



Autumn Pie Nights

at The Sweetpea Kitchen

Saturday 26th September, Saturday 24th October,
Friday 27th November
Tables from 6pm

39.50

inc. a drink on arrival, pie & sides, dessert

**To book drop us a call 01225 698504 or
email: info@sweetpeakitchen.co.uk.**

Bookings for all pie nights are essential.



Our Pies...

The love of pies starts with Clive... now it's been passed on to Ed.

Our pies are proper pies! Not stews with a pastry top. Each pie is handmade in our kitchen with butter short crust pastry base and a puff pastry top filled to the brim. With each pie containing over 70% meat all of which are lamb, beef & pork are sourced from within 15 miles of the restaurant. With individuality in each pie, no two pies look the same but each with that same comforting taste.



Autumn Pie Nights

Harvest Pie Night – Saturday 26th September

We know the harvest was a bit early this year but that doesn't mean we can't celebrate. Join us for a good old British harvest pie night featuring all the flavours and ingredients you'll find this time of year...

2 Year Anniversary Autumn Pie Night – Saturday 24th October

Two years of The Sweetpea Kitchen! Join us for a special evening of our favourite pies and desserts throughout the years. We think they are 100% classics and your favourites.

Christmas Light Switch-On Pie Night – Friday 27th November

Celebrate the big Christmas light switch on with an evening of Christmas pies and Christmas desserts. It's the perfect way to get the festive season started... This one often fills up fast!





Harvest Pie night

Join us – Saturday 26th September

A night to celebrate the arrival of autumn and the harvest of all the amazing things that grow in Britain! Pies featuring ingredients that you'll find this time of year and desserts that your Grandma would cook you after a long autumn walk.

Choose from... a glass of house wine, a pint of True Story beer, a bottle of 0% beer or a soft drink alternative.

The Pies...

As with our pies they are all handmade featuring a handmade butter shortcrust pastry base and butter puff pastry top. It's a proper pie!

**Chicken, leek & wild mushroom
Beef, True Story Hazy Pale Ale & stilton
Pork, apple & cider
Butternut squash, sage & goat's cheese**

Served with thick cut chips or Maris Piper mash, seasonal vegetables and gravy

Desserts...

**Plum & ginger crumble, vanilla custard
Chocolate & salted caramel brownie, Dolcetti vanilla ice cream
Blackberry & apple Eton Mess**

39.50 / person



2 year anniversary pie night

Join us – Saturday 24th October

Can you believe it? 2 years! They have flown by. So we have to celebrate by the only way we know how to... A pie night that is of course. The pies featured here are all pies that we love and the same with the desserts. Guess whose is who...

Choose from... a glass of house wine, a pint of True Story beer, a bottle of 0% beer or a soft drink alternative.

The Pies...

As with our pies they are all handmade featuring a handmade butter shortcrust pastry base and butter puff pastry top. It's a proper pie!

Chicken, ham & leek
Beef & True Story Hazy Pale Ale
Venison, red wine & vegetable
Mushroom, chestnut & leek

Served with thick cut chips or Maris Piper mash, seasonal vegetables and gravy

Desserts...

Apple crumble & vanilla custard
Chocolate & honeycomb cheesecake
Whisky & marmalade steamed pudding, clotted cream

39.50 / person



B o A Christmas light switch on

Join us – Friday 27th November

Time to get in the festive spirit with our Bradford on Avon Christmas light switch on pie night. A sell out last year, this one will fill up quickly... Enjoy a pie and dessert that will 100% make you feel like Christmas is here. Even if you don't want to!

Choose from... a glass of house wine, a pint of True Story beer, a bottle of 0% beer or a soft drink alternative.

The Pies...

As with our pies they are all handmade featuring a handmade butter shortcrust pastry base and butter puff pastry top. It's a proper pie!

**Turkey, pigs in blankets & cranberry
Beef, mulled wine & winter vegetables
Game, mustard & mushroom
Brie, cranberry & chestnut**

Served with thick cut chips or Maris Piper mash, seasonal vegetables and gravy

Desserts...

**Sticky toffee Christmas pudding, brandy ice cream
Rocky road cheesecake
Grandma's sherry trifle**

39.50 / person



Why not make your event pie-tastic

If you are pie lovers and have an event or wedding, you'd like food for then why not make it pietastic? make pies the heart of it! Our pies are available for events at The Sweetpea Kitchen and external catering events.

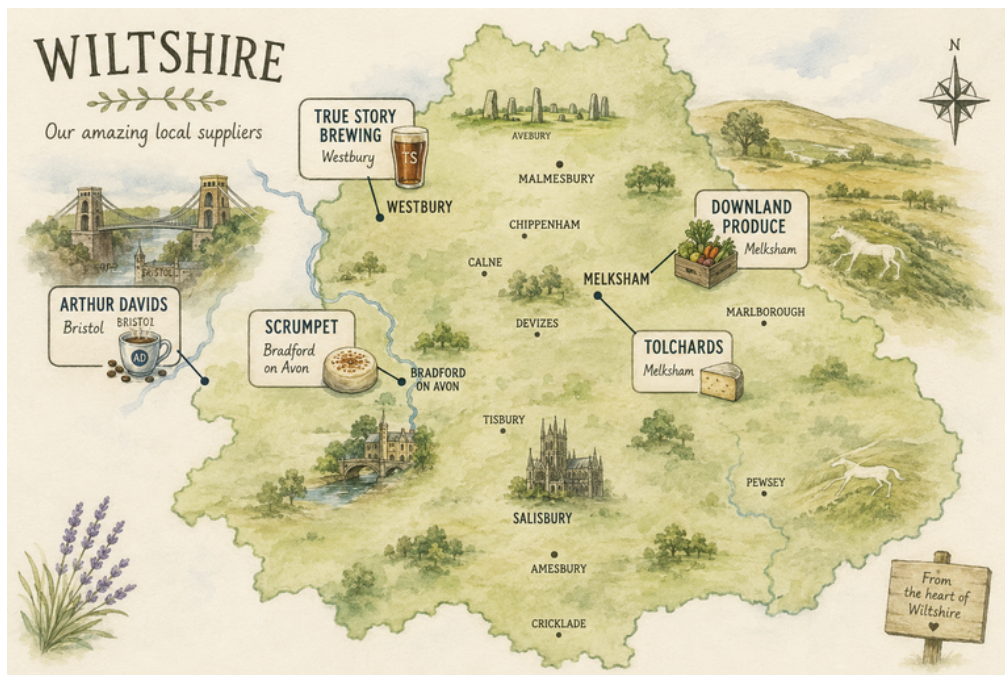
Still don't believe us, hear what Angus has to say...

"Pietastic! Applaud your local supply ethos and pie specialist offer. Big up the pies even more.

Great pies haven't been given the glory they deserve lately. You could be the Pie destination in the south-west! Brilliant!"



A massive thank you to our
suppliers Arthur Davids,
Scrumpet, Downland
Produce & True Story
Brewing



@sweetpea_catering
www.sweetpeakitchen.co.uk