced, with notes of peaches, green apples, white flowers, and tropical fruit.

Noval 10 Year Old Tawny Port

Picked by hand and trodden by foot, Old Tawnies spend their life in oak barrels until bottling. They take on the characteristics of walnuts, dried fruits and spices, in colour and flavour. Elegant in style and utterly delicious.

Colston Bassett Stilton

Cow, Pasteurised, Vegetarian

Colston Basset Stilton cheese is hand-made by Billy Kevan and his team in Nottinghamshire. It is one of the last remaining hand-ladled Stiltons. Hand-ladling produces an intensely rich and creamy cheese; and the Colston Bassett flavour is deep, lingering and complex.

The Fine Cheese Co. Cave Aged Cheddar

600g - Cow, Pasteurised, Vegetarian

Cloth-wrapped, hand-made Cheddar, cave-aged in Somerset for a depth of flavour and a moist texture. It is fruity and tangy with a rich, deep flavour and a hint of sweetness.

Vacherin Mont d'Or

450g - Cow, Raw Milk

Washed for about three weeks, Vacherin Mont d’Or is then wrapped in spruce bark, and crammed into a box that creates the rippled top. The cheese is aged for a further two to three weeks, allowing various natural moulds to form, and the formation of a slightly velvety, sometimes mottled appearance. It is rich and voluptuous, with a resinous flavour from the spruce bark that encircles it.

Flavoured Crackers Selection Box

375g   
Extra-Virgin Olive Oil and Sea Salt, Fig, Honey and Extra-Virgin Olive Oil, and Rosemary and Extra-Virgin Olive Oil crackers for cheese, in one box.

“Caboodle” The Everything Hamper

*This selection really has it all. Cheese, charcuterie, crackers, condiments, coffee, chocolates and that’s just the Cs. Also packed in this groaning hamper: delicate, crisp biscuits and a sparkling Frucht-secco. The contents of this hamper will keep you busy and happy for quite some time.*

Baby Perl Las

180g - Cow, Pasteurised, Vegetarian

When young, Perl Las (which translates as ‘blue pearl’ in English) has a delicate blue taste. With more maturity, it becomes golden in colour and stronger in taste, yet still with a luscious, creamy paste.

Robiola Bosina

250g - Cow, Sheep, Pasteurised

Alta Langa's version of the classic, mixed milk Italian Robiola. It has a bloomy rind, a soft and supple texture, and a luscious, rich and creamy interior.

The Fine Cheese Co. English Farmhouse Cheddar

200g - Cow, Pasteurised, Vegetarian

A sweet and tangy Cheddar cheese with a particularly creamy texture and an occasional crystal caused by long maturing.

The Best of Miller’s Crackers for Cheese

350g - A winning combination of some of the Miller's popular creations. Contains Miller's Harvest Three-Seed, Miller's Damsel Buttermilk, and Miller's Toast Cranberry & Raisin.

The Fine Cheese Co. Cherry Fruit for Cheese

113g  
A tart, natural partner for blue cheeses such as Stilton, Gorgonzola, and Fourme d'Ambert.

Le Piantagioni del Caffè Alto Palomar Ground Coffee

250g  
Le Piantagioni del Caffè is a wonderful, small and specialist Italian selector and roaster, founded by the Meschini family and based in the port of Livorno, Tuscany. Their coffee comes with extra helpings of character, personality and soul.

Butterflies Watermelon Crisp Biscuits

75g   
A light, crisp and delicious watermelon biscuit.

Van Nahmen Sparkling Apple, Redcurrant and Raspberry Frucht-secco

Imagine the fizz of Champagne combined with fresh-pressed local fruit - and no alcohol. A harmonious liaison: the raspberry supports the juiciness of the apple with a berry-like aroma and freshness. The redcurrants bring a fine acidity to the blend and round out the composition.

Mondovino Greek Olive Crackers

Crisp, snappable and savoury crackers designed to partner wine.

Moons Green Beer Sticks Gift Tube

Cured pork sticks with a delayed chilli aftertaste. These hand-made beer sticks are the perfect snack with drinks.10 Beer Sticks presented in a gift tube.

Venchi’s Finest Assorted Chocolates Selection

210g   
The perfect treat. A selection of Venchi’s most popular pick and mix chocolates.

“Three Piece Sweet” The Dolce Fine Food Hamper

*This selection sees three savoury pieces followed by an indulgent sugar rush. Fine cheese, charcuterie and crackers will get you started, then you’ll be taken to heaven by the Prosecco and peach nectar Bellini, molasses-like figs, Venchi chocolates, and Italian cantucci and meringues. Sublime.*

Van Nahmen White Peach Nectar

Fresh, decadent and thick. Perfect on its own, but even better with Prosecco.

Progettidivini Prosecco di Treviso Doc Brut 2016

Lemon-yellow in colour with a persistent bead of elegant, refined bubbles. Aromas of white flowers, apricot and herbs create a delicately soft bouquet. The palate is comprised of citrus, orange blossoms and stone fruits. An ideal aperitif and the perfect choice for celebrations large and small. Also, an excellent base for sparkling cocktails.

La Tur

230g - Cow, Sheep, Goat, Pasteurised

A cheese with an ice-cream texture and the richness of a triple cream. The mixed milk adds a pungency of aroma, and depth.

Meredith

320g - Goat, Pasteurised, Vegetarian

A soft, velvety and fresh goats’ milk cheese, marinated in olive oil with thyme, garlic and peppercorns.

The Fine Cheese Co. English Farmhouse Cheddar

200g - Cow, Pasteurised, Vegetarian

A sweet and tangy Cheddar cheese with a particularly creamy texture and an occasional crystal caused by long maturing.

L’Antipasto del Chianti

200g

Falorni are renowned for their outstanding charcuterie. Their antipasto is rich and satisfying. Everything you’d want in a cured meat. Sliced and ready to enjoy.

Fig, Honey and Extra Virgin Olive Oil Crackers

A crunchy flavoured cracker for any sheep’s milk cheese

Slow Baked Dottato Figs for Cheese

These exceptional, sweet Dottato figs come from Calabria, southern Italy. The fresh figs are oven-baked slowly for up to 12 hours, formed into balls and hand-wrapped in fig leaves. The result is a taste as dark as molasses, with a liquorice-like intensity.

Veniani Brutti e Buoni Vanilla

Toasted almonds and hazelnuts in crispy meringue. Hand-wrapped in pairs in signature tissue paper.

Venchi Pistachio Cremini Bar

Alternating layers of Gianduja and lightly salted pistachio in a classic chocolate bar.

Marabissi Chocolate Covered Cantucci

Thick chocolate-dipped cantucci. The ultimate indulgence and delicious served with coffee, or after dinner with Vin Santo or brandy.

Venchi Chocaviar Gift Box

Venchi's Chocaviar chocolates have a sweet centre, coated in layers of dark chocolate, with a sprinkling of Venchi's award-winning Chocaviar pearls on top. Three dark chocolate (75%), three milk chocolate and three crème brulée.