

KHEE

HOMEWARE + INTERIORS

Deadline for Christmas pre-orders Friday 13th December

Deadline for Hogmanay pre-orders Friday 20th December

***East Neuk Kilnhouse products must be ordered by 29th November**

Cheese

Supplied by IJ Mellis, build yourself and your guests a delicious cheese board with a selection of fine farmhouse and artisan cheese.

We recommend around 120g of cheese per person for a good cheese board. Less is never more when it comes to cheese!

Category	Product	Description	Milk Type	Country of Origin	Approx. Weight	Approx. Cost	Order Quantity
Hard	Isle of Mull Cheddar	Scotland's most renowned cheddar. Aged for 15-20 months, this beautifully buttery cheddar has an earthy and mustard like flavour.	Cow	Scotland	250g	£6.60	
Hard	Connage Gouda	Aged for six months and made with pasteurised cow's milk by Jill and Callum Clarke in Ardersier. This cheese can be mild, sweet, and nutty, or rich and tangy with age.	Cow	Scotland	250g	£8.25	
Hard	Anster	Aged for two months and made with unpasteurised cow's milk by Jane Stewart in Anstruther. The flavours are mild, yet complex with flavours of lemon and a hint of mushroom.	Cow	Scotland	200g	£6.00	
Hard	Comte 30 Months	Aged for 30 months, made with unpasteurised cow's milk by expert affineurs Rivoire-Jacquemin. Toothsome and rich with flavours of sweet onion, salted macadamia nuts, and butter.	Cow	France	200g	£10.80	
Hard	Manchego Iniesta	Aged for six months and made with unpasteurised ewe's milk by Felix Iniesta in La Mancha, Spain. This cheese is sweet and sheepy with a sharp, grippy tang on the end.	Cow	Spain	250g	£12.00	

Category	Product	Description	Milk Type	Country of Origin	Approx. Weight	Approx. Cost	Order Quantity
Hard	Parmigiano Reggiano	Aged for 30 months and made with unpasteurised cow's milk in Modena, Italy. This cheese was hand-selected for its incredibly rich and nutty flavours with hints of tropical fruit.	Cow	Italy	200g	£8.80	
Hard	St. Andrews Farmhouse Cheddar	Aged for 12 months and made with unpasteurised cow's milk by Jane Stewart of St. Andrews Farmhouse Cheese, Anstruther. This cheddar is creamy, tangy and savoury with notes of fresh grass and tropical fruit.	Cow	Scotland	200g	£7.00	
Hard	Auld Lochnagar	Auld Lochnagar gently matures for up to 12 months allowing the full depth of flavour to develop. Alex Reid's attention to detail and care to produce the ideal conditions means the cheese you buy will hold the same delicious fresh, nutty and slightly savoury flavours time and time again.	Cow	Scotland	200g	£5.80	
Semi Hard	Alp Blossom	Aged for five months and made with unpasteurised cow's milk from the Sennerei Huban Dairy. Alp Blossom is pressed with local wildflowers and herbs that the cows graze on, giving the cheese vibrant flavours of garlic and roasted almonds, with floral undertones. You can, and should, eat the rhind!	Cow	Austria	200g	£9.80	
Semi Hard	Morbier AOP	Aged for three months and made with unpasteurised cow's milk by Hervé Poulet, then aged in the Cave de Machecoul in Franche-Comte, France. This cheese is buttery and elastic with fragrances of hay, flowers and mushrooms, and flavours of butter, asparagus and prosciutto.	Cow	France	200g	£6.60	
Semi Hard	Ossau Iraty	Aged for six to seven months and made with pasteurised ewe's milk by Fromagerie Macaye in Northern Basque Country, France. This cheese ranges from lactic and salty to sharp and tangy with age.	Ewe	France	200g	£8.70	
Smoked	Auld Reekie	A delicately smoked cheese that's developed to combine the flavours and textures of traditional cheese with a delicate wood and whisky finish. Reid uses traditional methods which are still employed in Royal Deeside to delicately smoke game.	Cow	Scotland	200g	£6.30	

Category	Product	Description	Milk Type	Country of Origin	Approx. Weight	Approx. Cost	Order Quantity
Smoked	Smoked Lancashire	Aged for 6 months, made with unpasteurised cow's milk by Jonny of Mrs Kirkhams Lancashire. Smoked for four days over hickory while it is still very young, the cheese develops along with the smoke giving it a deeper flavour. The fresh, tart flavours you'd expect with savoury, smokiness added.	Cow	England	200g	£7.20	
Blue	Colston Basset Stilton	Aged for four to six months and made with pasteurised cow's milk by Billy Kevan in Nottinghamshire. This cheese has a rich, crumbly texture and has deep umami flavours. Equally sweet and salty, Stilton is the ultimate pairing cheese.	Cow	England	200g	£6.78	
Blue	Cashel Blue	Aged for three months and made with pasteurised cow's milk by Sarah Grubb in Co. Tipperary, Ireland. This cheese has a butter-like texture, and savoury, slightly piquant flavours.	Cow	Ireland	200g	£6.60	
Blue	Hebridean Blue	This blue cheese is a semi-soft blue, punchy, wonderfully rich and creamy, with a long lasting taste and many layers of flavour. It is made with raw cow's milk, produces a lovely natural rind and is around 8 weeks old when sold.	Cow	Scotland	200g	£7.10	
Blue	Lanark Blue	Aged for three to four months and made with unpasteurised ewe's milk by Selina Cairns at Errington Cheese in Lanarkshire. In winter, this flaky cheese is punchy and boozy, and in spring, flavours are more mild and saline.	Ewe	Scotland	200g	£8.60	
Blue	Gorgonzola	Aged for three months and made with pasteurised cow's milk by Davide and Frederica from Mario Costa in Novara. This cheese is a decadent, oozing blue cheese with rich sweetness and a lingering spiced finish.	Cow	Italy	200g	£7.80	
Goats	Murcia al Vino	Aged for three months and made with unpasteurised goat's milk by Queseria Villa Vieja in Murcia, Spain. This firm cheese is creamy and crumbly with a yoghurt, slightly salty flavour and a fruity, acidic kick.	Goat	Spain	200g	£8.20	

Category	Product	Description	Milk Type	Country of Origin	Approx. Weight	Approx. Cost	Order Quantity
Goats	Blackmount	Aged for two to three weeks and made with unpasteurised goat's milk by Selina Cairns in Lanarkshire. This cheese is soft and creamy with a pleasant tart flavour that builds.	Goat	Scotland	230g	£11.50	
Goats	Elrick Log	Aged for two weeks and made with unpasteurised goat's milk by Selina Cairns in Lanarkshire. This cheese is punchy, tart, and earthy with an ice-cream-like texture.	Goat	Scotland	180g	£12.00	
Soft	Brie de Meaux	Aged for eight weeks and made with unpasteurised cow's milk by Fromagerie Beillevaire in Saint-Rémy-de-la-Vanne. This cheese has rich flavours of butter, mushrooms, and salted cashews and almonds.	Cow	France	180g	£6.57	
Soft	Clava Brie	Aged for six weeks and made with pasteurised cow's milk by Jill and Callum Clarke in Ardersier. This cheese has flavours of cabbage and cauliflower, and gets punchier with age.	Cow	Scotland	200g	£6.20	
Soft	Baron Bigod	Aged for five weeks and made with pasteurised cow's milk by Jonny Crickmore in Suffolk. This cheese is milky, grassy and creamy with flavours of sautéed mushrooms and butter.	Cow	England	180g	£8.01	
Soft	Taleggio	Aged for 2 months and made with pasteurised cow's milk by Davide and Frederica of Mario Costa. The cheese has a strong smell, but the taste is relatively mild with an unusual fruity tang and a savoury finish. A versatile cheese – great grated on pizza or into a salad.	Cow	Italy	200g	£7.40	
Single Unit	Camembert Normandy	With strong aromatics and a generous texture, fine flowers and the bespoke-old white these are the qualifiers that symbolise the camembert AOP Th.Réaux.	Cow	France	200g	£9.50	
Single Unit	Reblochon Chaudron	Aged for 6 weeks and made with unpasteurised cow's milk by S.C.A les producteurs de Reblochon, Thones. A decadent melting cheese, Reblochon is earthy and pungent with flavours of cured meat. Try this cheese on your tartiflette recipe.	Cow	France	250g/half unit	£9.50	

Meat & Fish

Fish is supplied by East Neuk Kilnhouse in St Monans, a family owned Award Winning business who have been producing fresh, smoked and seafood products in the East Neuk since the 1960's.

Salami is supplied by Great Glen Charcuterie, Perthshire. They are a small family-run business producing a range of specialist charcuterie using only the finest Scottish venison.

Product	Description	Approx. Weight	Cost	Order Quantity
Hot Smoked Salmon Fillet	Flaky in texture, creamy, simply delicious to taste, melts in your mouth, smoked using oak wood. Enjoy hot or cold. Vacuum packed & suitable for home freezing.	Various	£5	
Hot Smoked Trout Fillet	Delicious smoked trout that is glossy and nicely smoke-browned. The flesh is exceptionally moist and delicately flavoured with a perfect balance of sweetness. The fish has retained its texture and holds its shape well. Vacuum packed & suitable for home freezing.	Various	£5	
Cold Smoked Salmon	D-Cut Sliced which is the perfect way to buy smoked salmon if you're entertaining. Here, you'll find that the slices are cut into the salmon and the slice is in the shape of a 'D'. The slice, which goes from the back to the belly, includes the salmon's rich, flavoursome brown meat. Vacuum packed and suitable for home freezing.	100g	£6	
Venison Salami	This salami is made with pure venison and gently spiced with added green peppercorns for the right balance. Best Charcuterie product of the UK at the Great Taste Awards in 2013 and winner of 3 gold stars for many years. This salami was awarded Best Game Product in The British Charcuterie Awards 2021. After opening this salami will keep well for at least a month and up to 6 weeks. Wrap in greaseproof paper and keep in the fridge.	80g		
Venison & Pork Salami	This venison salami is made with added Scottish pork. It is mildly spiced with cracked black peppercorns, a more robust salami. Lovely on sandwiches, great on platters or just to eat straight from the pack.	80g		

Dry Goods

Product	Description	Approx. Weight	Cost	Order Quantity
Mellis Fig Chutney	A rich mix of juicy figs, dark sugar, warm cinnamon and sweet orange. Pairs perfectly with piquant, salty blues like Fourme d'Ambert.	198g	£5.30	
Mellis Tomato Chilli Jam	Rich, thick, and sweet with a bit of heat. Ripe tomatoes come together with fresh ginger, chilli, and unrefined sugar. Great with goat's cheese.	227g	£5.30	
Drivers Caramelised Onion Chutney	A sweet and sticky red onion chutney The perfect cheese topper and accompaniment to a cheese or meat deli-style platter.	350g	£4.95	
Mellis Oatcakes	The perfect oatcake, hand-made with butter & stone-ground oatmeal and baked in the Scottish Highlands. A traditional pairing for cheese and pate.	150g	£3.95	
Mellis Parmigiano Crackers	Made with D.O.P certified Parmigiano Reggiano and Pecorino Romano, in addition to heather honey, to create a beautifully balanced cracker. Savoury with just a touch of sweetness, this cracker makes the perfect accompaniment to cheese.	95g	£4.95	
Peter's Yard Sourdough Crackers	Award winning sour-dough crispbreads are baked in the UK using a traditional Swedish recipe. Use with cheese, dips or as an alternative form of artisan bread.	90g	£3.95	
Peter's Yard Selection Box	A selection of 3 boxes of Peter's Yard crackers, including original sourdough, rye and charcoal ,and rosemary and seasalt crackers.	270g	£9.95	
Miller's Cranberry and Raisin Toast	A mini, crispy "toast" packed with cranberries, raisins, and nuts to make a perfect vessel for your favourite soft cheese.	100g	£4.50	
Perello Olives Gordal Piccante	These large, pitted green Gordal olives are crisp, firm textured and meaty and are packed in a spicy brine with pieces of Guindilla chilli for a noticeable touch of heat. Grown in the olive heartlands of Seville, these Spanish classics are a firm favourite of olive lovers everywhere.	150g	£4.95	
Perello Olives	As above.	600g	£18.95	
Perello Olives	As above.	2kg	£50	

Please select your preferred collection or Delivery slot;

Christmas Collection

Saturday 21st December 10-4 ☐	Sunday 22nd December 10-2 ☐	Monday 23rd December 10-2 ☐	Tuesday 24th December 10-4 ☐
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Christmas Delivery in East Neuk, Levenmouth, Kirkcaldy, Glenrothes (£4.50 charge)

Sunday 22nd December ☐	Monday 23rd December ☐
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Hogmanay Collection

Saturday 28th December 10-4 ☐	Monday 30th December 10-2 ☐	Tuesday 31st December 10-2 ☐
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Hogmanay delivery in East Neuk, Levenmouth, Kirkcaldy, Glenrothes (£4.50 charge)

Sunday 29th December ☐	Monday 30th December ☐
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Please note that appropriate substitutions may be made if your chosen cheese is not available.

A £20 non refundable deposit is required to secure your order. The balance is payable on collection/delivery.

Name		Contact Number	
Email		Address (if selecting home delivery)	

SHOP USE ONLY
Paid

Date

Rec'd