Emsworth Deli
EST. 1999

CHRISTMAS ORDER FORM 2026

Please complete & return by Monday 14th December 2026

Order online!!

tel: 01243 389181
web: www.emsworthdeli.co.uk
email: info@emsworthdeli.co.uk

If you have any questions please ask!

Customer Details

Name:.....

Phone:.....

Email:.....

Collection Date:.....

Deli use:



Snowdonia Cheese Co. Truckles

Festive offer, any 3 truckles & get 10% off

Order Quantity

Black Bomber - 200g
Extra mature Cheddar combines amazing creaminess with intense, deeply savoury flavour notes. Demandingly moreish. £5.95

Red Storm - 200g
Aged for 18 months, an intense Red Leicester, nutty & deliciously rich. Complex, refined & beautifully balanced with caramel notes. £5.95

Beechwood Smoked - 200g
Sweet and delicately smoky. This handcrafted mature Cheddar is naturally cold-smoked over beechwood chips. £5.95

Pickle Power - 200g
Rich and creamy mature Cheddar with chunks of tangy pickled onions for a fresh, zingy and deeply savoury flavour. £5.95

Bouncing Berry - 200g
A deliciously sweet and fruity addition to your cheeseboard. Serve it with seasonal fruit, crackers and a crisp Chardonnay. £5.95

Green Thunder - 200g
Fresh, smooth, creamy. This versatile, characterful Cheddar boldly mingles roasted garlic with aromatic garden herbs. £5.95

Red Devil - 200g
This fiery Red Leicester gets its unmistakable kick from our secret blend of Habanero chillies, peppers and spices. £5.95

Rock Star - 200g
Cave-aged Cheddar, it's 18-month maturation delivers a hint of sweetness & savoury tang, smooth & creamy, with a crystal crunch. £6.45

Truffle Trove - 150g
Laced with Italian Black Summer truffles, a handcrafted extra mature Cheddar. Rich, earthy, creamy & crumbly. £7.50

Amber Mist - 200g
12 month matured Cheddar meets aged single malt whisky, creating a smooth & creamy cheese. £6.45

Ruby Mist - 200g
This luscious mature Cheddar is infused with Graham's Late Bottled Vintage Port. £6.45

Blue Cheese

Order Quantity

Colston Bassett Blue Stilton

World renowned, pasteurised, vegetarian Stilton with a creamy velvety texture and a well-balanced finish.

£2.76/100g ____ g

Isle of Wight Blue 200g

Award winning, soft, pasteurised, vegetarian blue cheese with mild veining and butteriness.

£8.45 each ____

Dorset Blue Vinney

A traditional blue veined, pasteurised, skimmed milk, vegetarian, crumbly texture with a strong tang.

£3.97/100g ____ g

Yarlington Blue

Smooth, pasteurised, vegetarian, Somerset artisan blue with a creamy, mild character and beautiful blue-green veining.

£2.53/100g ____ g

Barkham Blue

Award winning pasteurised, vegetarian, blue with a rich, buttery, mellow, earthy rind and a savoury finish.

£4.79/100g ____ g

Harbourne Blue

From Devonshire, a pasteurised, vegetarian, sheep's milk blue. Firm, crumbly, smooth with light blue veining.

£4.77/100g ____ g

Blue Murder

Bold, pasteurised, vegetarian Highland blue cheese with a firm, crumbly body. A melt in the mouth flavour.

£3.86/100g ____ g

Roquefort

A famous unpasteurised raw sheep's milk blue cheese from France with moist texture and tangily pungent.

£3.49/100g ____ g

Beenleigh Blue

Artisanal Devon pastuerised, vegetarian, sheep's milk blue with sweet complexity with a moist yet crumbly texture.

£4.64/100g ____ g

Cambozola

German, pasteurised, vegetarian, triple-cream soft cheese with blue veining.

£2.79/100g ____ g

Soft Cheese

Order Quantity

Cricket St Thomas Somerset Brie

A smooth, mild and creamy pasteurised, vegetarian, West Country brie.

£2.14/100g

g

Brie de Donge

The king of French bries made with pasteurised milk and complex mushroom notes. Delicious!

£3.07/100g

g

Vacherin Mon’t D'or 450g

Seasonal unpasteurised mountain cheese encased in spruce bark, rich and gooey centre.

£16.95 each

Tunworth 250g

A pasteurised, vegetarian, north Hampshire Camembert-style cheese with mushroomy aromas.

£9.59 each

Sharpham Brie

A pasteurised, vegetarian, Devonshire brie with subtle hazelnut notes, rich flavour and a buttery yellow paste.

£3.76/100g

g

Wigmore

A brie style, pasteurised, vegetarian, sheep's cheese with creamy, mushroomy and buttery notes.

£4.80/100g

g

Chaumes

A pasteurised French, washed-rind cheese with soft texture and a bright orange rind.

£3.93/100g

g

Dorset Brie 200g

A creamy, pasteurised, vegetarian, English farmhouse brie with a rich smooth yellow paste, white coat and grassy notes.

£6.65 each

Capricorn Goats

A brie style, pasteurised, vegetarian, goat's cheese from Somerset with a soft, creamy, milky texture.

£3.14/100g

g

Waterloo

A rich, unpasteurised and vegetarian Jersey milk soft cheese with delicate a flavour. Divine!

£3.69/100g

g

Hard Cheese

Order Quantity

Wookey Hole Cave Aged Cheddar
A pasteurised and vegetarian, cave-matured, West Country cheddar with rich and earthy flavours.
£2.01/100g ____ g

Lincolnshire Poacher
An unpasteurised, artisanal cheese combining traditional cheddar style with Alpine notes.
£3.04/100g ____ g

Sussex Charmer
A pasteurised, vegetarian, farmhouse mature cheddar style blended with a distinct parmesan bite.
£2.99/100g ____ g

Rutland Red
A pasteurised and vegetarian cloth-bound Red Leicester with a flaky texture and caramel sweetness.
£2.01/100g ____ g

Montgomery Cheddar
An unpasteurised, traditional clothbound Somerset cheddar with rich, savoury, and deep earthy undertones.
£2.84/100g ____ g

Pure Ewe Manchego
A classic Spanish aged pasteurised sheep's cheese. Hard, crumbly, and an intense flavour with a sharp, sweet finish.
£4.10/100g ____ g

Glastonbury Twanger 200g
A punchy, pasteurised, vegetarian, Somerset mature cheddar with a sharp twang. Matured for 12 months.
£4.75 each ____

Lancashire Bomb 230g
An iconic, pasteurised, vegetarian, wax-coated sphere of super-matured, 24 months, strong Lancashire cheese.
£8.95 each ____

Cave Aged Goats Cheddar
Firm, pasteurised, vegetarian, goat's cheese matured in the caves at Wookey Hole, with a gentle finish.
£3.24/100g ____ g

Comte
Classic French, unpasteurised mountain cheese with complex nutty and fruity notes.
£3.81/100g ____ g

Flavoured Cheese

Order Quantity

Cornish Yarg

Creamy semi firm, pasteurised, vegetarian cheese wrapped in nettle leaves. Crumbly texture with a buttery centre. £3.02/100g ____ g

Charcoal Cheddar

Pitch-black, pasteurised, vegetarian mature cheddar with activated charcoal giving an earthy finish. £4.19/100g ____ g

Dorset Red

Naturally oak-smoked, pasteurised, vegetarian, Red Leicester style cheese. Smooth texture with a smoky punch. £2.34/100g ____ g

Applewood Smoked

Smoky, pasteurised, vegetarian, cheddar-style cheese with paprika. Deliciously moreish, smooth and creamy. £1.86/100g ____ g

Worcestershire Honey & Fig

Sweet and savoury, pasteurised, vegetarian, tangy mature cheddar blend with local honey and sweet fig chunks. £3.67/100g ____ g

Curds & Croust Truffler Brie 165g

A hand-crafted, mould-ripened soft ,pasteurised, vegetarian, Cornish Brie infused with wild truffles. £5.99 each ____

Wensleydale & Cranberries

Moist, crumbly, pasteurised, vegetarian, Wensleydale studded with dried cranberries. £1.75/100g ____ g

Stilton with Mango & Ginger

Creamy, pasteurised, vegetarian, crumbly cheese blended with sweet mango and ginger. £2.26/100g ____ g

Stinking Bishop

Pungent, pasteurised, vegetarian, washed-rind soft cheese, washed in Perry pear cider. £4.46/100g ____ g

Sussex Scrumpy

An unpasteurised, vegetarian, Farmhouse cheddar blended with local cider, garlic, and fresh herbs. £3.69/100g ____ g

Cheeseboard Selections

We've created a selection of Xmas cheeseboards to make choosing your festive cheese easy. Each serving 6-8 people

The Traditional One

- Colston Bassett Stilton
- Wookey Hole Cheddar
- Wensleydale with Cranberries
- Somerset Brie

£18.99

It's all Local

- IOW Blue
- Tunworth
- Sussex Charmer
- Rosary Goats

£27.99

A Taste of the North

- Kirkhams Lancashire
- Sage Derby
- Highland Fine Camembert
- Yorkshire Blue

£24.99

Fromage Français

- Camembert
- Fourme D'Ambert
- Organic Comte
- Munster

£22.99

West Country Classics

- Montgomery Cheddar
- Cornish Blue
- Cornish Yarg
- Sharpham Brie

£26.99

The Show Stopper

- Truffler Brie
- Lancashire Bomb
- Barkham Blue
- Golden Cenarth

£33.99

Xmas Essentials

Gammon Ham Sliced - £1.99/100g	g	Scottish Smoked Salmon 90g - £5.95	
Roast Beef Sliced - £3.75/100g	g	Local Duck Eggs 1/2 doz - £3.95	
Italian Sliced Pancetta 100g - £3.25		Westbourne Bakery Mince Pie - 75p	
Spanish Tapas Mix 150g - £4.49		Tiptree Cranberry Sauce 210g - £3.00	
Italian Napoli Salami - £2.79/100g	g	Tiptree Brandy Butter 210g - £3.95	
Italian Milano Salami - £2.79/100g	g	Epicure Duck Fat 320g - £5.89	
Spanish Chorizo Piccante - £2.29/100g	g	Italian Pannetone 500g - £8.75	
Naxos Mixed Olives 200g - £5.50		Coles Xmas Pudding 454g - £11.25	
African Spiced Olives 200g - £5.50		Cheeseboard Chutney 310g - £4.39	
Kalamata Olives 200g - £5.50		Cheesemakers Pickle 310g - £4.39	
Peppers with Cheese 150g - £7.45		Heritage Crackers Selection - £9.95	
Balsamic Onions 200g - £4.78		Flavoured Crackers Selection - £9.95	
Membrillo Quince 200g - £5.50		G/F Crackers Selection - £13.50	
IOW Mermaid Gin 70cl - £40.00		Portsmouth Distillery Fort Gin - £39.95	
Fonseca Bin 27 Port 37.5cl - £10.95		Ashling Park Cuvee 75cl - £35.00	
Fonseca Bin 27 Port 75cl - £20.95		Botter Prosecco 75cl - £12.95	

Please add other cheese or deli produce below (i.e blue stilton - 250g)
