



Stag Bakeries launches new all-butter cheese straws

Stag Bakeries is launching a new range of all-butter cheese straws that are made using carefully selected Scottish speciality cheeses. The gourmet straws are hand-baked at Stag's bakery on the Isle of Lewis in the Scottish Outer Hebrides. Rich, indulgent cheese straws that are light, flaky and delicious.

There are four flavours in the range each using a different Scottish speciality cheese:

Highland Dunlop, a carefully selected Scottish speciality cheese produced in the Scottish Highlands. This organic, unpasteurised and traditionally cloth bound cheese melds perfectly with the buttery pastry.

Smoked Dunlop, an organic, unpasteurised cheese that is traditionally smoked over whisky barrel shavings for a delicate smoky taste.

Strathdon Blue is an aged flavoursome and aromatic blue cheese.

Ayrshire Bonnet, a hard pressed goats' cheese produced on a family-owned creamery in Ayrshire.



The cheese straws are packed into distinctive packaging, 100g RRP £3.49 (Ayrshire Bonnet £3.89).

Available from speciality retailers. www.stagbakeries.co.uk

Further press information:
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