



The Pie Master

This is a fun way to cater for your guests. You choose one guest from each table to be the Pie Master, the chosen guest then serves the pies to the other guests seated at the table

Chicken, bacon & mushroom pie

(slow cooked chicken thigh with pancetta lardons and field mushrooms topped with a puff pastry lid)

-

Ox cheek & Guinness pie with caramelised onion & beef liquor

(Ox cheeks braised for 12 hours in Guinness & a rich beef liquor, homemade short pastry)

Vegetarian

Wild mushroom & leek pie

(Sautéed wild mushrooms deglazed with Madeira cooked in a creamy leek & tarragon veloute)

served with

Rosemary & sea salt roast potatoes, seasonal vegetables

Dessert

Sticky Toffee pudding with hot fudge sauce

Organic lemon posset with caramelised white chocolate & meringue

Coffee and Tea

£35.00 + VAT per head

Other options of pies are available on request

A Canapé reception can be added at £6.00 per head + VAT