

Welcome to
the family

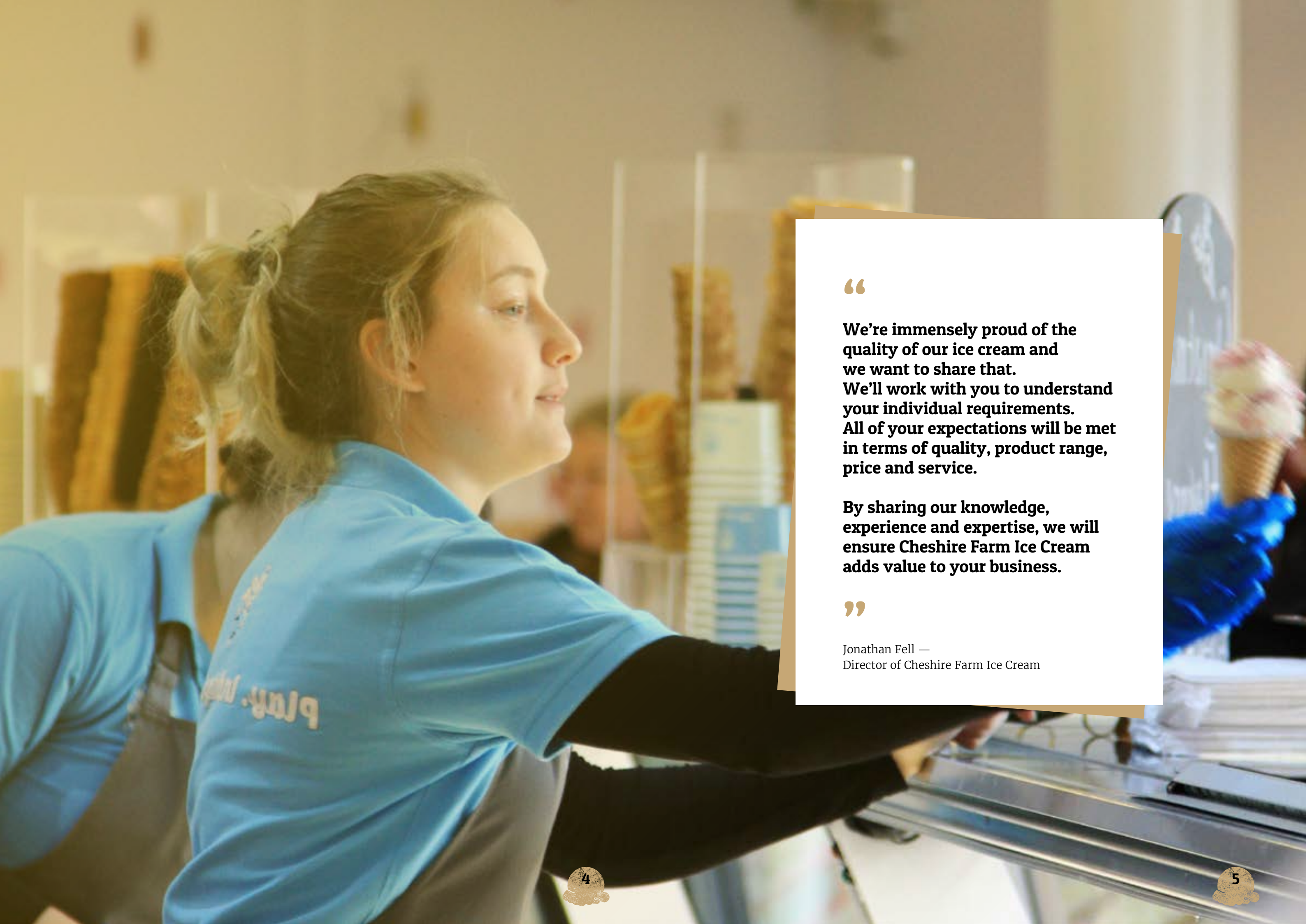


Welcome to the **family**...

**We are united by
a simple purpose:
making the finest
quality real dairy ice
cream and serving
up an experience
to go with it.**

Our family has been producing 'Real Dairy Ice Cream' since 1986, using only the finest ingredients - fresh whole milk and cream produced in the heart of the Cheshire countryside.

With our award-winning product range and our rapidly growing customer base, as well as our own family visitor attraction, we want to share the tried and tested ingredients of our ice cream success with your business.



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We're immensely proud of the quality of our ice cream and we want to share that. We'll work with you to understand your individual requirements. All of your expectations will be met in terms of quality, product range, price and service.

By sharing our knowledge, experience and expertise, we will ensure Cheshire Farm Ice Cream adds value to your business.

”

Jonathan Fell —
Director of Cheshire Farm Ice Cream



Working with local farmers in the heart of the Cheshire plain, our family has been creating award winning Cheshire Farm Ice Cream for over 30 years.

It all started in 1986, when dairy farmers Tom and Margaret Fell, saw a gap in the market for real dairy ice cream.

The company now supplies over 1000 outlets throughout the North West and hundreds more nationwide through their distribution partner. The state of the art production facility can produce over 10,000 litres a day and is still located in the heart of Cheshire where it all started.

Staying true to its roots, Cheshire Farm Ice Cream remains a family affair – two generations of the Fell family are still at the heart of the company.

The Fell brothers oversee all aspects of the business, ensuring that the highest standards are maintained at every stage of the production process, bringing personal commitment and passion for our products and your business.

30 years on, fresh milk is still sourced from cows that graze the luscious pastures on the Cheshire Plain in the heart of the English countryside. Milk from this region is widely recognised as the best in the country and is key to ensuring the highest quality real dairy ice cream is produced.

“
We are proud to be 100% Cheshire
”

Our brand in two words...

Quality

Shared

Our commitment to quality

Our mouth-watering product menu has more than 50 flavours of ice creams and sorbets, all using the finest ingredients.

Our state of the art production facility means that we can adapt to produce everything from small bespoke runs, to large scale orders.

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Our factory is certified by the British Retail Consortium – BRC.

Achieving certification against the BRC Global Standard for Food Safety proves our level of competence in HACPP, hygiene, food safety and quality systems. At the same time it demonstrates our commitment to consumer safety and ensures that as manufacturers we fulfil our legal obligations.

”

Sue Jones —
Technical Manager





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At Riverside, we are totally reliant on the impulse consumer market that our region’s bonkers weather patterns deliver! We can need 30 5ltr containers one week, and be pushing 180 a week later! When leading national suppliers tell us they will deliver weekly, I just think about the times I have placed an order at 10pm on a Saturday night and arrived at work the next morning with Neil sat outside in the “Chesh” van ready to load our emptied freezers again! No contest.

”

Riverside Chester —
Paul Eeles



“

Cheshire Farm Ice Cream have been reliably supplying our ice cream since 2004. We really enjoy working with them due to their extensive range, the bespoke flavour offerings, their professionalism and prompt delivery, and most importantly because of their unrivalled and fantastic tasting product.

”

Andrew Nelson, Operations
Director – Nelson Hotels

Sharing our expertise with you

We will work to provide the right package that is tailored to you.

From the initial point of contact, through to your first delivery, set up and beyond, we will be there to make sure you are getting exactly what your business needs.

Simply put, we know ice cream and how to sell it. Our dedicated customer support service offers the perfect recipe to help grow your business.

Absolute Partnership

As a Cheshire Farm Ice Cream Customer

- You will become part of the family. We are a business committed to providing a personal, individual service to all our customers, both large and small
- We will give you our know-how, share what works and enable your business to flourish.

“

Cheshire Farm Ice Cream produce a superior product, which has proven extremely popular with our customers who love its creamy taste and wide selection of tasty flavours.

It always invites good comments and draws people back for more!!

”

Chris Smith, Director —
Cottage Cream ‘n’ Candy & Flavours

**We're a family who
is passionate about
providing a premium
quality product with
a service to go with it.**



Nicola Scattergood –
Visitor & Commercial
Operations Manager
Speke Hall
National trust

“

As a charity, we must maximise income to look after national heritage and continue to invest in conservation and visitor services.

Each property is unique. We work hard to find local suppliers that share our brand standards and ethos. Cheshire Farm does not only offer delicious ice cream, but a creative and bespoke solution to selling ice cream on site, as well as practical training. With their expertise and personal approach, in less than six months we have already beaten our typical annual income from ice cream sales!

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To get a personal flavour of what we can provide your business with, please get in touch so we can talk through your ideas.

Call us on: 01829 770995

Email: enquiries@cheshirefarmicecream.co.uk

Website: cheshirefarmicecream.co.uk