



THE PRIORY

RESTAURANT

'THE PRIORY' – CHEESE LIST

Scotland's climate and geography are well suited to cheese making. Traditionally, a short production season limited the variety of cheeses that could be made, as they had to be able to survive long storage. Nowadays modern techniques have enabled a range of new cheeses to become available which include such wonderful things as soft cheeses and creamy blues. Our selection represents an exclusive partnership between Maryculter House Hotel and the Groat family's Devenick Dairy - an Aberdeenshire family-run dairy farm specialising in artisan cheeses from their Bishopston farm, which is less than 5 miles from the hotel. They also have a farm shop where the produce can be purchased.

1. GRANITE CITY CHEDDAR (pasturised cow's milk using vegetarian rennet)

A smooth creamy cheddar type cheese with a distinct taste. Matured for 6 months. It is a Medium strength cheddar which is moist and has a firm texture.

2. BADENTOY BLUE (pasturised cow's milk using vegetarian rennet)

A lovely medium blue, creamy moist cheese that does not have the strong bitterness of many other blue cheeses. It is matured for 4 months and has a moist firm texture.

3. THE COOS R'OOT (pasturised cow's milk using vegetarian rennet)

A young, moist cheese similar to a traditional homemade Caerphilly with a light-coloured (almost white), crumbly texture. It has a mild taste, with its most noticeable feature being a pleasant slight tang - very morish and normally made with milk from summer grazing cows.

4. SMOKED DEESIDER (pasturised cow's milk using vegetarian rennet)

A traditional cheddar type infused with a lovely cold Oak smoke to produce a unique, individually flavoured cheese.

5. MONARCH (pasturised cow's milk using vegetarian rennet)

Soft bloomy natural rind cheese with a lovely creamy flavoured centre, similar to a French Camembert type cheese.

