



PRESS RELEASE

Something Different for your Christmas Cheeseboard

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Cheer up your Christmas cheese and try something different this year. Stag Bakeries offers an exciting alternative to traditional savoury biscuits to serve alongside a cheeseboard, and, something which will create a definite talking point amongst dinner party guests. The appropriately named 'Something Different for Cheese' is a luxurious fruit cake that is delicious when served and eaten with cheese.

The rich fruit cake is made with raisins, sultanas, currants, dates, cherries and cranberries that are generously soaked for 4 weeks with ruby port and whisky. The cake is also delicately flavoured with pecan nuts, almonds and a selection of warming spices like cinnamon, ginger and nutmeg to create a rich, delicious eat.



The 'Something Different for Cheese' fruit cake is perfect with a strong cheddar, tangy blue cheese or mellow, ripe soft cheese such as brie. The cake doesn't just have to be reserved for eating with cheese, it works equally well eaten on its own or when enjoyed with a cuppa and even a glass of whisky or gin!



Something Different for Cheese is presented in a classic balsa wood box and makes an attractive gift when visiting friends over the festive period. Available from independent retail stores and Lakeland (www.lakeland.co.uk) RRP £8.97 300g.



www.stagbakeries.co.uk

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Notes for Editors:

Stag Bakeries is a family-owned bakery located in Stornoway on the Isle of Lewis in the Scottish Outer Hebrides. The multi award-winning bakery produces a wide range of sweet and savoury biscuits that include their Signature Water Biscuit, based on an age-old recipe that fisherman used to take with them to enjoy on their long journeys at sea. Other specialities include traditional Scottish Oatcakes and the award-winning seaweed range. The Stornoway Water Biscuit with Hebridean Seaweed was voted Best Scottish Speciality Product in the 2013 Great Taste Awards.

Further press information:

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