

## 1 CENTREPIECES

For a jaw-dropping display of world-class cheeses, visit our cheese counter. Ask advice on perfect partners, such as (from left) **Waitrose Brie de Nangis**, £17/kg, creamy and buttery with a mildly earthy, mushroom aroma; **Waitrose White Stilton with Mango, Rum and Ginger**, £13.50/kg - more-ish, Long Clawson Stilton, blended with rich rum and pieces of Thai mango and aromatic Buderim ginger; **Waitrose Rosary Goat's Cheese**, £15/kg - a fresh, full-fat, soft cheese with a mousse-like texture and hints of lemon; **Waitrose Cropwell Bishop Shropshire Blue**, £15.60/kg - creamier than regular Stilton with a rich, strong flavour and slightly tangy aroma; **Waitrose Epoisse de Bourgogne**, £26.50/kg - a strong complex cheese with an indulgent, creamy texture and an unmistakable orange rind (due to

the cheese being 'washed' in Marc de Bourgogne); and **Waitrose Cornish Quartz Cheddar**, £11.90/kg - a wonderful strong yet creamy Cheddar with a delightful 'crunch'.

## 2 THE FINISHING TOUCH

Cheeses like these, need something special to go with them. **Lucullus Champagne Confit**, £2.49/100g, is a mouthwatering accompaniment that has a unique mix of ingredients, including 25% Champagne. Divine with Brie and Tallegio.

2

