CRYER STOTT

Est. 1960

Cheesemongers
& Fine Food Merchants

CHRISTMAS
COLLECTION 2026



Orders Can Be Placed By Telephone, Email or Whatsapp
01977 510638 | orders@cryerandstott.co.uk | 07851 468754 | www.cryerandstott.co.uk
20 - 24 Station Road, Allerton Bywater, WF10 2BP

WELCOME

What a fantastic year 2026 has been for Cryer & Stott. We would like to take this opportunity to thank all of our customers for their continued support and for being part of another exciting year for the business.

This year we have welcomed **three new members of staff** to the Cryer & Stott team, helping us strengthen the service and support we can offer our customers.

We have also continued to develop our **blended cheese range,** introducing **three new flavours** and expanding an area of the business that continues to generate plenty of interest from both existing and new customers.

Our customer portfolio has grown too, and we are delighted to have welcomed **three more Premier League football clubs** to the businesses we supply - another milestone we are incredibly proud of.

We also recognise that **2026 has been a challenging year for the hospitality sector.** Rising costs and continued pressure on margins mean that getting the right product at the right price has never been more important. We are working closely with our customers on **product swaps, alternative options and commodity lines** to help reduce costs and improve margins without compromising on quality.

As we head into the busiest time of the year, our team is here to help with everything from Christmas cheeseboards and gifting through to product selection, alternatives and margin advice.

Thank you for your continued custom throughout 2026. From everyone at Cryer & Stott, we wish you a **Merry Christmas and a happy, prosperous New Year.**

CHRISTMAS OPENING HOURS

Monday 21st December – 8am – 4pm
Tuesday 22nd December – 8am to 4pm
Wednesday 23rd December – 8am to 4pm
Thursday 24th December – 8am to 12 noon

Friday 25th December - CLOSED
Monday 28th December - CLOSED

Tuesday 29th December – 8am to 4pm
Wednesday 30th December – 8am to 4pm
Thursday 31st December – 8am to 12 noon

Friday 1st January – CLOSED

Festive delivery days & courier service may be altered

MAKE AN IMPRESSION

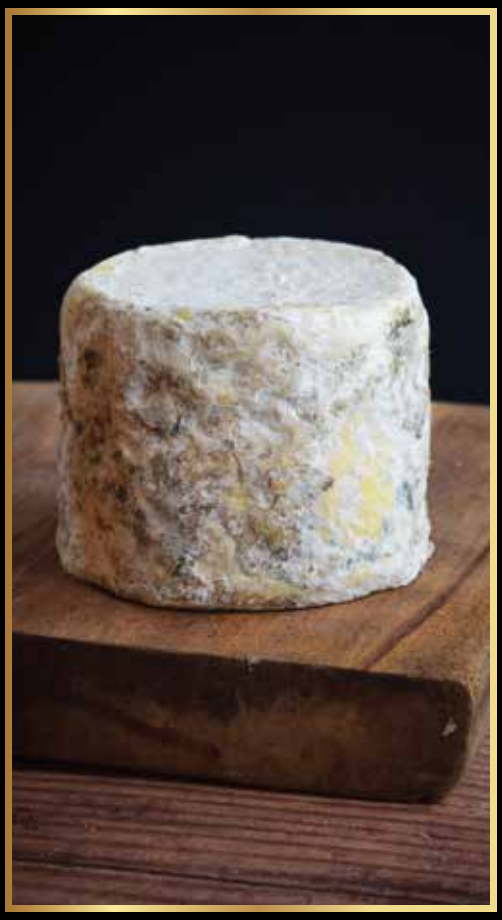
Have your own branding on a 200g black wax mature cheddar truckle.



Perfect for hampers and counter branding.

Ask Our Team For More Details.

Minimum order: 50 x 200g truckles



WAXED CHEESE & PRE PACK SELECTION

CRYER & STOTT BABY CHEESES
IDEAL FOR HAMPERS - 6 x 200g
Flatcapper Brie, Rhuby Crumble, Yorkshire Cask, Sheffield Forge, Silkstone Seam, Eh Up Yorkshire Cheddar, Eh Up Yorkshire Red, 1606 Rebel (Chilli Jam), Yorkshire Spirit (Filey Bay Whisky), Rhuby Gin (York Gin), Copper Still (Wakefield Spiced Rum), Ta Love (Caramelised Onion), Stottie Duke of Wellington Blue - 6 x 175g



CRYER & STOTT NORTHERN BALLS
Old Balls – 18 Month Mature Cheddar
Drunken Balls – Infused with Filey Bay Whiskey
Balls of Steel – Yorkshire Red with Hendersons Relish
Great Balls of Fire – Cheddar with Chilli Jam Man



WENSLEYDALE CREAMERY - 8 x 200g
Wallace & Gromit, Wensleydale with Cranberries & Orange, Wensleydale & Ginger, Yorkshire Wensleydale, Fountains Gold Cheddar, Wensleydale & Cranberries, Fountains Gold with Caramelised Onion, Wensleydale & Apricot
Santa Cheddar - 12 x 90g, Rudolph Red Leicester - 12 x 90g,
Snowman Yorkshire Wensleydale - 12 x 90g, Yorkshire Wensleydale - 8 x 500g



SHEPHERDS PURSE DAIRY - 8 x 170g
Yorkshire Blue, Harrogate Blue, Mrs Bells Blue, Blue Monday, Northern Blue, Organic Yorkshire Blue, Bluemin White

- 16 x 100g
Yorkshire Blue, Harrogate Blue, Blue Monday, Northern Blue, Organic Yorkshire Blue

- 12 x 150g
Mrs Bells Salad Cheese Flow Wrap

KICK ASS CHEESE - 12 x 200g
Kick Ass Cheddar, Kick Ass Charcoal, Kick Ass Smokey Blue, Kick Ass Rioja
Kick Ass Double Gloucester Chives & Onion



SNOWDONIA CHEESE COMPANY - 12 x 200g
Black Bomber, Red Devil, Green Thunder, Pickle Power, Amber Mist
Bouncing Berry, Ruby Mist, Red Storm, Beechwood, Rock Star, Truffle Trove

INVERLOCH CHEESE COMPANY - 6 x 200g
Christmas Puddings, Apple Gigha Fruit – Whisky, Pears Gigha Fruit – Pear Schnapps



CHEESEMONGERS CHOICE
Mike Preston – Operations Manager

"Copper Still is my Christmas pick because it's got everything you want from a festive cheese. A rich Yorkshire cheddar blended with spiced rum made right here in Wakefield, giving it a lovely warming sweetness while still letting the quality of the cheddar come through. For retailers, it's a great Christmas seller. It's local, a little bit different and the waxed presentation makes it perfect for gifting, hampers and festive cheeseboards. Customers love a product with a story behind it, and bringing together Yorkshire cheese and Wakefield-made rum gives Copper Still a brilliant one." - *Mike*

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RETAIL COUNTER MUST HAVES

CRYER & STOTT CHEESEMONGERS

Rhuby Crumble 1.6kg
Yorkshire Cask 1.6kg
Sheffield Forge 1.6kg
Silkstone Seam 1.6kg
Eh Up Yorkshire 1.6kg
Eh Up Yorkshire Red 1.6kg
Eh Up Yorkshire Goats 1.6kg
Duke of Wellington 2.5kg
Lilibet Blue 2kg
Coverdale Natural Rind 800g
Ewe Beauty 800g
King Charles III 2kg





WENSLEYDALE CREAMERY

Yorkshire Wensleydale 1.6kg
Kit Calvert Wensleydale 1.25kg
Blue Wensleydale 1.2kg
Wensleydale with Cranberries 1.25kg
Wensleydale with Apricots 1.25kg
Wensleydale with Ginger 1.25kg
Wensleydale with Mango & Ginger 1.25kg
Cheddar with Caramelised Onion 1.25kg
Fountains Gold 1.25kg
Naturally Oak Smoked Cheddar 1.25kg
Yorkshire Cheddar 1.25kg



PROCTERS KICK ASS - 1.5kg

Kick Ass Cheddar, Charcoal Cheddar, Tuscany, Fiery, Garlic & Jalapeño
Double Gloucester Chives & Onion, Pickle, Smoked, Rioja



LISHMANS - YORKSHIRE CHARCUTERIE

Yorkshire Coppa, Yorkshire Red Wine Pepperoni, Fennel Salami, Air Dried Ham, Bresaola



CHEESEMONGERS CHOICE

Clare Holmes – Owner/Finance Director

"Christmas is the time customers are looking for something that little bit special, and King Charles III Truffle Cheddar absolutely delivers. A beautifully matured clothbound cheddar, generously laced with truffle, it's rich, indulgent and unmistakably festive. For retailers, I think it's the perfect Christmas cutting cheese. It looks fantastic on the counter, gives you a premium option to recommend, and can be cut to whatever size or price point suits the customer. Truffle has that instant feeling of luxury, making it an easy upsell for Christmas cheeseboards and entertaining and. It's a cheese people might not buy every week - but at Christmas, they'll happily treat themselves." - *Clare*

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ARTISAN BRITISH CHEESES







BUTLERS FARMHOUSE
Winslade 230g, Tunworth 250g, Beacon Blue 2.5kg, Blacksticks Blue 2.5kg

LINCOLNSHIRE POACHER
Lincolnshire Poacher 1.5kg, Vintage 1.5kg, Smoked 1.5kg

HARD PRESSED TRADITIONAL CHEDDARS
Quickes Mature 2.5kg, Keens 2.5kg, Batch Cheddar 2.5kg

SWALEDALE CHEESE COMPANY
Swaledale Cows 2kg, Swaledale Smoked Cows 2kg, Swaledale Blue 2kg

FEN FARM DAIRY - PRE ORDERS
Baron Bigod 250g-1kg, Truffle Baron Bigod 250g-1kg, Bungay Raw Butter 250g

DODDINGTON DAIRY
Admiral Collingwood 2.5kg, Cuddy Cave 2.5kg, Doddington 2.5kg

TREFALDWYN CHEESE
Trefaldwyn Blue 2kg, Ruby Red 1kg

CURLEW DAIRY
Yoredale Farmhouse, Yoredale Blue

LEICESTERSHIRE CHEESE COMPANY
Sparken Hoe Red Leicester, Upton, Redemore, Bosworth Field

STICHELTON
Stichelton Blue

HARTINGTON CREAMERY
Hartington Blue Stilton, Peakland Blue, Peakland White, Shropshire Blue

LARKTON HALL CHEESE
Crabtree, Federia

PRIMROSE CREAMERY
Eggleston, Lindley

HIGH WEALD CREAMERY
Sussex Velvet, Brighton Blue, Sussex Floral, Sussex Blossom

ALSOP & WALKER
Lord London, Mayfield, Sussex Camembert



CHEESEMONGERS CHOICE

Richard Holmes MBE – Managing Director

"Stichelton is my choice because Christmas deserves a really exceptional blue. Made traditionally from raw milk and hand-ladled, it has a beautifully creamy texture with deep, complex flavours that develop as the cheese matures. For retailers, it's a fantastic alternative to traditional Stilton and a cheese that gives your counter a real point of difference at Christmas. It cuts beautifully, looks impressive on display and has a great story for staff to share with customers looking to trade up or try something a little more special. Blue cheese is a Christmas cheeseboard essential, and Stichelton gives customers all that festive tradition with something just that bit different." - *Richard*

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BEYOND THE CHEESE

Bywater Yorkshire Butter Rolls & Bywater Butter Portions

Apple Sage & Cider Jelly, Yorkshire Chutney, Caramelised Onion Chutney, Yorkshire Quince, Cranberry Sauce, Mulled Wine Chutney

Cradocs Catering Selection, Cradocs Retail Packs, Cradocs Gluten Free, Millers Toast Damsel Selection

Sheffield Pewter Cheese Knife in a Gift Box

Mixed Herb Olives, Anti Pasti Olives, Garlic Stuffed Olives, Sweet Basil Garlic Olives, Peri Peri Stuffed Olives, Pitted Kalamata, Nocellara Olives



THE SAVOURY COLLECTION

Traditional Pork Pies
Individual • Size 1 • Size 2 • Size 3 • Large round cutting pie

Apple & Wensleydale Pork Pies
Individual • Size 1 • Size 2 • Size 3 • Large round cutting pie

Sweet Chilli & Rhubarb Pork Pies
Individual • Size 1 • Size 2 • Size 3 • Large round cutting pie

Black Pudding & Red Onion Marmalade Pork Pies - Size 1 • Size 2 • Size 3

Special Pork Pies - Size 1 • Size 2 • Size 3
With pork, poultry, sage & onion stuffing, topped with cranberry sauce

Game Pies - Size 1 • Size 2 • Size 3

Gastro Pies
Steak & Leeds Best Ale • Chicken, Leek & Tarragon • Saag Aloo

Other Pies & Savouries - Individual Steak, Chicken & Chorizo, Chicken & Chorizo 6 inch, Chicken & Chorizo 8 inch, Sausage Rolls, Black Pudding Sausage Rolls, Apple & Wensleydale Sausage Rolls







LAST PIE ORDER DATE: FRIDAY 11TH DECEMBER 9AM LATEST

ORDERS TO BE PLACED BY EMAIL ORDERS@CRYERANDSTOTT.CO.UK

PLEASE PLACE YOUR ORDER STATING THE NAMES & SIZES DOCUMENTED IN THIS BROCHURE TO AVOID CONFUSION OR INCORRECT ORDERS.



CHEESEMONGERS CHOICE

Jemma Ladwitch – Business Development Manager

"Lindley is my choice because it's incredibly versatile and absolutely beautiful on the plate. Made by Primrose Creamery on the Welbeck Estate, it has a wonderfully soft, creamy texture and delicate flavour that makes it really easy to work with. For hospitality, it's perfect for a festive starter — elegant enough to be the star of the plate and brilliant paired with seasonal flavours such as beetroot, pear, honey or toasted nuts. For retailers, it's equally at home on the cheese counter. It looks beautiful, has a fantastic artisan story and offers customers something a little different for their Christmas cheeseboard. I love a cheese that can earn its place on a restaurant menu and still tempt customers at the deli counter — Lindley does both." - *Jemma*

CHRTISTMAS AT A GLANCE

Everything you need to know for a smooth festive season.

PLACING YOUR ORDER

Our team is here to make Christmas ordering as easy as possible.

Telephone: 01977 510638 / 01977 511022

WhatsApp: 07851 468754

Email: orders@cryerandstott.co.uk

Ordering outside office hours? Feel free to leave us a voicemail or send an email and our team will get back to you.

A LITTLE FESTIVE FORWARD PLANNING

Christmas is our busiest time of year, so we strongly recommend placing your order as early as possible to avoid disappointment.

We work closely with our producers and suppliers to fulfil every order; however, availability can occasionally change. If something you've ordered becomes unavailable, we'll always do our best to recommend a suitable alternative, so you're not left short.

Please note that prices are subject to change and Christmas pre-orders are non-returnable and non-refundable.

YOUR FIRST CHRISTMAS IN BUSINESS?

Don't worry — we've done a few!

If this is your first Christmas in hospitality or retail, Jemma is on hand to help you get it right. From choosing a balanced cheeseboard and working out quantities to selecting products for your counter and recommending retail pricing, we're happy to share our experience.

CONTACT JEMMA: jemma@cryerandstott.co.uk



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