

# LAGUNA

TAVERNA & LOUNGE

## Vacherin Mont D'Or

Vacherin Mont D'Or is a soft, creamy cheese made from cow's milk, traditionally produced in the Jura region of France and Switzerland. It has a rich, smooth texture and a delicate, woody aroma, often served warm with its unique, aromatic flavor that intensifies with age.

## Saint Maure Goats Cheese

Saint Maure Goats Cheese is a French cheese made from fresh, unpasteurised goat's milk. Known for its creamy texture and distinctive ash coating, this cheese has a mild, tangy flavour that deepens with age. It's often served with herbs or spices to enhance its natural taste.

## Gruyère

Gruyère is a Swiss cow's milk cheese known for its firm, slightly crumbly texture and rich, nutty flavour. Aged for several months, it has a smooth, golden rind and is often used in fondue or as a table cheese, offering a complex balance of sweetness and savouriness.

## Montgomery Cheddar

Montgomery Cheddar is a traditional farmhouse cheddar made from unpasteurised cow's milk at Montgomery's farm in Somerset. It is known for its firm, crumbly texture, and rich, nutty flavour, with a natural rind that adds complexity to its taste.

## Cropwell Bishop Stilton

Cropwell Bishop Stilton is a traditional English blue cheese made from pasteurised cow's milk. Originating from the Nottinghamshire region, it has a creamy, crumbly texture and a distinctive blue-veined appearance, making it a popular choice for cheese lovers.

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