The Golden Eagle

ASHLEY GREEN

Great British

Pie Night

Wednesday 25 November · Three Courses £35 · Pre-booked only

Seated by 6:30pm, food served at 6:45pm. One sitting. The whole room eats together.

STARTER

Cauliflower Cheese Soup (V / GFA)

Roasted Cauliflower Velouté, BBQ Cauliflower, Longman's Smokeacre Cheddar, Pickled Silverskin Onions, Crispy Shallots, Chives

PIES

(Choose One)

The Golden Eagle: Chicken, Leek & English Truffle Pie

Gressingham Chicken, Roasted Leek, Fresh English Truffle, Buttered Puff Pastry

The Ultimate: Mixed Lentil, English Truffle & Seasonal Vegetable Garden Pie (V / GF)

Ragu Of Mixed Lentils, Fresh English Truffle, Roasted Vegetables, Buttered Mash Topping

Both Pies Served With Honey & Thyme Carrots, Roasted New Potatoes & Our Red Wine, Brandy & Port Gravy

DESSERT

Chocolate Mud Pie

80% Callebaut Chocolate, Fudge Topping, Mississippi Cookie Base, Chocolate Sauce, Whipped Cream

Book at **thegoldeneaglepub.com** or at the bar

V Vegetarian · VG Vegan · GF Gluten Free · GFA Gluten Free Available · DF Dairy Free

Prices In £

Vegan / GF Dishes Available On Request.

All dishes may contain nuts. Tell us about any allergies or dietary requirements when you order and the kitchen will plan around them. We make every effort to accommodate dietary needs, but we run an open kitchen and cannot guarantee that any item is 100% allergen free.