

OUR CHEESE BOARD



*A selection of artisan
cheeses from across
Scotland, each served
with its own carefully
chosen accompaniment.*

SETON'S

DINING ROOM

1

INVERLOCH CHEESE COMPANY
CAMPBELTOWN, MULL OF KINTYRE

INVERLOCH GOAT'S CHEESE

Pasteurised goat's milk
· **Vegetarian rennet**

Firm and smooth with a gentle sweetness, delicate nuttiness and a clean goat's-milk character. Inverloch began making cheese in 1985 after a sudden fall in demand for fresh goat's milk left the family looking for a new way to use their herd's milk.

Pear & Rosemary Compote

3

**ST ANDREWS FARMHOUSE
CHEESE COMPANY**
EAST NEUK OF FIFE

ST ANDREWS FARMHOUSE CHEDDAR

Raw cow's milk · Traditional rennet

Rich, buttery and complex with a crumbly yet creamy texture, balanced acidity and a long, savoury finish. Made entirely on the Stewart family farm from the milk of their own herd and traditionally matured for a minimum of nine months.

Whisky & Onion Chutney

2

ERRINGTON CHEESE
CARNWATH, SOUTH LANARKSHIRE

LANARK BLUE

Raw ewe's milk · Vegetarian rennet

Rich, buttery and creamy with a distinctive savoury blue character that becomes more powerful with age. Created by the Errington family in the 1980s and often affectionately described as "Scotland's Roquefort."

Scottish Heather Honey

4

CONNAGE HIGHLAND DAIRY
ARDERSIER, HIGHLANDS

CLAVA BRIE

Pasteurised cow's milk
· **Vegetarian rennet · Organic**

Soft, silky and buttery with delicate mushroom, grass and earthy notes, becoming wonderfully luscious as it ripens. Named after the nearby prehistoric Clava Cairns, its circular form echoes the ancient stone circles.

Pickled Apple

5

HIGHLAND FINE CHEESES
TAIN, ROSS-SHIRE

MINGER

Pasteurised cow's milk
· **Vegetarian rennet**

A soft, washed-rind cheese with a silky, yielding centre. Creamy and nutty when young, developing a wonderfully pungent, farmyard character as it matures. Its distinctive orange rind and memorable name make it one of Scotland's most characterful cheeses.

Pickled Walnut

Build your own board from a selection of our favourite Scottish cheeses. Choose between one single piece (4), three pieces (12) or five pieces (18)