

# LA FROMAGERIE

## CHEESE & CHARCUTERIE PLATTERS FOR PARTIES

Our Cheese Platters are a perfect tasting selection of cheeses, all canape cut for ease of sharing, each with soft, hard and blue, and 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

Please note - these prices only apply to the selections below, and it's not possible to make substitutions. However, we do reserve the right to make substitutions if necessary

Bespoke cheese boards are priced to order – please contact our Cheeseroom in Marylebone for further information & a quote: [cheeseroom@lafromagerie.co.uk](mailto:cheeseroom@lafromagerie.co.uk)

Kindly note the cheese platters are only available for collection or delivery in **central London** by car courier, which we can quote based on the delivery address

### LA FROMAGERIE CHEESE PLATTERS

#### 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. Please Choose 3 from below

Jambon Bayonne

Prosciutto San Daniele

Salame Coscia

Finocchiona

Speck

#### ADDITIONAL CHEESE SOLD AS A WHOLE

(NOT CANAPE CUT)

VACHERIN DU-HAUT-DAUBS (SEASONAL) £15.50

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.

WINE PAIRINGS, we will be happy to advise.

### PAIRED WITH...

LA FROMAGERIE Biscuits £3.95

Caraway, Charcoal, Oat, Rye, Spelt

We suggest 2-3 packets per 10 people

LBP Sourdough Baguette £4.25

House Marinated Mixed Olives ½ Pint Pot £5.50

Cornichons ½ Pint Pot £5.50

Goldstein Smoked Salmon 100g £5.80; 200g £11.05

Canapé Blinis (16 bite size) £5.75

Additional Bamboo Platters £2.00 ea

Seasonal Fruits on request

#### DIETARIES

Please advise if you need vegetarian rennet cheeses

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