

Easy steps to Building a 'cheese-cake'

1. Firstly, if at any time, you want to ask any questions about your cheese-cake, then please do not hesitate to email us at crookandchurn@btconnect.com. If you want to come and see us to discuss your requirements, then please let us know and we can make an appointment. Please note, however, that we are unable to give out 'tasters' as most of our cheese are whole, and cutting into them is not an option.
2. Decide how much cheese you require (and subsequently how many tiers). We have calculated how many guests each particular cheese should feed (see knife and fork symbol). This is on the assumption that each person will eat around 100g. Bear in mind a couple of things, however. You may want to allow a little bit more because, after all, what is wrong with a little cheese left over at the end of the evening, but on the other hand you may wish to keep it a bit tighter because believe it or not, not everybody likes cheese!
3. Use the cheese pictures below to make your cake. (cut them out if you wish and use as a template). First, start with the widest diameter cheese you require. This will be your base. The next cheese should be a little narrower in diameter, and then the next cheese narrower again. Carry on until you have completed your 'cake'. Usually the cake will have between 3 and 7 tiers, although this is entirely up to you.
4. If you know of a cheese that you would like, but does not fit into the structure of your cake, (we stock around 100 different cheeses) bear in mind that it can always be placed around the base separately.
5. If you need any chutneys or cheese crackers, we sell those as well.
6. Email your choice of cheeses and we can confirm the price and answer any questions you may have.
7. You can pick the cheeses up from the dairy at an arranged time, although we also offer a limited delivery service to parts of the south-west. Please ask for details.
8. If you are happy with the selection and price, we will send you an invoice and ask that you settle it at least 7 days prior to the cheese being delivered / collected.
9. Then all there is to do is, a day or so before the big day, stack your cheeses in order, decorate them if you so wish, and put it out for all to see (and eat).

The five cheeses on this page are only suitable for the top layer of the cake.

(They are also too small to share around)!

So let's start stacking!

10 x 8 (8 = base)



6 x 4



8 x 4.5



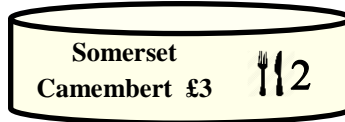
9 x 4



12 x 5



10 x 3.5



10 x 8



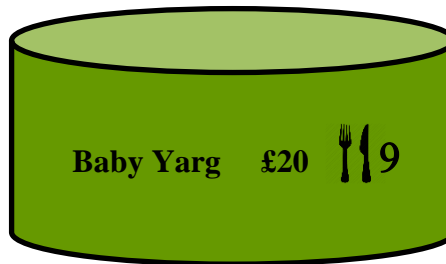
10.5 x 5



11 x 6



13 x 7.5



14 x 8.5



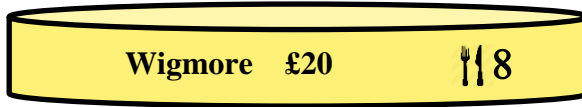
16 x 5



16 x 10



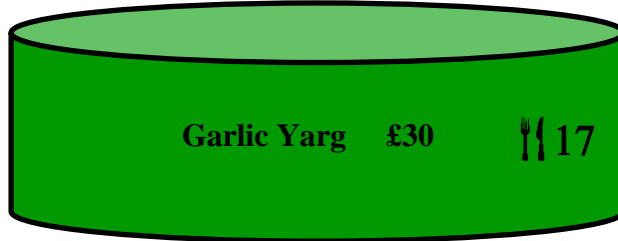
17 x 3



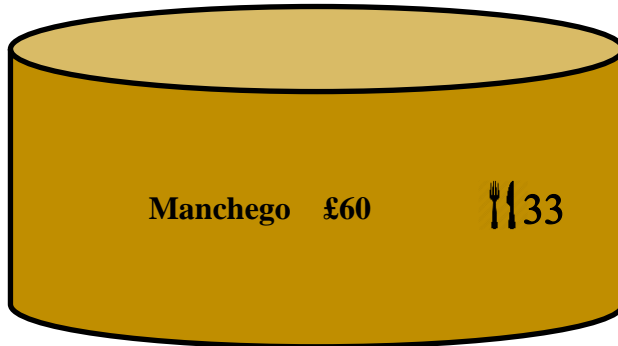
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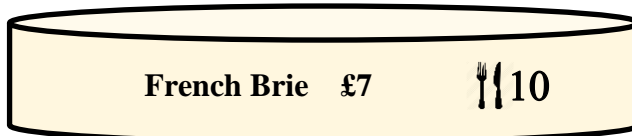
18 x 7



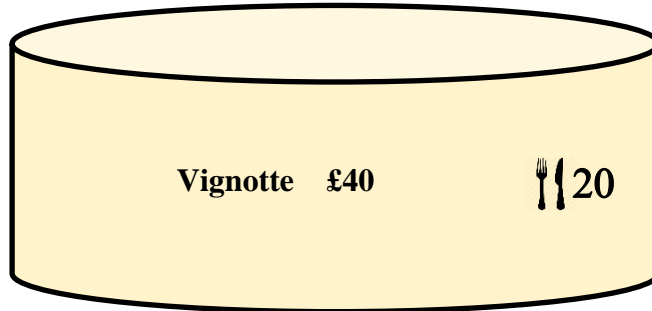
18 x 9



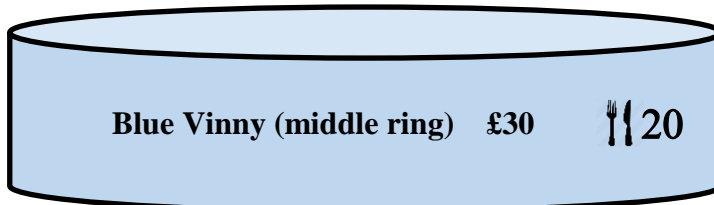
18.5 x 4



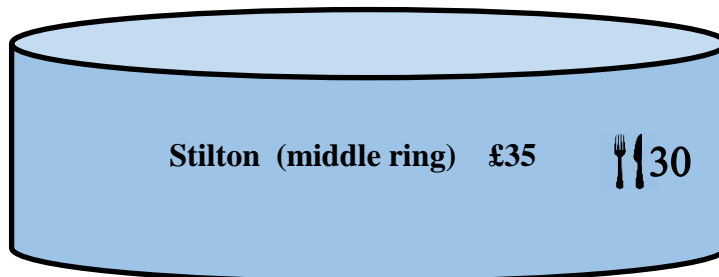
19 x 9



21 x 6



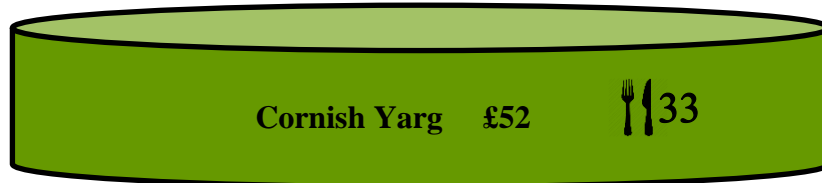
21 x 8



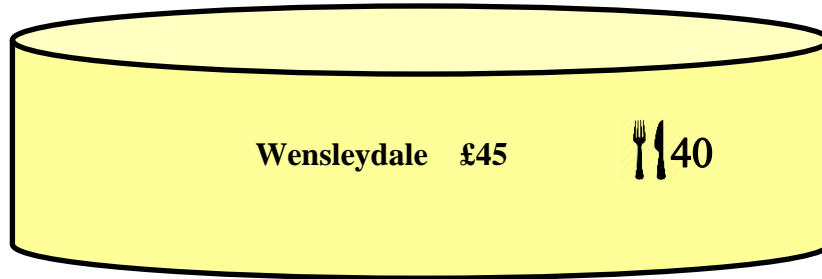
22 x 3



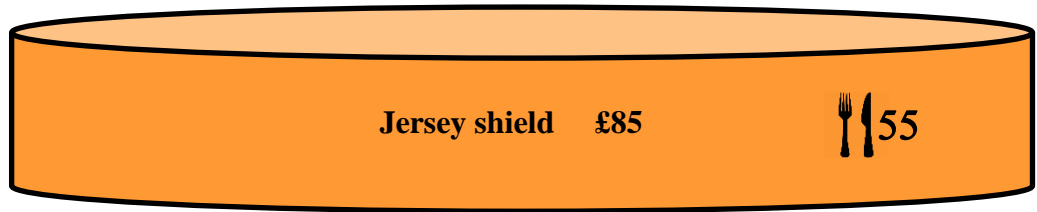
24 x 6



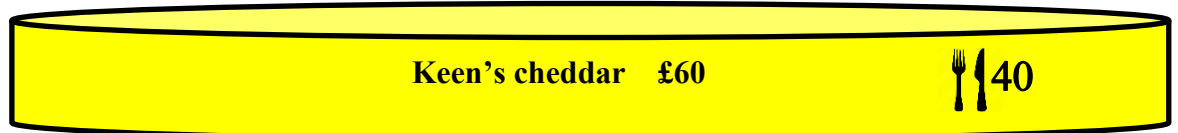
24 x 8



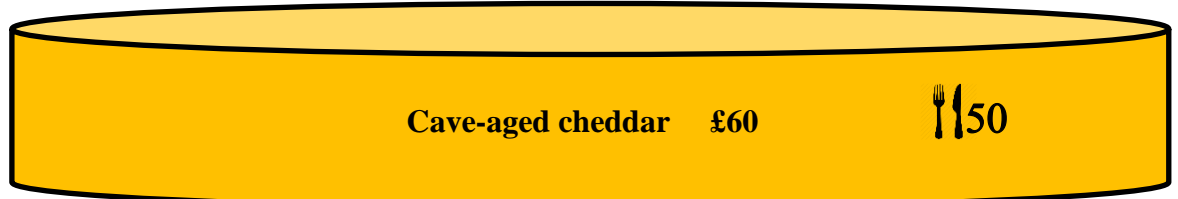
30 x 6



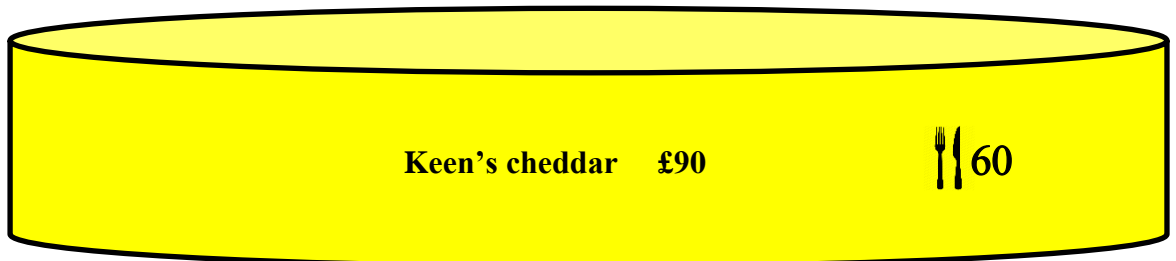
34 x 4



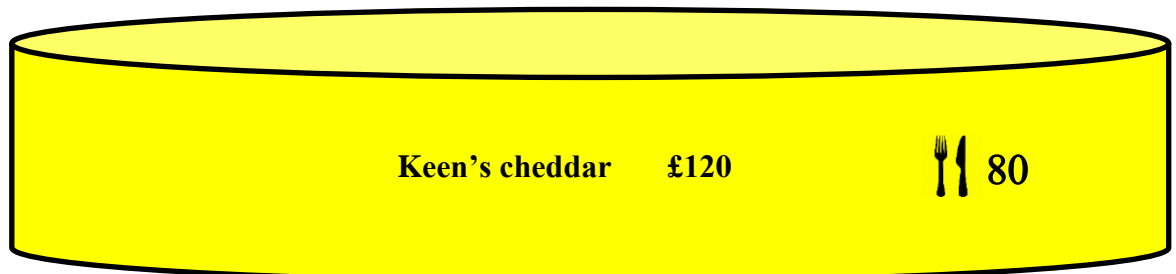
34 x 5



34 x 6



34 x 8



Cake ideas (Mice cost extra)!



White Nancy

Cashel blue

French Brie

Stilton ring

Cornish Yarg

Keen's cheddar

6-Tier cake (Feeds approx. 130 - 135)



Godminster 400g.

Baby Cornish Yarg

Black wax cheddar truckle

Stilton ring

4-Tier cake (Feeds approx. 50 - 55)



Godminster 200g. heart

White Nancy

Cashel blue

French Brie

4-Tier cake (Feeds approx. 25-30)

Terms and conditions

- *The cheeses are supplied to you individually. It is up to you to assemble them and decorate as you wish.*
- *We will replace a cheese (if, for instance, it is not available) with one of a similar size. In this rare occurrence, however we would always inform you first and discuss the options.*
- *We require payment in full, at least 7 days before the delivery / collection date. However, no deposit is required.*