



### **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)**