



McLelland Cheddar

Known for Outstanding Quality
150 years



The **depth of flavour** in our Cheddar gifts it with a **variety** of uses such as a **Charcuterie board**, within **cooking recipes** or can be enjoyed **on its own**.



McLelland Cheddar is **100% Scottish**, the milk is sourced exclusively from the pastures of Scotland and only produced in our creamery in Stranraer. The craftsmanship is **authentic** to **Scottish Cheddar styles** ensuring a strong connection to its **extraordinary tradition**.

Contact us

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Extra Mature Scottish Cheddar



Maturation: 12-16 Months

Taste: Tangy, Savoury

Texture: Crumbly

7 OZ (200g)

Vintage Scottish Cheddar

Maturation: 18+ Months

Taste: Savoury, Sharp

Texture: Crumbly

7 OZ (200g)

