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# VERA'S PIE NIGHT

**Saturday 21<sup>st</sup> March**

Bookings taken from 6pm, last booking at 8.30pm

## Shortcrust Pastry Pies

Choose from:

**Chicken, Mushroom & Tarragon Pie** £17.95

chicken breast & mushroom in a tarragon & white wine sauce

**Beef & Blue Cheese Pie** £17.95

slow cooked beef & stilton in a rich gravy

**Steak & Stout Pie** £17.95

slow cooked beef in a rich Guinness gravy (dfa)

**Steak & Kidney Pie** £17.95

slow cooked beef & kidney in a rich gravy (dfa) (gfa)

**Fish Pie** £18.95

smoked haddock, salmon & cod in a white sauce (gfa)

**Chicken & Chorizo Pie** £17.95

chicken breast & chorizo in a rich tomato sauce (gfa)

**Lamb & Mint Pie** £18.95

slow cooked lamb in a rich minty gravy (dfa) (gfa)

**Squash, Spinach & Feta Pie** £14.95

roasted butternut squash, spinach & feta (dfa) (v) (vea)

*Our pies are packed full of filling & will be served with your choice of  
Creamy Mashed Potato or Chunky Chips  
Mushy or Garden Peas*

### Sides

Honey roasted carrots (gf) (v) £3.25

Buttered savoy cabbage & bacon (gf) £3.75

Cauliflower cheese (gf) £3.75

## Homemade Desserts £7.95 (V)

Choose from:

**Banoffee Pie** (gfa)

**Cherry Pie** (df) (ve)

**Key Lime Pie** (gfa)

**Nutella Cookie Pie**

**Apple & Rhubarb Pie** (df) (ve)

*Desserts can be served with your choice of custard, cream or ice cream*

*Dairy free / vegan cream & ice cream available*

**Meat will be from local multi award winning butcher, Swannington Farm to Fork**

**BOOKING - 01692 583971**

*To enable us to plan for this event pre-orders & a £10 per person deposit will be required*

(df) – dairy free, (dfa) – dairy free available, (gf) – gluten free, (gfa) – gluten free available, (v) - vegetarian, (ve) – vegan, (vea) – vegan available  
Please be aware our food is prepared in an environment where all allergens are present

