

Our redeveloped savoury pies with improved flavour and quality, offers a delicious, golden shortcrust pastry with a flavoursome filling and rich sauce topped with puff pastry.

In addition to this, we have launched an exciting new variety to the range, the Chicken Balti Pie which is packed full of flavour and mild spices.

The pies have a hot hold of 4 hours in a suitable hot unit and can be easily identified on shelf with their coloured foils for flavour identification. They will display perfectly in our Square Savoury Tray and Bag. Bake from frozen for 35 minutes at 190° (Conventional) or 180° (fan-assisted) oven.

CODE	PRODUCT NAME	UNIT WEIGHT	CASE SIZE
F66051	Steak and Kidney Pie (red foil tray)	182g	36
F66052	Minced Beef and Onion Pie (silver foil tray)	182g	36
F66053	Chicken and Mushroom Pie (maroon foil tray)	182g	36
F66054	NEW Chicken Balti Pie (gold foil tray)	181g	36

		SIZE	CASE SIZE
A68604	Square Savoury Tray	120 x 100 x 30mm	36
A68607	Square Savoury Bag	150 x 250mm	36



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**Country Choice** Crayfields Business Park, Swan House, New Mill Road, St. Paul's Cray, Orpington, Kent, BR5 3QD

Contact Centre: 0344 892 0399 countrychoice.co.uk

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F66054 CHICKEN BALTI PIE

A shortcrust pastry of coriander, cumin & chilli, filled with chicken breast pieces, tomatoes, onions and Balti spices in a creamy sauce, topped with puff pastry.



F66051 STEAK AND KIDNEY PIE

IMPROVED

Filled with tender pieces of beef and ox kidney in a rich dark gravy, topped with puff pastry.



## F66053 CHICKEN AND MUSHROOM PIE

Filled with chicken breast pieces and sliced mushrooms in a creamy sauce, topped with puff pastry.



## F66052 MINCED BEEF AND ONION PIE

Filled with tender minced beef and onion in a rich dark gravy, topped with puff pastry.