



The Pie Master

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

Chefs selection of 4 canapés can be added for £9.00 INC VAT per head

Pies

Chicken, bacon & mushroom pie

Free range chicken thigh, pancetta lardons & wild mushrooms slowly cooked in a creamy chicken sauce, topped with chicken roasted celeriac sheets & puff pastry

Or

Ox cheek & Guinness pie

Ox cheeks cooked for 12 hours in rich Guinness & beef liquor, caramelised onions & carrots topped with a homemade suet pastry lid

Or

Shepherd's pie

Slow cooked Cotswold lamb shoulder with peas & carrots in a sticky lamb jus, celeriac & potato mash, mint salsa verde

Vegetarian option

Wild mushroom & leek Pithivier

Sautéed wild mushrooms deglazed with Madeira cooked in a creamy leek & tarragon velouté, wrapped in flaky puff pastry

All pies served with

Rosemary & sea salt roast potatoes, seasonal vegetables

Dessert

Sticky toffee & date pudding, warm spiced rum toffee sauce & vanilla ice cream

Or

Organic lemon posset with caramelised chocolate & meringue

Tea & coffee

£46.00 per head (INC VAT)