

# The TOPPIN



POSSIBLY THE FINEST TRADITIONAL PIES IN THE COUNTRY



## You can't top Toppings

When Bill Topping founded his butcher's shop in a suburb of Doncaster, South Yorkshire, in 1960 little did he know that it was the start of a multi award winning company whose products would one day grace the delicatessen counter at Harrod's.

From its humble beginnings Toppings went from strength to strength, moving to town centre premises in Doncaster in 1971. When Bill retired in 1989, the business was taken over by his son Roger, his wife Margaret and their son Mark who carried on the family tradition of success - winning the award for Best Butcher of the Year in 1991 and 1992.



# Deliciously different

But it was Margaret and her talent for baking that really put Toppings on the map. She started to make pies for the business in 1991 using the same recipes and totally natural ingredients that she had always used at home. The reputation of Topping's pies quickly spread and within two years Margaret had set up a separate bakery division and moved to new larger premises in order to keep pace with demand.

The ethos of Toppings has always been to use only 100% natural, high quality ingredients and by 1997 the company's reputation was spreading and its products were receiving more awards and starting to attract the attention of the national media. By the year 2000 the company had once again outgrown its premises and the

Topping Pie Company was officially born when Roger and Margaret took the decision to buy a new, larger building and fit it out as a bakery. By now Roger and Margaret were fully employed at the growing bakery while their son Mark still continued to run the original butcher's shop.

Over the next decade Awards continued to flood in. The Best Speciality Food Product from Yorkshire was won two consecutive years running. Margaret then received the accolade of **'Speciality Producer of the Year'**, awarded by the Guild of Fine Food Retailers and The Award for Innovation and Manufacturer of the Year from the Doncaster Chamber of Commerce. And over 22 Gold Awards, 10 Silver and not forgetting 2 Bronze all won at the Great Taste Awards in the UK and the fresh food International show in Utrecht, Holland.

Most recently Toppings have just won two more Gold Awards in July 2010 for the superb Chill pork pie and Christmas Cranberry Topped speciality pie.



**deliciouslyYorkshire**  
Fantastic food and drink from Yorkshire and Humber

5 Gold medal wins, Holland  
Gold, Silver & Supreme Champion, York  
Gold, Silver & Bronze Awards, York  
Award for Innovation  
Best Speciality Food Product from Yorkshire  
24 Gold Awards



This project is part-financed  
by the European Regional  
Development Fund

A total of 24 Gold Awards



# *Speciality Pies*



## BESPOKE SPECIAL PIES

If you want to experience possibly the finest traditional pies in the country, then contact us today, we'll be happy to help.

**The Toppings Pie Company**, Unit 2, Chappell Drive, Waterside Industrial Estate, Doncaster DN1 2RJ  
Tel: 01302 738333 Fax: 01302 738366 Email: [mail@toppingpies.co.uk](mailto:mail@toppingpies.co.uk) Web: [www.toppingpies.co.uk](http://www.toppingpies.co.uk)

Gold Award Winner - Great Taste Awards  
Best Speciality from Yorkshire



# *Scrumpy Pie*



## SCRUMPY PIE

A layer of pork, chunks of succulent turkey enriched with a celery & cider relish encased in a traditional pastry crust.

**The Toppings Pie Company**, Unit 2, Chappell Drive, Waterside Industrial Estate, Doncaster DN1 2RJ  
Tel: 01302 738333 Fax: 01302 738366 Email: [mail@toppingpies.co.uk](mailto:mail@toppingpies.co.uk) Web: [www.toppingpies.co.uk](http://www.toppingpies.co.uk)

Gold Award Winner - Great Taste Awards  
Gold with Star - Fresh Food, Utrecht, Holland



# Apricot and Poultry Pie



## APRICOT AND POULTRY PIE

Base layer of pork with a layer of succulent chicken & turkey laced with juicy cranberries.  
Topped with a rich apricot stuffing, and dressed with apricot halves.

**The Toppings Pie Company**, Unit 2, Chappell Drive, Waterside Industrial Estate, Doncaster DN1 2RJ  
Tel: 01302 738333 Fax: 01302 738366 Email: [mail@toppingpies.co.uk](mailto:mail@toppingpies.co.uk) Web: [www.toppingpies.co.uk](http://www.toppingpies.co.uk)

Gold Award Winner - Great Taste Awards  
Best In Yorkshire - Speciality Food Award



# *Chicken and Ham Pie*



## CHICKEN AND HAM PIE

Base layer of pork pie meat, a layer of cooked ham sandwiched between prime chicken breast finished with another layer of pork, encased in a rich pastry crust.

**The Toppings Pie Company**, Unit 2, Chappell Drive, Waterside Industrial Estate, Doncaster DN1 2RJ  
Tel: 01302 738333 Fax: 01302 738366 Email: [mail@toppingpies.co.uk](mailto:mail@toppingpies.co.uk) Web: [www.toppingpies.co.uk](http://www.toppingpies.co.uk)

Gold Award Winner - Great Taste Awards  
Gold with Star - Fresh Food, Utrecht, Holland



# Game and Poultry Pie



## GAME AND POULTRY PIE

Sandwiched between layers of pork a prime assortment of seasonal game. A layer of delicious cranberries and to compliment the flavours a rich chicken liver pate made to a traditional home made recipe.

**The Toppings Pie Company**, Unit 2, Chappell Drive, Waterside Industrial Estate, Doncaster DN1 2RJ  
Tel: 01302 738333 Fax: 01302 738366 Email: [mail@toppingpies.co.uk](mailto:mail@toppingpies.co.uk) Web: [www.toppingpies.co.uk](http://www.toppingpies.co.uk)

Gold Award Winner - Fresh Food, Utrecht, Holland  
Bronze Award Winner - Great Taste Awards



# Huntsman Pie



## HUNTSMAN PIE

Prime succulent boneless chicken breast sandwiched between a layer of best pork and a delicious seasoned onion and sage stuffing.

**The Toppings Pie Company**, Unit 2, Chappell Drive, Waterside Industrial Estate, Doncaster DN1 2RJ  
Tel: 01302 738333 Fax: 01302 738366 Email: [mail@toppingpies.co.uk](mailto:mail@toppingpies.co.uk) Web: [www.toppingpies.co.uk](http://www.toppingpies.co.uk)

Gold Award Winner - Great Taste Awards  
Best In Yorkshire - Speciality Food Award  
Foodfinders Award for Innovation



# *Yorkshire Farmers Pie*



## YORKSHIRE FARMERS PIE

Base layer of pork with chunks of prime chicken & ham marinated in a wholegrain honey mustard, encased in a rich pastry crust.

**The Toppings Pie Company**, Unit 2, Chappell Drive, Waterside Industrial Estate, Doncaster DN1 2RJ  
Tel: 01302 738333 Fax: 01302 738366 Email: [mail@toppingpies.co.uk](mailto:mail@toppingpies.co.uk) Web: [www.toppingpies.co.uk](http://www.toppingpies.co.uk)



# *Special Celebration*



## BESPOKE WEDDING, BIRTHDAY PIES

No matter what the celebration is, Toppings can cater for your specific needs. Whether it's a wedding, birthday or a special anniversary let us help make the occasion truly memorable.

**The Toppings Pie Company**, Unit 2, Chappell Drive, Waterside Industrial Estate, Doncaster DN1 2RJ  
Tel: 01302 738333 Fax: 01302 738366 Email: [mail@toppingpies.co.uk](mailto:mail@toppingpies.co.uk) Web: [www.toppingpies.co.uk](http://www.toppingpies.co.uk)



# *Traditional Pork Pies*



## TRADITIONAL PORK PIES

Best British pork pie meat encased in a traditional pork pie pastry crust.  
Available from a small "Dinkie" 120 gm up to a large 2.7kg size.



# *Pork and Egg Pie*



## PORK AND EGG PIE

A line of eggs, surrounded by best British pork pie meat, encased in a rich pastry crust.



# *Cornish Pasties*



## CORNISH PASTIES

Diced beef, carrots and onions in a traditional shortcrust pastie crust.



# *Hot Eating Pies*



## **MINCE AND ONION PIE**

Best minced beef with onions in shortcrust pastry.

## **STEAK AND GUINNESS PIE**

Top quality rump steak combined with Guinness stout to make succulent gravy, encased in a short crust pastry.



# Hot Eating Pies



## MINCE AND ONION PIE

Best minced beef with onions in shortcrust pastry.

## STEAK AND GUINNESS PIE

Top quality rump steak combined with Guinness stout to make succulent gravy, encased in a short crust pastry.

## STEAK PIE

Top quality rump steak in a succulent gravy, encased in shortcrust pastry.

## CHICKEN AND MUSHROOM PIE

Succulent chicken breast combined with fresh mushrooms and a rich chicken sauce in shortcrust pastry.

## STEAK AND KIDNEY PIE

Diced quality rump steak with lambs kidney in a shortcrust pastry crust.

## MEAT AND POTATO PIE

Chunks of top quality beef combined with diced potato in a shortcrust pastry.



# Quiche Lorraine



## QUICHE LORRAINE

A traditional shortcrust pastry case. The finest ingredients of prime sliced ham, cheddar cheese, fresh sliced tomatoes and seasoned with salt, pepper and mustard.



# *Cheese and Onion Quiche*



## CHEESE AND ONION QUICHE

A traditional shortcrust pastry case with a delicious mixture of fresh eggs and evaporated milk, combined with cheddar cheese and the flavourings of chopped onions and seasoning.

Bronze Award Winner - Great Taste Awards



# *Asparagus and Smoked Ham Quiche*



## ASPARAGUS AND SMOKED HAM QUICHE

A traditional shortcrust pastry case with a delicious mixture of fresh eggs, evaporated milk, combined with white stilton, prime smoked ham and fresh asparagus.

**The Toppings Pie Company**, Unit 2, Chappell Drive, Waterside Industrial Estate, Doncaster DN1 2RJ  
Tel: 01302 738333 Fax: 01302 738366 Email: [mail@toppingpies.co.uk](mailto:mail@toppingpies.co.uk) Web: [www.toppingpies.co.uk](http://www.toppingpies.co.uk)

Gold Award Winner - Great Taste Awards



# *Salmon, Broccoli and Dill Quiche*



## SALMON, BROCCOLI AND DILL QUICHE

A traditional shortcrust pastry case. The finest ingredients of salmon, florets of broccoli, cheddar cheese, fresh eggs and evaporated milk blended together with a pinch of herbs, dill and seasoning.

**The Toppings Pie Company**, Unit 2, Chappell Drive, Waterside Industrial Estate, Doncaster DN1 2RJ  
Tel: 01302 738333 Fax: 01302 738366 Email: [mail@toppingpies.co.uk](mailto:mail@toppingpies.co.uk) Web: [www.toppingpies.co.uk](http://www.toppingpies.co.uk)