

DDDDDDDD



HIGGINSONS
of **GRANGE**

presents

CELEBRATION PIES





HIGGINSONS
of GRANGE

BRINGS YOU

HIGGINSONS CELEBRATION PIES

What do we offer?

Higginsons offer a 'bespoke' Celebration Pie service, where individuals can create unique savoury pies for any occasion, be it birthdays, weddings or any special occasion.

As a qualified cook, Pauline Higginson has been known to turn her hand to creating elaborate designs, saying "They are a bit of fun but they also travel better than a cake and we can even mail order them. Customers might choose something traditional like Turkey & Cranberry or go for a delicious layered Chicken, Pork & Apricot, or even something more unusual like Pork, Apple & Black Pudding".

The Celebration Pies can be built up a tier like a traditional wedding cake, or they can be stacked cupcake-style as a dramatic tier of mini pies. They really are perfect for those with a savoury-tooth, or for a couple looking for something individual and 'a bit different' for their special day. The usual sponge-cake is swapped for a succulent meat filling and crisp hot water pastry takes the place of icing. They can also be topped with names and messages in pastry.

How did it start?

We officially launched the service in 2013 to coincide with the shop's celebration of 30 years in business, but unofficially this is something that Higginsons have done for years. It started in 1998, after Higginsons were nominated in the Best Speciality Shop category at the BBC Good Food Awards and Stuart and Pauline Higginson were invited to an awards ceremony in London.

Stuart recalls "Although we didn't win, we had a fantastic evening and a couple of months later the producer of the programme, Coralie, came up to visit the shop. She was soon to be married and in the middle of planning her wedding, and she was the first person to ask us for a pork pie wedding cake". Since then Higginsons have had a few requests, but it is only through the website and some recent promotion that the trend has taken off, and requests have come from all around the UK.

What are the options?

We offer three different sizes of celebration Pie:

6 Inch Pie £40.00 (will serve approximately 10 portions as part of a buffet)

8 Inch Pie £60.00 (will serve approximately 16 portions as part of a buffet)

10 Inch Pie £75.00 (will serve approximately 20-24 portions as part of a buffet)

We also sell a three-tiered wedding pie which includes one x 6 inch Pie, one x 8 inch Pie and one x 10 inch Pie for £175.00 (includes wooden dowels and cake boards). This would serve approximately 50 portions as part of a buffet.

We offer an optional 'Pie Layer Fillers Set' which includes 18 Mini Pork Pies to sit between the tiers or around the outside for £15.30. The mini Pork Pies would serve as an individual portion per pie.

If you are ordering the 8 Inch or 10 Inch Pies, we can write a short pastry message of up to 20 characters on the largest tier for no extra cost.

Extra Mini Pork Pies: we also sell our Mini Pork Pies to create a savoury pie cupcake display. The Mini Pork Pies are 0.85p each.

Fancy a cheese stack to sit alongside your Tier of Pies? Our Cheese Tier information can be found at the end of the booklet.

(Please note that the above prices are current until September 2019, after which they will be subject to change)

What flavours do we offer?

You can choose from any of the following flavours, or if you are ordering a number of pies, why not pick and mix your flavours?

Pork

Turkey & Cranberry

Chicken, Pork & Apricot

Huntsman (Pork, Chicken & stuffing) - suitable for top tier only.

Pork, Stilton & Apple

Pork, Apple & Black Pudding

Can the Pies be delivered via Mail Order?

We would always recommend that your celebration Pie be collected from our shop in Grange-Over-Sands to save on the time and cost involved in couriered transportation, however we are able to offer a mail order service to addresses within mainland UK (excluding the Scottish Highlands) for our Pies if collection is not possible.

Our Pies are hand-made to order, cooled, then vacuum packed for freshness. They are then boxed into a special cool box with protective inner wrapping for a next-day mail order journey. Our standard next-day delivery service (delivered Wed – Fri) starts at £18.00 for orders under 20kgs but we would recommend paying an extra £5.00 surcharge to have the order marked as Fragile. You can specify if you would like the order to be delivered AM or PM for which there is an additional £6 charge. For delivery on Saturdays, there is an extra charge of £10.00.

How to order a Higginsons Celebration Pie:

Please either complete this order form and return to us by email shop@higginsonsofgrange.co.uk or alternatively you can telephone us on 015395 34367 and we can take the below details from you. Once the booking has been confirmed, we will proceed to take a £20 deposit from you which can be paid over the telephone by card. We will then contact you in the days leading up to the event to check that all the information is still correct before making your order.

Wedding Pie Order Form

Name	
Billing Address	
Contact Telephone Number(s)	
Date of your Event	
Type of Event	
Number of Guests	
Order Details – please specify what type of pie you would like eg. A 10 inch Pork Pie, OR a three tiered wedding pie.	
Filling – please specify your choice(s) of pie filling	
Any pastry message on the Pies (upto 20 characters)	
Delivery Address	
Name of Contact for delivery date	
Telephone number(S) for the above contact on the delivery date	

Higginsons of Grange Butchers & Pie Makers

Main Street, Grange over Sands, Cumbria, LA11 6AB.

Telephone: 015395 34367

Email: shop@higginsonsofgrange.co.uk







HIGGINSONS
of GRANGE

BRINGS YOU

HIGGINSONS CELEBRATION CHEESE TIERS

(THE PERFECT ACCOMPANIMENT TO CELEBRATION PIES!)

What do we offer?

Higginsons offer a 'bespoke' Celebration Cheese Tier accompaniment to our celebration pies, dependent upon your tastes and preferences.

For those looking for a little inspiration, we have created two cheese tier packages that will not only compliment the flavours of our pies, but that look attractive and offer something to cater to most palettes and tastes:

Bottom Tier: Mature Cheddar 5kg round wheel (30cm diameter)

Middle Tier: Blue Stilton round wheel (21 cm diameter)

Top Tier – **Option 1**: Cornish Yarg 1kg round wheel (wrapped in nettle leaves, 13 cm diameter)

Top Tier – **Option 2**: Wensleydale & Cranberry 1kg round wheel (16.5 cm diameter)

Both options will feed approximately 50 people based on a 160g portion of cheese each.

The cost for either Option 1 or Option 2 is £130 for three tiers. All Cheese tiers are subject to a minimum two week order period prior to delivery.

Higginsons of Grange Butchers & Pie Makers

Main Street, Grange over Sands, Cumbria, LA11 6AB.

Telephone: 015395 34367

Email: shop@higginsonsofgrange.co.uk

