



cheese & wine tasting

*in partnership with Paxton & Whitfield
and Hayward Bros Wines*

27 JUNE 2024 | 18.30-19.30

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at Royal Over-Seas League

£66 MEMBERS | £76 NON-MEMBERS

This exquisite assortment of premium cheeses and wines, curated by the esteemed Paxton & Whitfield in collaboration with our acclaimed supplier Hayward Bros Wines, is the perfect way to welcome the arrival of summer.

With a rich history dating back to 1742 and a prestigious reputation as the appointed cheesemonger to HM Queen Victoria, Paxton & Whitfield offers a delectable selection that will satisfy both sweet and savoury cravings. Paired with exceptional wines, this tasting event presents an immersive experience, blending intricate cheese profiles with subtle wine nuances.

DORSTONE

An ashed goats' cheese with a delicate rind, a light, fluffy texture and citrusy flavours with gentle acidity.
Groote Post Seasalter, Sauvignon Blanc, Darling, South Africa, 2022

LINCOLNSHIRE POACHER

A hard cow's milk cheese, between a cheddar and a Swiss mountain cheese.
Petit Chablis, Domaine Hamelin, Burgundy, France, 2022

WIGMORE

A British sheep's milk, soft ripened, with a complex and fruity richness and delicate texture.
Château La Tour de By, Médoc, Bordeaux, France, 2014

PERL LAS

Perl Las (Blue Pearl in Welsh) is a golden, veiny cheese, delicately creamy with a lingering blue aftertaste.
Viña Albina Rioja Crianza, Spain, 2022

TUNWORTH

A British cow's milk, Camembert style cheese, with an earthy mushroom fragrance and sweet, nutty flavour.
Kopke 10 Years Old Tawny Port



We use a wide range of ingredients in our kitchen, some of which may contain allergens.
If you have a specific allergy or dietary requirements, please let us know. Our prices are inclusive of the current VAT rate.