

# *Pie Menu*

## *~ Main ~*

As part of a 2 or 3 course menu

### *Option 1: Sharing / Platter / Family*

Large casserole dish(es) in centre of table with pie filling & pastry lid covering whole dish.  
Sides served sharing style on tables.

### *Option 2: Sharing / Platter / Family*

Large casserole dishes placed on tables with pie filling.  
Individual pie lids served separately (*choice of puff or shortcrust*).  
Sides served sharing style on tables.

### *Option 3: Individually Plated*

Each guest served separately with an individual pie (bowl with pie filling and lid).  
Sides pre-arranged on plate by Chef.

### *Option 4: Sharing / Platter / Family*

Individual pies fully encased in pastry stacked on rustic sharing boards placed on tables.  
Sides served sharing style.

## *Pie Menu*

### *Filling* - Select 1:

- Roasted creamy chicken & ham
- Ham, leek & potato
- Fisherman's Delight (fish pie)
- Sweet potato, spinach & goats cheese (v)
- Steak & Barn Ale (*Supplement required*)
- Lamb & mint (*Supplement required*)

### *Sides* - Select 1:

- Green beans sautéed in butter with shallots & garlic
- Braised cavolo nero, toasted almonds & harissa chickpeas in a citrus dressing
- Steamed spring greens with a soy, ginger & garlic dressing
- Buttered cabbage dressed with pan-fried lardons & parmesan
- Fresh & crunchy house salad with your choice of dressing

### *Potato Options* - Select 1:

- Mustard mash
- Cheesy mash with cream & spring onions
- Roasted garlic mashed potatoes
- Spiced sweet potato wedges
- Roasted new potatoes with rosemary & garlic & sea salt
- Boiled new potatoes with saffron butter & fresh mint
- Skin-on French fries

*Chef to supplement dishes for specific guests with dietary requirements where necessary*