



THE FOUR CHEESES – THE MUCKLE TRUCKLES

The finest Scottish Highland Cheddar, naturally smoked to mouth-watering perfection.

MUCKLE TRUCKLE 1

Smoked over sweet and mellow applewood.

MUCKLE TRUCKLE 2

Smoked over a blend of mature oak and nutty beech.

MUCKLE TRUCKLE 3

Smoked over a blend of fragrant pine and sweet applewood.

MUCKLE TRUCKLE 4

Smoked over a blend of fragrant pine and mature oak.

To experience a true taste sensation we recommend you remove the wax coating and serve thinly sliced at room temperature.

Why not relax, loosen your belt buckles, and indulge in one (or more) of our fabulous Muckle Truckles. Perfect with a dram, glass of wine or a nice little craft beer. Check out our website, www.kintyresmokehouse.com for some helpful suggestions on food/drink pairings.

BACKGROUND TO THE BRAND & COMPANY

The Kintyre Smokehouse was born from one man's absolute passion for producing fine smoked Scottish seafood and cheese. Founder, Archie Macmillan of Macmillan Foods, magically turned what was once an old dilapidated kipper house, into something really quite extraordinary.

Archie's uncanny flair for dreaming up beautiful unique recipes and turning them into wonderful creations could be mistaken by many as some form of gastronomic alchemy. Married with his high degree of technical and engineering expertise, the quality and succulent taste of the product range are a clear result of Archie's 50 plus years of experience and absolute dedication to the Scottish seafood industry.

A friendly and dedicated team works closely with one another to perfect the succulent flavours found in each selection, often working round the clock to ensure tight production deadlines are met when demands are high.

Today, Macmillan Foods boasts some of the finest smoked seafood and cheese delicacies found in Scotland and arguably, the world.

Production Details

Produced for Kintyre Smokehouse Ltd by Macmillan Foods.
The Old Smokehouse, The Roading,
Campbeltown, Argyll PA28 6LU

MacMillan Foods is a SALSA approved company.

Tel: +44 (0)1586 553 580
Fax: +44 (0)1586 554 060
E: info@kintyresmokehouse.com

For more information about Campbeltown:
www.explorecampbeltown.com

Keep all refrigerated below 3 °C

