



Newlyns

FARM • FARM SHOP • FARM CAFÉ • COOKERY SCHOOL

CHEESE WEDDING CAKES

A twist on the traditional cake!



WEDDING CHEESE CAKES

Serve a wedding cake to remember on your special day, with a Newlyn's Farm Shop Cheese Wedding Cake - a tasty alternative to the traditional fruit or sponge cake.

We have three special options designed to suit most occasions (from 10 - 150 guests), but also offer a bespoke service too, if you are looking for something different.

All our cakes come "naked" as standard, allowing you to decorate them in your own individual wedding style, however if you wish we can arrange decoration.

We can also provide a range of biscuits, pickles, fruits, chutneys and other accompaniments to complement your cake, adding a bonus savoury course for your guests to enjoy after the wedding breakfast.

All cakes are boxed and ready to collect, or, if required, delivery can be arranged.

Additional fees apply for any chosen extras.

THE NEWLYN

VILLAGE OAK CHEDDAR

A classic cheddar - not too strong but still very tasty.

RUTLAND RED

A lovely aged red Leicester cheese with a slightly sweet, caramelised flavour and rich golden orange colour.

BARON BRIE

An unpasteurised farmhouse brie with a fantastic flavour, similar to a brie de meaux.

CORNISH YARG

A mild cheese with a buttery, creamy breakdown under a slightly earthy rind.

TUNWORTH

Our most local cheese is now world famous and is a cross between a good French camembert and brie.

GODMINSTER CHEDDAR HEART

A lovely, full-flavoured creamy cheddar made using organic milk.

Extra layers can be added and will be priced per cheese.



**11KG
FEEDS APPROX.
150 GUESTS**

THE LODGE

LONG CLAWSON STILTON

A delicious Mature Stilton - smooth and creamy but with a nice sharp bite.

GODMINSTER CHEDDAR

A lovely, full-flavoured creamy cheddar made using organic milk.

CORNISH YARG

A mild cheese with a buttery, creamy breakdown under a slightly earthy rind.

WINSLADE

A sibling of Tunworth - soft and gooey with floral, piney notes a bit like a Vacherin.



**5KG
FEEDS APPROX.
70 GUESTS**

THE BRIDE TO BRIE

BARON BRIE

An unpasteurised farmhouse brie with a fantastic flavour, similar to a brie de meaux.

WIGMORE

A semi-soft sheep's milk cheese; that oozes beneath a delicate rind.

TUNWORTH

Our most local cheese is now world famous and is a cross between a good French camembert and brie.

ISLE OF WIGHT SOFT

A melt in the mouth gooey cheese that fits between a brie and a camembert.



**2.5KG
FEEDS APPROX.
35 GUESTS**



THE MINI

GODMINSTER CHEDDAR

A lovely, full-flavoured creamy cheddar made using organic milk.

ISLE OF WIGHT BLUE

A soft cheese ranging from mild and creamy to seriously tangy depending on age.

BEAU FARM BRIE

A lovely creamy goat's milk brie from Bramley.

Perfect for table centres.

**900G
FEEDS APPROX.
8-10 GUESTS**

BESPOKE

Create your own unique, personalised cheese wedding cake to suit your specific requirements. Ideal if you have particular favourite cheeses you want to include, a specific budget to work to, or perhaps want to cater for a set amount of guests.

Please ring the shop to discuss your requirements or email info@newlyns.com

Cheese wedding cake tastings can be organised in the shop by appointment or sample boxes of appropriate cheeses can be delivered to your home.

Order a sample box to make sure that each of the cheeses is as delicious as you expect – you'll receive a 100g sample taster of each of the cheeses from the cheese wedding cake that caught your eye.



FAQ'S

1. How much cheese should I order?

We base our serving numbers on 70g per person. 70g is ample if you are serving the cheese immediately after the breakfast or as part of a buffet. If the cheese is the main part of the evening buffet, you will need to allow at least 100g per person. You might like a little more, if you think your guests will be particularly hungry (or greedy!)

2. Who decorates the cake?

We can do it for you, but you might want to make your cheese wedding cake your own and ask your florist, caterer or an artistic friend to decorate it for you.

3. When should I order my cake?

Please give us at least two weeks' notice to ensure that the cheeses are ordered, reserved and in perfect condition for the big day. Many people prefer to order much earlier than this, so that they can tick another job off their list! You can order anytime, and we will arrange the collection date with you.

If your wedding is fewer than two weeks away, please do give us a call. We have been known to work miracles!

**Please note that occasionally cheeses are unavailable due to production issues, but with enough notice substitutes can usually be found.





GET IN TOUCH

NEWLYNS.COM

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