

Pie Night @ Dam House

Every Tuesday from 6pm until 9pm
2 courses for £12 3 courses for £15

Pie night has been introduced to offer a credit crunch value for money evening without compromising on quality.
All our produce is locally sourced and delivered daily to maintain the highest quality

Starters

Seasoned Yorkshire pudding served with caramelised red onion gravy

Chef's homemade soup of the day served with warm bread

Seasonal mixed salad- dressed with lemon and honey topped with a sprinkle of rosemary salt

Mains

All of the pies are homemade and the pastry is handcrafted to give a professional finish
All are served with creamy mash potato and buttered green beans

And of course a bottle of Henderson's relish for each table

Eight hour braised beef and Guinness pie with button mushrooms and shallots

Chicken, leek and bacon pie. Chunks of chicken breast, sautéed leeks and smoked bacon in a light homemade gravy

Vegetable pie- parsnip, carrots, leeks, potatoes, and sautéed shallots bound in a parsley sauce

Desserts

Vanilla crème brulee with shortbread biscuit

Warm chocolate fudge cake served with vanilla ice cream

Small cheese plate selection with celery and biscuits