



Name	Description	Weight	Pack Type
Speciality Blended Cheeses			
Appledore	A unique cheese which blends the rich flavour Traditional Lancashire Cheese with flakes of succulent apple coated in cinnamon.	1.25kg	Vacuum Half Moon
Stripey Jack	Five Layers of cheese in one, giving a striking display of red and white layers of traditional regional English cheeses.	200g 2kg	Parchment Vacuum Half Moon
Sage Derby	A striking coloured cheese with a hint of garden sage running evenly throughout	200g 1.25kg 4kg	Parchment Vacuum Half Moon Full Ring Full Ring
Lancashire & Black Pepper	Traditional Lancashire Cheese blended with cracked black pepper that gives the rich, creamy flavour an added bite.	200g 1.25kg	Parchment Vacuum Half Moon
Lancashire with Sun Blush Tomato	Traditional Lancashire Cheese with sunblush tomato evenly spread throughout. A splendid combination matches the smooth, buttery flavours of Lancashire with the sweet tang of tomato.	1.25kg	Vacuum Half Moon
Lancashire & Pickle	Traditional Lancashire Cheese with added sweet pickle to offer the complete sandwich solution.	200g 1.25kg	Parchment Vacuum Half Moon
Cheddar & Port	A complement of flavours. Fine English cheddar combined with deep red port creates an unusual taste with superb visual impact.	200g 1.25kg	Parchment Vacuum Half Moon
Charlie Cheese	A natural and nutritious mix of white and coloured cheddar cheese creating a fun, smiley face making it ideal for encouraging young children to eat natural, unprocessed cheese.	1.5kg	Vacuum Log



Cheddar			
Mild White Cheddar	A hard pressed, firm bodied cheese that is aged for a minimum of four months and has an even pale, yellow colour and a clean nutty flavour.	200g 400g 1kg 2kg 2.5kg 5kg 5kg 20kg	Parchment Parchment Grated Vacuum Pack Grated Vacuum Pack Vacuum Pack Vacuum Pack Grated Vacuum Pack Vacuum Pack
Mild Coloured Cheddar	A hard pressed, firm bodied cheese that uses annatto, a naturally occurring plant extract to give its colour. Like its white counterpart, this cheese is aged for a minimum of four months and has a clean nutty flavour.	200g 400g 1kg 2kg 2.5kg 5kg 5kg 20kg	Parchment Parchment Grated Vacuum Pack Grated Vacuum Pack Vacuum Pack Vacuum Pack Grated Vacuum Pack Vacuum Pack
Mature White Cheddar	A hard pressed, firm bodied cheese, pale yellow in colour and aged for a minimum of 10 months to give a full, vintage flavour. 10 months age max	200g 400g 2.5kg 3kg 5kg 8kg 20kg	Parchment Parchment Vacuum Pack Wax Vacuum Pack Wax Vacuum Pack



Lancashire			
Beacon Fell Traditional Lancashire	One of Singleton's signature cheeses. This traditional Lancashire cheese is aged for approximately two months and has a rich, creamy flavour with a smooth buttery finish. Its fluffy, open texture gives it a smooth, even consistency when melted. It is the only Lancashire Cheese with a PDO classification which gives it the same protection as Champagne and Parma Ham.	200g 3kg 8kg	Parchment Wax Wax
Grandma Singletons Strong Traditional Lancashire	Named after the founder of Singleton's Dairy Grandma Singleton's is the strongest traditional Lancashire available and is aged for a minimum of ten months. It is semi-soft in consistency and slightly crumbly with rich yellow colour and a strong, tangy flavour. A favourite for lovers of strong cheese.	200g 3kg 8kg	Parchment Wax Wax
Mill Farm Tasty Lancashire	Aged for approximately six months, a delightfully rich semi-soft cheese with a delicious mature nutty bite on the finish. A favourite for a traditional Ploughman's Lunch, as part of a cheese board or in cheese and onion pie.	3kg 8kg	Wax Wax
Classic Crumbly Lancashire	A young, crumbly textured cheese with a light, refreshing tang and delicious milky finish. Ideal to eat with fruit cake, a crisp apple or crumbled over salads.	200g 400g 2.5kg 4kg 5kg 8kg 20kg	Parchment Parchment Vacuum Block Vacuum Wheel Vacuum Block Wax Vacuum Block

Other English Territorial Cheeses			
White Cheshire	One of the oldest cheese styles in Britain, white Cheshire is a hard pressed, open textured, crumbly cheese with a clean sharp flavour and a bright white even colour.	200g 400g 2.5kg 4kg 5kg 8kg 20kg	Parchment Parchment Vacuum Pack Vacuum Pack Vacuum Pack Vacuum Pack Vacuum Pack
Red Cheshire	This cheese uses annatto, a naturally occurring plant extract to give its colour and is a hard pressed, open textured, crumbly cheese with a clean sharp flavour.	200g 400g 2.5kg 4kg 5kg 8kg 20kg	Parchment Parchment Vacuum Pack Vacuum Pack Vacuum Pack Vacuum Pack Vacuum Pack
Red Leicester	Firm bodied with a slightly open texture, this cheese uses annatto, a naturally occurring plant extract to give its colour and has a clean, smooth flavour that is popular with all ages.	200g 400g 2.5kg 4kg 5kg 8kg	Parchment Parchment Vacuum Pack Vacuum Pack Vacuum Pack Vacuum Pack
Double Gloucester	This hard pressed, golden cheese has a smooth, firm texture and a clean mellow flavour.	200g 400g 2.5kg 4kg 5kg 8kg	Parchment Parchment Vacuum Pack Vacuum Pack Vacuum Pack Vacuum Pack



Wensleydale	A young white cheese, no more than 3 weeks old, with an open crumbly texture and clean, fresh flavour. Traditionally eaten with alongside fruit cake.	200g 400g 2.5kg 4kg 5kg 8kg 20kg	Parchment Parchment Vacuum Pack Vacuum Pack Vacuum Pack Vacuum Pack Vacuum Pack
Parlick Sheep's Milk Cheese	Named after Parlick Fell, a local landmark in the heart of Singleton's cheese making territory this very popular ewe's milk cheese has a semi-soft, crumbly texture and tangy flavour which is nutty and slightly sharp with a nice touch of salt and a lingering finish.	200g 1.5kg 3kg	Parchment Vacuum Waxed Half Moon Waxed
Bowland Fresh			
Singleton's Dairy has created an innovative range of dairy products that capitalises on the growing popularity towards regional food by establishing a genuine link between farmer, producer, the local community and the consumer.			
Lancashire Creamy	Made with milk sourced exclusively from farms in the Forest of Bowland this hard pressed cheese has a fluffy, open texture, a rich creamy flavour and smooth buttery finish. It is an excellent culinary cheese and when melted it maintains a smooth, even consistency.	400g	Parchment
Lancashire Crumbly	Made with milk sourced exclusively from farms in the Forest of Bowland this young, crumbly textured cheese has a light, refreshing tang and delicious milky finish. Best enjoyed accompanying fruit cake, with a crisp Granny Smith apple or crumbled over salads.	400g	Parchment
Lancashire Whey Cream Butter	Made with milk sourced exclusively from farms in the Forest of Bowland this butter has a rich, intensely creamy flavour that compliments, rather than competes with the food it accompanies. It tastes the way butter ought to.	250g	