



Yorkshire's Finest

Freshly Baked Steak Pie - £POA each

Hand made from the finest ingredients, A unique speciality.... can be freshly baked on site. A thin light crisp pastry with a sweet note. Packed with the most succulent Yorkshire steak and red wine gravy that has true depth of flavor and a slightly peppery kick at the end. Eaten from the hand and melt in the mouth. We never go anywhere without our ovens!

Steak Pie & Mushy Peas - £POA each

As above served with hot mushy peas seasoned to perfection. To complement, and our recommendation optional mint sauce. Served in disposable tray with a spork.

Steak Pie, Peas & Jacket Potato - £POA each

As above served in a larger tray with hot jacket potato and optional mint sauce and butter. A delightfully wholesome meal.

Vegetarian Quiche - £POA each

Served hot as a veggie option. (supplied by a third party) We can also supply a veggie pie similar in appearance to our own but our recommendation is the quiche.

*Fixed costs:

If just delivery of Hot steak pies is required there would be no additional cost.

Fixed costs

To bake on site £POA.

our preferred method with the best result and best "wow" factor.

Additional Detail and notes

All prices are subject to VAT @ 20%

No allergens advised at this point.. if you do become aware of any guests that do have specific requirements please do let us know asap.

Crockery and cutlery can be provided at extra cost

Table cloths and linen napkins are not included.

No provision for any beverages made.

At time of appointment we request a 10% of total estimated cost deposit. (The exact cost is subject to alteration as guest numbers and menu choice may change) or £300.00 as a non refundable deposit whichever is greater.

A clean water supply will be required (distance is not a problem)

Electricity supply will be required if baking on site we require a minimum of 2x3kw supplies at maximum load.

***Fixed costs include**

Include all staff wages, sundries, transport, installation of any cooking and extra refrigeration equipment, heated serving equipment, heated service gallery and de-rig

Public liability insurance (£5m)

Liaison with other parties involved

Overseeing smooth running of event behind and at front of house

Removal of all rubbish and clean site to original state.

All crockery and cutlery washed if applicable or provision of disposables.

Simple white paper napkins will be provided at the buffet tables.

We claim the finest because we truly believe in only the very best ingredients... in the land.

We are primary food producers. Below are a few notes as to the provenance of the products we procure for your piece of mind and your guests' delectation. We are also registered with the Food and Health service of Leeds CC. We are proud to be rated as a five star (5/5) business.

"Stunning, totally sensational, the best steak pie I've ever had! Trust Yorkshire."

Clarissa Dixon-Wright, TV Chef

"a truly awesome pie.... and simply the best pastry ever!"

Richard Fox (Fox on the Run, BBC TV)

"The most sensational pies we have ever tasted."

Ben & Beryl, Chatsworth Country Fair.

"If Carlsberg made a pie, these would be them!"

Arron Atmole

"As a life-long pie connoisseur, I can honestly say, the best pie I've ever had!"

Tim Greaves