Yorkshire Pie Maker Sails Into Cruise Market

Tuesday 9 December, 2014

THE TOPPING PIE COMPANY SAILS INTO CRUISE SHIPS

SOUTH Yorkshire family-run bakery, The Topping Pie Company, has sailed into the cruise liner market thanks to a partnership to supply its gourmet pies through Cavendish Ships Stores Ltd, the UK's premier ships stores suppliers.

Passengers and crew on world leading cruise ships will now be able to tuck into top quality traditional hot eating and cold cutting pies from Yorkshire.

A range of traditionally handcrafted pies made to family recipes using premium Red Tractor pork and locally sourced ingredients will be supplied, including multi award winning Speciality pork pies such as the Yorkshire Farmer's pork pie, a layer of chicken and ham marinated in whole grain honey mustard with a pork base. Or the Regal Game and Poultry pork pie, with rich favours of sweet and savoury.

The range also includes a hot eating offer of prime steak and pigs kidney pie, cracked black pepper chicken with portobello mushroom; Wiltshire ham pie and more.

Cliff Gregory, sales and marketing manager, Cavendish Ships Stores Ltd said: "We source fine quality items for the UK Cruise Market and always look for distinct, quality products that stand out in both taste and appeal. We are delighted that the award winning range from Toppings is in our portfolio.

Matthew Topping, Sales and Marketing Director, The Topping Pie Company said: "Food, of course, is a crucial part of the cruise experience. Millions of people who travel on cruises every year expect memorable meals and top quality food – we are excited to be working with Cavendish to serve up our premier pies to voyagers and to secure a slice of the high-end cruise market."

ENDS

All press enquiries to: Andrea McKenzie, ABC Communications Tel: 07714 988989 or andrea.mckenzie@btconnect.com

Media:



Related Sectors:

Business & Finance :: Food & Drink ::

Scan Me:

Company Contact:

_

Pressat Wire

E. support[@]pressat.co.uk

View Online

Additional Assets:

Newsroom: Visit our Newsroom for all the latest stories:
https://www.wire.pressat.co.uk