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## New full pastry pies join the Charlie Bigham's range

### Ready-to-bake, fully encased pastry pies in four delicious fillings

[Charlie Bigham's](#), creator of delicious ready-to-cook dishes, has launched a range of four new pies, each finished in full pastry for the first time.

Available exclusively in selected Waitrose from 16 October, Charlie Bigham's Steak & Stilton Pie; Steak & Ale Pie; Roast Chicken, Ham Hock and Leek Pie and Roast Chicken and Chestnut Mushroom Pie will join the brand's already popular range of generously-filled pies from autumn onwards (RRP. £4.50 per individual pie).

In addition to Charlie Bigham's pastry topped pies, for the first time, these small batch pies will be handcrafted with a full ready-to-bake shortcrust case and puff pastry lid, following a traditional encased recipe.

With ingredients expertly-selected for quality and taste, Charlie Bigham's new pies will be filled with choice cuts of British steak, chicken and ham, all cooked with complementary ingredients such as white wine, smooth ale and crumbly blue cheese to create depth of flavour for the pie's sauce or gravy.

Ready to serve from the oven in just 30 minutes, each golden-topped pie is perfectly paired with a side of fresh vegetables and buttery mash – a classically British supper with minimal preparation or fuss, and perfect to lift the spirits over the colder months that lie ahead.



Created by foodies for foodies, Charlie Bigham's dishes are lovingly made following the same attention to detail that you would if you were to scratch cook them yourself at home. As well as its existing range of potato-topped and puff pastry pies in ramekin bases, Charlie Bigham's meals are inspired by classics from the UK and around the world.

**Charlie Bigham, company founder, says:**

*“Pies are a national treasure, which is why we want to give diners the option of choosing between flaky lid pies and proper full pastry pies. At this time of the year, they’re truly the perfect mouthful of food – buttery pastry blended with tender meat, flavoursome vegetables and a rich stock or sauce. Making pastry from scratch can be quite time-consuming, so like all Charlie Bigham’s dishes, the preparation has been done for you, leaving you more time to savour the taste and enjoy great conversation over a delicious dinner.”*

**-ENDS-**

**Charlie Bigham’s Steak & Stilton Pie** – Tender British steak with rich, creamy Stilton encased in fresh, flaky pastry

**Charlie Bigham’s Steak and Ale Pie** – Tender British steak, slow-cooked with smooth ale and encased in fresh, flaky pastry

**Charlie Bigham’s Roast Chicken, Ham Hock and Leek Pie** – Roast chicken, ham hock and leeks in a creamy white wine sauce with a fresh, flaky pastry case

**Charlie Bigham’s Roast Chicken and Chestnut Mushroom Pie** – Roast chicken and chestnut mushrooms in a creamy white wine and porcini sauce, in a fresh, flaky pastry case

**Notes to Editors:**

Inspired by his travels and love of cooking, Charlie Bigham set up shop back in 1996 with the sole aim of creating really delicious dishes for foodies – putting in all the care and attention that you would if you were to cook them yourself. Using top quality ingredients, his goal was to help people steal back some quality time by doing all the dinner prep for them. Charlie Bigham’s portfolio of dishes now has over 50 delicious meals, made and sold exclusively in the UK, including best sellers such as Chicken Tikka Masala, Lasagne and Fish Pie.



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