

milly's
DELI CAFE

CHRISTMAS BROCHURE 2023



All Orders for Hams need to be placed by
Friday 8th December

Orders for everything else
need to be placed by **Friday 15th December**

50% Deposit will be taken at time of ordering
orders need to be collected before 12:00 noon on
Christmas Eve.

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The Hams



St. George's Ham

Cured in our ever-popular, mild and sweet Wiltshire brine, before baking in a glaze of spiced oranges, cinnamon, mace and cloves.

Whole on the bone - 5.5kg+	£130
Whole boneless- 4.5kg+	£140
Half boneless - Min 2kg+.	£85
Midi boneless - Min 1.2kg+	£55
Sliced Wiltshire Ham 200g	£7



Smoked Wiltshire Ham

If you prefer your Christmas Ham smoked, you'll love our Smoked Wiltshire Ham. The light, natural smoke flavour is a perfect addition to this sweet, mild and delicious ham.

Whole on the bone - 5.5kg+	£110
Whole boneless- 4.5kg+	£120
Half boneless - Min 2kg+.	£78
Midi boneless - Min 1.2kg+	£50
Sliced Smoked Wiltshire 200g	£7



Uncooked Hams(smoked/un-smoked)

Sometimes a ham just isn't a ham unless you have cooked it yourself!

Wiltshire Whole on the bone - Min 7kg	£85.00
Wiltshire Half on the bone - Min 3.3kg	£60.00
Wiltshire Half Boneless—Min 2.3kg	£65.00



Pâté & Terrines



	200g	900g
Chicken Liver Pâté With Brandy	£7.95	£26.00
Duck Liver & Gammon Terrine With Vine Fruits	£7.95	£26.00
Pork & Pheasant Terrine	n/a	£26.00
Pork And Wild Boar Pâté With Juniper Berries	n/a	£26.00
Smoked Salmon Pâté	£7.95	£26.00
Terrine De Campagne, A Coarse Pork Pate With Nutmeg	n/a	£26.00

Christmas Puddings

Our deliciously indulgent puddings are rich in vine fruits, well-seasoned with spices and generously soaked with rum and brandy.



140g	£3.50
450g	£10.50
900g	£17.25

Cheddar



Pitchfork Cheddar

A full bodied, dense and nutty Cheddar from Trethowan's Dairy in Somerset, with a juicy bite and creamy texture that rolls around the mouth.

250g	£10.75	500g	£20.30
1Kg	£40.55		



Lincolnshire Poacher

This cheese typically has long, sweet pineapple flavours, but it can also be rich and savoury. Generally the texture is smooth, close, and densely creamy, almost like a Comté.

250g	£8.85	500g	£16.70
1Kg	£33.35		



Smoked Westcombe Cheddar

Matured for around 15 months, the Cheddars are then smoked over beech wood for 48 hours which imparts beautiful coffee and caramel notes deep into the cheese, creating amazing new levels of complexity

250g	£6.95	500g	£13.90
1Kg	£27.80		

Blue Cheese



Colston Bassett Approx Weight: 8.32kg

Stilton

Stilton is one of Britain's best known cheeses, and the Colston Bassett that we buy has an ideal balance of fruity and floral blue veining and creamy, buttery paste.

Small Piece	£11.00	1/16	£15.55
1/8	£31.10	1/4	£53.00



Devon Blue Approx Weight: 3kg

A sweet and mellow blue cheese from Devon, with a caramelly – and occasionally lightly spicy – flavour profile and a pleasingly dense, fudgy texture that even blue cheese sceptics

1/16	£8.80	1/8	£16.65
1/4	£33.25		



Beenleigh Blue Approx Weight: 3kg

A delicately blue sheep's milk cheese from Devon, with a lemony sweetness and moist, crumbly texture that belies its Roquefort-inspired recipe.

1/16	£10.55	1/8	£21.10
1/4	£39.85		

British Territorials



Appleby's Cheshire Approx Weight: 7.5

A well-balanced raw milk cheese boasting rich mineral flavours upfront, a juicy acidity and the succulent yet crumbly texture that is so characteristic of a classic Cheshire.

Small piece	£9.50	1/16	£17.95
1/8	£35.90	1/4	£58.00



Cornish Yarg Approx Weight: 4kg

A striking, nettle-wrapped cheese whose delicately earthy rind gives way to a buttery breakdown and crumbly core, with notes of lemon and yoghurt.

1/16	£9.40	1/8	£17.75
1/4	£35.50	1/2	£65.95



Gorwydd Caerphilly Approx Weight: 4.0kg

A densely crumbly centre presenting fresh, lemony flavours gives way to a creamy, more mushroomy layer beneath the edible rind – the happy result of this Caerphilly being matured for longer than most Caerphilly cheeses made today.

1/16	£9.85	1/8	£18.60
1/4	£37.20	1/2	£74.35

British Territorials (cont)



Yoredale Wensleydale Approx Weight: 6.6kg

Yoredale is a delicately milky and buttery Wensleydale with a clean fresh flavour.

1/16	£15.30	1/8	£30.60
1/4	£61.15		



Kirkham's Lancashire Approx Weight: 10.5kg

Best known for its inimitable crumbly-yet-creamy texture – a texture the Kirkham family call 'buttery crumble' – this raw milk farmhouse Lancashire boasts a bright, full flavour finished off by a light, yoghurt tang.

295g	£12.30	1/16	£23.20
1/8	£46.35	1/4	£86.10



Sparkenhoe Red Leicester

At once complex and balanced, savoury and mellow, this farmhouse revival of a classic British cheese is full of flavour without any aggressive acidity. The texture is firm, chewy, and pleasantly moist.

300g	£11.20	1/16	£21.10
1/8	£42.15	1/4	£78.40

Soft Cheeses



Baron Bigod

Approx Weight: 2.88kg

A Brie-style cheese with a crumbly texture at the core, and a silky breakdown at the rind. The flavour balances a clean lactic brightness with mushroomy, vegetal notes.

1/8 £16.70 1/4 £31.50



Truffled Baron Bigod

Approx Weight: 300g

Award winning Baron Bigod cheese with a layer of raw milk mascarpone, infused with the finest black truffles.

£25 each



Stinking Bishop

Approx Weight: 1.7kg

A cheese of great distinction, smelly for sure, think Pont L'Eveque or Epoisses, but with a delightful taste - sweetish and despite what the smell might suggest, actually not overwhelmingly strong.

1/8 £11.95 1/4 £23.75
1/2 £47.00 Whole £90.00



Tunworth

Approx Weight: 250g

A Camembert-style cheese characterised by truffle, garlicky and vegetal flavours and a creamy and unctuous paste.

£12.45 each



Ashcombe

Approx Weight 6.5kg

A rich yet subtle cheese. The mild and mushroomy rind gives way to golden paste shot through with a line of wood ash – a hallmark of the French cheese Morbier. The flavours are milky and mild, reminiscent of fresh hazelnuts, and the texture is bouncy, buttery and semi-firm.

260g	£10.05	1/16	£14.20
1/8	£28.40	1/4	£56.80

Goats & Sheeps Cheese



Dorstone

Approx Weight: 200g

This turret-shaped goat's cheese combines a light, fluffy texture with bright, citrusy flavours and a gentle acidity.

£12.25 each



Wigmore

Approx Weight: 800g

Flavours range from mild and milky to meaty and nutty depending on age. The paste is creamy and soft beneath the rind, chalky and firm in the centre.

1/4	£12.40	1/2	£23.35
Whole	£46.65		

Beenleigh Blue
Monte Enebro
Manchego

See Blue Cheeses
See Continental Cheese
See Continntal Cheeses

Continental Cheese



Villarejo Manchego Semi Cured 3kg

This Manchego DOP, combines lactic and herbal aromas, the paste is dense and semi hard. The flavours are fresh with a pleasant acidity and a mellow sweetness, typical of ewes' milk.

1/16	£7.95	1/8	£15.90
1/4	£25.50	1/2	£50.00



Monte Enebro approx. 1.4kg

This wonderful goats cheese has won numerous awards all over the world. It has an intense lingering flavour with hints of mushroom and pasture flower and a distinct spiciness from the penicillin rind.

200g	£12.95	400g	£25.00
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Comté AOC

Matured for 12 – 15 months, our Comté has flavours of sweet caramelised onion, rich nuttiness balanced with subtle meaty and vegetal notes with a creamy, dense and smooth texture.

250g	£13.50	500g	£27.00
750g	£39.00	1kg	£50.00

Accompaniments



Traditional Piccalilli Kilner £10.75
Carefully prepared to capture the true qualities of this distinctive English garden pickle. Perfect with Camembert and Cold Roast Ham.



Old Yorkshire Chutney Kilner £10.75
A traditional British store cupboard essential. Freshly prepared with autumn fruits. Perfect with Wensleydale and Farmhouse Cheddar.



Pickled Onions £5.95
Preserved with white peppercorns and birds eye chillies, they pack a powerful taste with a hint of spice.



Gordal Olives

These large, beautifully green olives are tangy and delicious. . The flesh is firm, with a notably buttery texture.

Small (150g)	£4.00
Medium (600g)	£13.00
Large (2kg)	£46.00

Charcuterie



Casa Riera Salchichón de Vic
Spanish Salami 300g £17.95

The region around the city of Vic has long been associated with pig husbandry and its elevation, and humid climate have made the town famous for its charcuterie, specifically salchichones.



Brindisa Iberico de Bellota
Salchichón Slices 100g £7.65

This salchichon (equivalent to an Italian salami) is simply seasoned with salt and black pepper, allowing the rich flavours of the acorn fed pork to come clearly through.



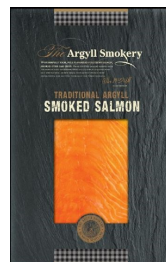
Brindisa Iberico Bellota Chorizo
Slices 100g £7.65

This sausage is simply seasoned with salt, garlic and mild, smoked pimenton de la Vera, creating a perfect balance between the smokiness of the spice and the rich flavours of the acorn-fed pork.



Senorio Bellota 100% Iberico Hand-Carved Ham DOP 50g £15.95

This DOP Extremadura Ibérico de bellota ham is made from animals that have fattened on acorns for 10 -12 weeks on the local dehesa and have then been cured in Badajoz for more than 3 years.

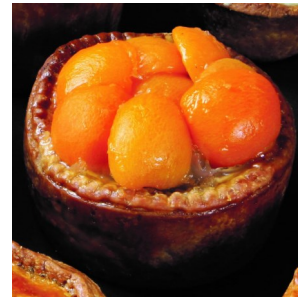


Argyll Smokery Smoked Salmon 200g £15.55

A 'marriage' of cure, smoke and time, all by hand and slowly smoked over reclaimed Highland whisky barrel shavings, producing a smooth, long lasting finish.



Pork Pies



	1LB	2LB	4LB
Traditional Pork Pie	£7.50	£12.95	£25.00
Pork with Caramelised Onions	£7.95	£15.50	£30.00
Chicken, Pork & Stuffing	£8.50	£17.50	£33.50
Pork, Cheese & Pickle Pie	£7.95	£15.50	£30.00
Pork & Apple	£8.50	£17.50	£33.50
Pork and Cranberries	£8.50	£17.50	£33.50
Pork & Stilton Pie	£8.50	£17.50	£33.50
Chicken & Ham Pie	£7.95	£15.50	£30.00
Game Pie	£9.95	£18.95	£36.50
Game topped with Apricots	£10.95	£21.00	£40.00
Milly's Giant Sausage Rolls		£4.50 each	
Scotch Eggs		£3.95 each	

Salads for the Buffet Table



Coleslaw

Small Tub	£4.50
Large Tub	£5.95



Potato Salad

Small Tub	£4.50
Large Tub	£6.50



French Beans and Mange Touts with Hazelnuts & Orange

Small Tub	£4.95
Large Tub	£6.95



Celeriac & Swede Slaw

Small Tub	£4.50
Large Tub	£6.50



Butterbeans baked with Tomato, Garlic and Dill

Small Tub	£4.95
Large Tub	£6.95



Hummus

Small Tub	£5.50
Large Tub	£7.50

Monmouth Coffee



Monmouth Espresso

Toasted almonds, fruity, balanced acidity, smooth body, medium to dark roast .

250g	£8.50	500g	£16.50
1kg	£32.00		



Finca San Isidro COLOMBIA

Poached plums, caramel, medium acidity, syrupy body, medium roast

250g	£9.50	500g	£18.50
1kg	£36.00		



Alemayehu Daniel Miju ETHIOPIA

Dried pineapple, honey, watermelon acidity, medium body, light roast

250g	£11.50	500g	£22.50
1kg	£44.00		



Decaffeinated Fazenda IP BRASIL

Malty chocolate, low acidity, medium to full body, dark roast

250g	£10.00	500g	£19.50
1kg	£38.00		

All Coffees are available as whole beans or ground for cafetiere, filter, stovetop, espresso or aeropress fast/slow

Hampers and Gift Boxes Always Available



December Opening Hours

We are open Tuesday - Saturday from 09:00 till 16:00 up until Christmas Eve when we will be open from 08:00 until 12:00 Midday. We will then be closed until Friday 5th January.

Ben and all the team would like to wish our customers a very merry Christmas and a healthy and happy 2024