

LA FROMAGERIE

Our Cheese Platters offer a perfect tasting selection of artisan cheeses, canape cut for ease of serving, each with soft, hard and blue, a goat or washed-rind as the fourth.

Minimum Order 10 people

CHEESE PLATTER START AT £58 – SERVES 10 CHARCUTERIE PLATTERS START AT £42 – SERVES 10

Bespoke cheese boards are priced to order – please contact our Cheese Room in Marylebone for further information & a quote: cheeseroom@lafromagerie.co.uk

We can arrange delivery in central London by car courier, which we can quote based on the delivery address.

LA FROMAGERIE CHEESE PLATTERS

Devised of 4 seasonal cheeses that offer a spectrum of taste, texture & milk variety

below are examples of platters, however If you require something specific, please enquire and we will price accordingly. Please advise if you require vegetarian rennet cheese or specific milk types.

BRITISH ISLES CHEESE PLATTER

GOLDEN CROSS, Sussex (goat)

TUNWORTH, Hampshire (cow)

WESTCOMBE CHEDDAR, Somerset (cow)

DEVON BLUE, Devon (cow)

FRENCH CHEESE PLATTER

SAINTE-MAURE DE TOURAINE, Loire (goat)

CAMEMBERT DE NORMANDIE (cow)

COMTÉ D'ESTIVE, Franche-Comté (cow)

FOURME D'AMBERT, Auvergne (cow)

ITALIAN CHEESE PLATTER

ROBIOLA DI ROCCAVERANO, Piedmont (goat)

FONTINA ALPINA, Aosta (cow)

TALEGGIO DELLA VAL BREMBANA, Lombardy (cow)

VACCA BLU, Piedmont (cow)

LA FROMAGERIE CHARCUTERIE PLATTERS

Our Charcuterie Platters include up to three types of charcuterie, such as:

Jambon Bayonne

Prosciutto San Daniele

Salame Coscia

Finocchiona

Speck

If you require something specific please enquire and we will price accordingly.

ADDITIONAL CHEESE SOLD AS A WHOLE
(NOT CANAPE CUT)

VACHERIN DU-HAUT-DAUBS (SEASONAL) POA

Unpasteurised Cow's Milk. Traditional Rennet Superb cheese with a meltingly rich taste. The bark around the cheese helps to achieve its texture & perfume. Just spoon on to crusty baguette.

CAMEMBERT AUX TRUFFE, Normandy £35.00

Filled with our signature black truffle cream. Deliciously decadent.

FOUGERUS AUX TRUFFES, Ile-de-France £70.00

Filled with summer truffles. Rich with a pleasant aromatic depth.

PAIRED WITH...

WINE PAIRINGS

We will be happy to advise on wines, beers, cider, spirits & soft drink pairings

LA FROMAGERIE Biscuits £3.95

Caraway, Charcoal, Oat, Rye, Spelt

We suggest 2-3 packets per 10 people

Sablés Comté AOP 100g packet £4.05

LBP Sourdough Baguette £4.30

House Marinated Mixed Olives ½ Pint Pot £6.95

Cornichons ½ Pint Pot £5.50

Goldstein Smoked Salmon 100g £5.80

Canapé Blinis (16 bite size)

Additional Bamboo Platters (Biodegradable) £2.00 ea

On request & sold by weight

Seasonal Fruits, Houmous, Taramasalata, Celeriac Remoulade

**All produce is subject to market availability.
LA FROMAGERIE reserves the right to make
substitutions when necessary & update pricing as
required.**