



CHEESE BOARD



History of Cheese

Cheese is one of the oldest foods known to humankind, dating back thousands of years.

Believed to have been discovered by accident in the Middle East, cheese making soon spread across Europe and the world, evolving into hundreds of unique varieties.

Each culture added its own traditions, techniques, and flavours, making cheese a universal expression of heritage, craftsmanship, and indulgence.

From ancient trade routes to royal banquets, cheese has always been a symbol of hospitality, creativity, and celebration — a timeless delicacy that continues to captivate food lovers everywhere.



Our Expertise with Cheese

At The Cheese Board, we are more than a destination—we are curators of extraordinary cheese experiences.

With 175+ varieties sourced from France, Italy, Spain, Switzerland, the UK, the USA, and beyond, our collection reflects artisanal mastery and global traditions.

Our cheese experts guide customers through textures, flavours, and pairings, ensuring every choice is memorable.

Whether it is the elegance of a French Brie, the boldness of Spanish Manchego, the refinement of Italian Parmigiano Reggiano, or the character of Swiss alpine classics, our expertise guarantees authenticity and indulgence in every bite.

The Icons of Cheese

Few things speak to mastery more than knowing the world’s most iconic cheeses. At The Cheese Board, we highlight four timeless varieties that embody excellence across styles:



Brie de Meaux (France, AOP)

Few cheeses capture elegance quite like Brie de Meaux, often called the “King of Cheeses.”

Crafted in the Île-de-France region from raw cow’s milk, it is a soft, bloomy-rind cheese with a creamy, buttery interior and gentle earthy notes of mushroom.

Its refined texture and flavour have made it a favourite of royalty and gourmands for centuries.

Best enjoyed with a glass of Champagne or a crisp Sauvignon Blanc, accompanied by ripe figs, Brie de Meaux represents the very soul of soft-ripened cheese.

Parmigiano Reggiano Vacche Rosse (Italy, DOP)

The pride of Emilia-Romagna, Parmigiano Reggiano made with milk from the rare Red-Cow breed, Vacche Rosse, is one of Italy’s greatest treasures.

Aged for long periods, this cheese develops a crystalline texture and a nutty, brothy depth unlike any other hard cheese.

Its layers of savoury complexity speak to centuries of craftsmanship and care.

Shaved over risotto or drizzled with aged balsamic vinegar, and paired with a glass of Barolo, it is a true benchmark of aged excellence.



Roquefort (France, AOP)

As the first cheese to be granted official protection in 1925, Roquefort is more than a blue cheese — it is a legend. Produced from sheep’s milk and matured in the natural limestone caves of Roquefort-sur-Soulzon, it combines a creamy yet crumbly texture with sharp, tangy, and slightly salty notes.

Its striking blue veins carry a distinctive mineral finish that makes it both bold and refined.

When paired with sweet Sauternes and a scattering of walnuts or fresh pears, Roquefort becomes an unforgettable experience.





L'Etivaz (Switzerland, AOP)

In the Swiss Alps, tradition and terroir meet in L'Etivaz, a rare alpine cheese produced only in summer chalets over open wood fires.

This labor-intensive process creates an extraordinary cheese with aromas of roasted hazelnuts, caramel, and alpine herbs. Each wheel is a testament to artisanal dedication, made in small quantities by families keeping centuries-old practices alive.

Served with Savoyard white wines and rustic charcuterie, L'Etivaz exemplifies the soulful richness of alpine cheesemaking at its finest.

Our Capabilities

The Cheese Board is designed to bring gourmet cheese into every moment of life.



Private Hosting

Impress your guests with tailored cheese platters designed for intimate gatherings at home.



Personal Indulgence

Treat yourself to artisanal selections, perfect for pairing with wine or as a healthier snack option.



Events & Celebrations

From weddings and birthdays to corporate functions, our customised cheese boards add sophistication and flavour.



Festive Boxes

With unmatched variety, customisation, and quality, The Cheese Board ensures that every occasion is transformed into an unforgettable cheese experience.

The Vault

Type	Item	Country
Alpine Hard	Beillevaire Beaufort Cheese	France
Alpine Hard	Beillevaire Comte Cheese 24 Months	France
Alpine Hard	Beillevaire Comte Cheese 30 Months	France
Alpine Hard	Fontina DOP	Italy
Alpine Hard	Testun Al Fieno	Italy
Alpine Hard	Monna Lisa Trebbione A Latte Crudo	Italy
Alpine Hard	Rosso Di Lago	Italy
Blue	Beillevaire Fourme D'Ambert	France
Blue	Guffanti Gorgonzoliera Cartone Rigido	Italy
Blue	Thymtamarre	France
Blue	Beillevaire Morbier AOC Lait Cru Petite	France
Blue	Beillevaire Livarot	France
Blue	Beillevaire St. Nectaire AOC Fermier	France
Blue	Nero Fume	Italy
Blue	Beillevaire Reblochon AOC Fermier	France
Blue	Beillevaire St. Felicien Double Crème	France
Blue	Beillevaire Brillat Savarin	France
Blue	Beillevaire Brie De Meaux	France
Blue	Beillevaire Charollais AOP Cheese	France
Blue	Beillevaire Valencay AOC	France
Blue	Beillevaire Selles Sur Cher AOC	France
Blue	Beillevaire Sainte Maure De Touraine AOC	France
Blue	Beillevaire Camembert Lait Cru	France
Blue	Beillevaire Tomme Savoie Lait Cru	France
Blue	Beillevaire Fleur De Re Cendre	France
Blue	Cathare	France
Blue	Clochette De Fontenille	France
Blue	Mothais Sur Feuille	France
Blue	Saint Domnin	France
Blue	Reblo Cremoso	France
Blue	Taleggio DOP 100 Giorni	Italy
Blue	Caciocavallo Nerino	Italy

The Vault

Type	Item	Country
Goat Cheese	Caprino Primavera	Italy
Goat Cheese	Caprino In Foglia Di Fico	Italy
Goat Cheese	Caprino San Bernardino Naturale	Italy
Goat Cheese	Robiola Capra Ai Fiori Di Primavera	Italy
Goat Cheese	La Casera Olivia	Italy
Goat Cheese	La Casera Mirtillino	Italy
Hard Aged	Ragusano DOP	Italy
Hard Aged	Pecorino Sardo Juncu	Italy
Hard Aged	Pecorino Di Sicilia Pepato Stagionato	Italy
Hard Aged	La Casera Parmigiano Reggiano Vacche Rosse	Italy
Hard Aged	Guffanti Piacentinu Ennese DOP	Italy
Hard Aged	Guffanti Provolone Mandarone Vernengo 36 Months	Italy
Hard Aged	Provolone Piccante Buratti Riserva	Italy
Hard Aged	Beillevaire Pecorino Pepato	France/Italy
Flavoured	Monna Lisa Pepe	Italy
Flavoured	Monna Lisa Peperoncino	Italy
Flavoured	Monna Lisa Pistacchio	Italy
Flavoured	Monna Lisa Al Tartufo	Italy
Flavoured	Monna Lisa Stagionato In Foglie Di Noce	Italy
Flavoured	Monna Lisa Fortescuro Con Confezione	Italy
Flavoured	Stagionato In Grotta Al Tartufo Con Confezione	Italy
Flavoured	Degust Lucente	Italy
Flavoured	Degust Luce	Italy
Flavoured	Don Carlo	Italy
Flavoured	Nero Imperiale	Italy
Flavoured	Sfogliato Bronzo	Italy
Flavoured	Dolce Paradiso Pistacchio	Italy
Specialty	Cre Moro Al Pistacchio	Italy
Specialty	Cre Moro Al Tartufo	Italy
Specialty	Bon Bons Fondenti	Italy
Specialty	Bon Bons Al Latte	Italy
Butter	Beillevaire Beurre Croquant Pasteurise	France
Butter	Beillevaire Beurre Doux Pasteurise	France
USA Artisan	Sartori Bellavitano Espresso	USA
USA Artisan	Sartori Bellavitano Garlic And Herbs	USA
USA Artisan	Sartori Bellavitano Gold	USA
USA Artisan	Sartori Bellavitano Raspberry Ale	USA
USA Artisan	Sartori Bellavitano Asiago Olive Oil	USA
USA Artisan	Bellavitano Balsamic	USA

Cheese and More

Type	Item	Country
Alpine	Challerhocker	Switzerland
Alpine	Mgo Etivaz 12M Aop	Switzerland
Alpine	Tete De Moine	Switzerland
Blue	Blue Stilton Reserve Meulexl	UK
Blue	Roquefort AOP Pain 1/2	France
Butter	Bop Butter Summer Truffle	France
Charcuterie	Angus Beef Rashers Halal	Various
Charcuterie	Aut Beef Speck	Various
Charcuterie	Aut Salami Beef Spicy	Various
Charcuterie	Beef And Cheese Krensky Halal	Various
Charcuterie	Beef Silverside Halal	Various
Charcuterie	Bresaola Punta Gold	Various
Charcuterie	Grill Turkey Breast	Various
Charcuterie	Hal Chorizo Dried Lamb	Various
Charcuterie	Italian Style Mortadella W Pepper And Olives Halal	Various
Charcuterie	Nie Full Beef Leg	Various
Charcuterie	Pastrami Halal	Various
Charcuterie	Skinless Boneless Beef Cecina	Various
Charcuterie	Smoked Turkey Roll	Various
Charcuterie	Vdc Coppa Beef	Various
Charcuterie	Wagyu Beef Salami Halal	Various
Charcuterie	Wagyu Smoked Beef Halal	Various
Cheddar	Cheddar Bomb Jalapeno Garlic	UK
Cheddar	Cheddar Bomb Smoked	UK
Cheddar	Cheddar Bomb Truffel	UK
Cheddar	Cheddar Goat Quickes	UK
Cheddar	Cheddar Oak Smoked Quickes	UK
Cheddar	Cheddar Vintage Quickes 24Month	UK
Cheddar	Mera Mature Cheddar Loaf	UK
Cheddar	Mera Mild Cheddar Loaf	UK
Cheddar	Mini True Grit Cheddar Nature	UK
Cheddar	Snowdonia Cheddar Smoked	UK

Cheese and More

Type	Item	Country
Condiment	BAE Raclette Mustard	Italy/France/Spain
Condiment	Blood Orange Mostarda	Italy/France/Spain
Condiment	Fig And Black Pepper	Italy/France/Spain
Condiment	Fig Cake With Almond	Italy/France/Spain
Condiment	Fig Cake With Walnut	Italy/France/Spain
Condiment	Pain De Figs Aux Amandes	Italy/France/Spain
Condiment	Pcm Quince Paste	Italy/France/Spain
Condiment	REN Black Olives Calabria	Italy/France/Spain
Condiment	REN Grilled Aubergines	Italy/France/Spain
Condiment	REN Grilled Green Olives	Italy/France/Spain
Condiment	Ren Grilled Peppers	Italy/France/Spain
Condiment	Ren Sun Dried Tomatoes	Italy/France/Spain
Condiment	Sheep Cheese With Olives Wheel	Italy/France/Spain
Condiment	Williams Pear Mostarda	Italy/France/Spain
Dessert	Beilevaire Plant Based Dessert Chocolate	France/Italy
Dessert	Beilevaire Plant Based Dessert Creamy Rice	France/Italy
Dessert	Creme Brulee	France/Italy
Dessert	Cremoso Al Cioccolato	France/Italy
Dessert	Cremoso Al Tartufo Preco	France/Italy
Dessert	Cremoso Pistacchio Preco	France/Italy
Fresh Cheese	Zap Cassata Ricotta	Italy
Fresh Cheese	Zap Lemon Ricotta	Italy
Fresh Cheese	Zap Mandarin Ricotta	Italy
Fresh Cheese	Zap Straciatella Ricotta	Italy
Hard	Gouda Old Beemster	Netherlands
Hard Sheep	Manchego DOP Semicurado	Spain

Cheese and More

Type	Item	Country
Other / Specialty	365 Halloumi Cyprus	Various
Other / Specialty	Applewood Half	Various
Other / Specialty	Apricot And Cumin	Various
Other / Specialty	Arroz Con Leche	Various
Other / Specialty	Aut Rump Veal Cooked	Various
Other / Specialty	BAE Raclette Chili	Various
Other / Specialty	BAE Raclette Truffle	Various
Other / Specialty	Bef Mimolette Vieille	Various
Other / Specialty	Beilevaire Beaufort Cheese	Various
Other / Specialty	Beilevaire Beurre Croquant Pasteurise	Various
Other / Specialty	Beilevaire Beurre Doux Pasteurise	Various
Other / Specialty	Beilevaire Charollais Aop Cheese	Various
Other / Specialty	Beilevaire Comte Cheese 24 Months	Various
Other / Specialty	Beilevaire Comte Cheese 30 Months	Various
Other / Specialty	Beilevaire Fleur De Re Cendre	Various
Other / Specialty	Beilevaire Fourme D'Ambert	Various
Other / Specialty	Beilevaire Morbier Aoc Lait Cru Petite	Various
Other / Specialty	Beilevaire Ossau Iraty Aoc	Various
Other / Specialty	Beilevaire Sainte Maure De Touraine Aoc	Various
Other / Specialty	Beilevaire Selles Sur Cher Aoc	Various
Other / Specialty	Beilevaire St. Felicien Double Crème	Various
Other / Specialty	Beilevaire St. Nectaire Aoc Fermier	Various
Other / Specialty	Beilevaire Tomme Savoie Lait Cru	Various
Other / Specialty	Beilevaire Valencay Aoc	Various
Other / Specialty	Bellavitano Balsamic	Various
Other / Specialty	Blue Of Auvergne	Various
Other / Specialty	Bop Hard Cheese Pizza	Various
Other / Specialty	Bop Nero E Bacc Rosa	Various
Other / Specialty	Bowland	Various
Other / Specialty	Bread Sticks With Olive Oil	Various

Cheese and More

Type	Item	Country
Other / Specialty	Bricelet Fromages	Various
Other / Specialty	Busti Peco with Carcio Pepe	Various
Other / Specialty	Busti Peco with Truffles	Various
Other / Specialty	Busti Peco with Tuscan	Various
Other / Specialty	Cathare	Various
Other / Specialty	Choco Moro Bon Bo	Various
Other / Specialty	Coeur De Sevre	Various
Other / Specialty	Devonshire Red Quickes	Various
Other / Specialty	Fromi Buchette Coque Fleur	Various
Other / Specialty	Fromi Cabricube Fleurs	Various
Other / Specialty	Fromi Carre Berry Fleurs	Various
Other / Specialty	Fromi Fsc Langre Shert Boite	Various
Other / Specialty	Fromi Gutshofer Honey Thyme Flowers	Various
Other / Specialty	Fromi Mini Delice Papaye Argentale	Various
Other / Specialty	Fromi Mini Delice Papaye Cranberry	Various
Other / Specialty	Fromi Petit Gres D Aisace Aux Truffle	Various
Other / Specialty	Fromi Petit Gres De Lorraine Truffle	Various
Other / Specialty	Fromi Pico Affine	Various
Other / Specialty	Heart Of Neufchatel	Various
Other / Specialty	Jac Mini Pyramide	Various
Other / Specialty	Jac Olivet Au Poivre	Various
Other / Specialty	Jac Olivet Cendre	Various
Other / Specialty	Jac Olivet Feuille	Various
Other / Specialty	Jac Rond Summer Truffles	Various
Other / Specialty	Landana Chilli Sambal	Various
Other / Specialty	Landana Green Pesto	Various
Other / Specialty	Landana Maasdam	Various
Other / Specialty	Landana Red Pesto	Various
Other / Specialty	Landana Truffle	Various
Other / Specialty	Marrakesh Cheese	Various
Other / Specialty	Mera Colby Jack Loaf	Various

Cheese and More

Type	Item	Country
Other / Specialty	Mera Monterey Jack Loaf	Various
Other / Specialty	Mera Pepper Jack Loaf	Various
Other / Specialty	Mexicana	Various
Other / Specialty	Mini Gressin Tomates Capres	Various
Other / Specialty	Mini Hawaiian Pineapple	Various
Other / Specialty	Mini Red Hot Chili	Various
Other / Specialty	Mini Woodland Oak	Various
Other / Specialty	Moliterno Al Tartufo	Various
Other / Specialty	Mothais Sur Feuille	Various
Other / Specialty	Moutarde Dijon Pot Gres	Various
Other / Specialty	Moutarde Meaux Bouch Plast	Various
Other / Specialty	Nero Fume	Various
Other / Specialty	Occelli in Foglie de Castagno	Various
Other / Specialty	Oro Nero Truffle Meule	Various
Other / Specialty	Pouligny St. Pierre Trad. AOP	Various
Other / Specialty	REN Caper Berries	Various
Other / Specialty	REN Grilled Champignon Mushrooms	Various
Other / Specialty	Rambol Nuts	Various
Other / Specialty	Raspberry And Star Anise	Various
Other / Specialty	Ria Le Roule Ail Herbs	Various
Other / Specialty	Ria Le Roule Cranberry	Various
Other / Specialty	Ria Le Roule Pineapple	Various
Other / Specialty	Sage Derby	Various
Other / Specialty	Saint Domnin	Various
Other / Specialty	Sartori Bellavitano Asiago Olive Oil	Various
Other / Specialty	Sartori Bellavitano Espresso	Various
Other / Specialty	Sartori Bellavitano Garlic And Herbs	Various
Other / Specialty	Sartori Bellavitano Gold	Various
Other / Specialty	Sartori Bellavitano Raspberry Ale	Various
Other / Specialty	Selles Sur Cher AOP	Various

Cheese and More

Type	Item	Country
Other / Specialty	Sheep Cheese Truffle	Various
Other / Specialty	Sheep Cheese With Flowers Wheel	Various
Other / Specialty	Snowdonia Black Bomber	Various
Other / Specialty	Snowdonia Bouncing Berry	Various
Other / Specialty	Snowdonia Ginger Spice	Various
Other / Specialty	Snowdonia Pickle Power	Various
Other / Specialty	Snowdonia Truffle Trove	Various
Other / Specialty	St Albray	Various
Other / Specialty	Sticky Toffee Cheese	Various
Other / Specialty	Triple Chocolate Cheese	Various
Other / Specialty	Twist Fromage Beurre	Various
Other / Specialty	Valencay Traditional AOP	Various
Other / Specialty	Vieux Pane	Various
Other / Specialty	Wensley Dale Mango Papaya	Various
Other / Specialty	Wensleydale And Apricot	Various
Other / Specialty	Wensleydale And Cranberry	Various
Other / Specialty	Wensleydale Bluberry	Various
Pasta Filata	Provolone Dolce DOP 2 Month	Italy
Soft	Beilevaire Brie De Meaux	France
Soft	Beilevaire Camembert Lait Cru	France
Washed-Rind	Reblochon Of Savoie AOP	France/Italy
Yogurt	Beilevaire Skyr	France/Iceland
Yogurt	Beilevaire Yogurt Fruit Lait Entire Bluebrry	France/Iceland
Yogurt	Beilevaire Yogurt Vanilla	France/Iceland



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