

Handmade Pies & Pastries

Want something in particular? - Then just let us know and we can tailor the pie to your specific tastes/ requirements. GF available.

Cold Pies Serve - 10-12 as part of a buffet/selection

Game pie - Pheasant and partridge marinated in Madeira/Port with juniper, pork, thyme, bacon and apricot - £30

Chicken, Pork, Apricot, Cranberry and Pistachio - £26

Christmas Pie - Chicken, Cranberry, Ham, Chestnuts and Apricot - £28

Layered Summer Veg - squash, courgette, oak smoked tomatoes, brie and basil with pine nuts - £26

Game Pastilla - pheasant/rabbit with spices, catalan spinach, pine nuts, sultanas in filo pastry - £24

Indian Style Bombay Potato Filo Pie layered with fresh mint and coriander chutney topped with nigella seeds - £19

Hot Pies - To be served hot from the oven

Shin of Beef in Red Wine Cottage Pie with confit garlic and thyme mash. Serves 6. - £18

Portobello Mushroom, Pecan and Chestnut Wellington in all butter puff pastry with Madeira mushroom gravy. Serves 4. - £16

All products are homemade using local fruit and vegetables. Free range meat wherever possible.

Please allow at least 7 days notice. 50% deposit required on orders over £200.

Please email jessicaspantry@btinternet.com