

M r s K i r k h a m ' s L a n c a s h i r e



Rightly considered as one of Britain's top cheeses, Ruth Kirkham's Lancashire needs little introduction.

This cheese is so special and delicate, it is rubbed in farmhouse butter to enrich its taste and protect it from unwelcome moulds.

Graham Kirkham, son of Ruth, heads the cheese-making at the farm. He is the third generation to apply skills and passion in order to perpetuate the trademark crumbly and buttery texture associated with it.

This is all done in a traditional way using unpasteurised milk, animal rennet, a little starter culture and the curd of three consecutive days.

Flavour:

Lemony with a savoury tang.

Aromas are delicately soft,
yoghurty & long lasting.

Milk & Texture:
Unpasteurised cow's milk.
Buttery-crumble texture.

