



Gourmet Pies Deluxe Range

Beef Wellington

A fillet steak in a pie complete with mushroom duxelle on a bed of potatoes.

Spicy Pork and Chilli- Pepper Goulash

Tender Pork cooked with Chilies and Sweet peppers, topped with a Mustard Crème Fraiche on a bed of potatoes

Duck and Cherry

Roasted Duck with sweet cherries, smoked bacon, fresh thyme and port sauce.

Rich Red Wine lamb Pie

Slow cooked lamb leg in a Rich Red wine and Garlic and Rosemary Sauce, with Bacon and Mushroom.

Fish and Prawn

Creamy Fish pie, poached haddock and line fish in a creamy sauce with prawns and dill herb.

Creamy Chicken Pie

Roasted Chicken cooked in a Creamy White Wine and Thyme sauce with Bacon and Mushrooms.

Venison Shank

Slow cooked venison shank with dried prunes sweet sherry and bacon on parmesan potatoes



Gourmet Range Pies and Quiches

Beef and Stout with White Cheddar Pie

Tender beef pieces cooked in stout with mushrooms and peas topped with white cheddar.

Irish Lamb Pie

Slow braised lamb neck with potatoes, carrots, onions and fresh thyme

Chicken and Tarragon in a White Wine Sauce

Roasted chicken in a creamy white wine and tarragon sauce

Pork and Herb

A mix of pork and pork hock flavored with cumin and aniseed

Roasted Butternut, Creamy Feta and Thyme Quiche

Slow roasted butternut with cinnamon and thyme, mixed with a creamy Danish feta

Smoked Salmon Trout with Asparagus Quiche

Smoked salmon trout, with asparagus and flavored with lemon zest and chives

Spinach, Feta, Calamatta Olives and Sundried Tomatoes Quiche

Fresh spinach with creamy Danish feta, calamatta olives and sundried tomatoes