

Lovely Lunches

at

Eggardon Country Cooks

October 2020



Day	Main Course	Sweet
Week 1		
Mon 28th	Creamy tarragon chicken served with potatoes & French beans	Pear & blackberry upside down pudding served with custard
Tue 29th	Pork schnitzel with carrots, dauphinoise potatoes & broccoli	Sticky gingerbread
Wed 30th	Roast Mediterranean leg of lamb served with roasted root vegetables & leeks	Apple crumble served with whipped cream
Thursday 1st	Cottage pie served with carrots & peas	Lemon tart
Friday 2nd	Pan fried fillet of salmon with watercress sauce served with crushed buttered potatoes & beans	Jam sponge & custard
Saturday 3rd	Sausage Casserole served with vegetables	Rhubarb & ginger crumble served with cream
Sunday 4th	Zesty orange chicken casserole served with roast potatoes and vegetables Or Roast beef & Yorkshire pudding, roast potatoes & vegetables	Sticky toffee pudding & custard
Week 2		
Monday 5th	Beef in red wine served with carrots, broccoli & onion mash	Traditional sherry trifle
Tuesday 6th	Shepherd's pie served with peas & sweetcorn	Eve's pudding served with pouring cream
Wednesday 7th	Roast chicken with sage and onion stuffing served with roast vegetables	Fresh fruit salad
Thursday 8th	Pork & mushroom stroganoff served with mash potato, carrots & cabbage	Pear parkin & custard
Friday 9th	Smoked haddock fishcakes served with cauliflower cheese, beans & hasselback potatoes	Sicilian orange cake
Saturday 10th	Beef & Guinness casserole Or Ham salad	Fruit crumble with custard

Sunday 11th	Roast lamb with mint sauce served with roast potatoes & vegetables	Raspberry swirl cheesecake
Week 3		
Monday 12th	Pork & orange casserole served with vegetable rice	Carrot cake
Tuesday 13th	Liver & bacon served with carrots, bean & mash potatoes	Pear & chocolate tart served with whipped cream
Wednesday 14th	Roast gammon, creamed leeks, boiled potatoes & parsley sauce	Lemon posset served with a shortbread biscuit
Thursday 15th	Blue cheese, broccoli & chicken pasta served with garlic bread	Bakewell tart served with almond cream
Friday 16th	Cornflake coated plaice fillet with chive butter, steamed potatoes & vegetables	Chocolate brownie with raspberry sauce
Saturday 17th	Sweet & sour pork served with mash potato & broccoli	Rhubarb crumble tart served with custard
Sunday 18th	Roast chicken with sage and onion stuffing served with roast vegetables	Maple pancakes served with cream

Week 4 Monday 19th	Sausage & apple casserole served with roasted vegetables & vegetable medley	Lemon meringue pie
Tuesday 20th	Turkey with mustard sauce mash potatoes & carrots	Bakewell tart served with almond cream
Wednesday 21st	Roast loin of pork with apple sauce roast potatoes, cauliflower, butternut squash & savoy cabbage	Autumn fruit Eton mess
Thursday 22nd	Chicken & ham pie served with colcannon & vegetables	Bailey's banana trifle
Friday 23rd	Baked cod with bacon & lemon crumb served with dauphinoise potatoes	Bread & butter pudding
Saturday 24th	Coastal cheddar & tomato omelette served with bubble & squeak & peas	Jam Roly Poly & custard
Sunday 25th	Roast shoulder of lamb & mint sauce served with new potatoes & spring greens	Blackberry & Apple fragipan tart with almond cream

Week 5 Monday 26th	Venison casserole served with roasted root vegetables & vegetables	Apple & blackberry crumble served with custard
Tuesday 27th	Three cheese and chive flan served with jacket potato & peas	Pumpkin pie and cream

Wednesday 28th	Roast beef with Yorkshire pudding served with roast potatoes & vegetables	Pineapple upside down pudding served with custard
Thursday 29th	Chicken breast wrapped in bacon with cheddar & served with sautéed potatoes & beans	Baked apples served with whipped cream
Friday 30th	Smoked haddock, leek & chive tart served with buttered potatoes, peas & stemmed broccoli	St Clements egg custard
Saturday 31st	English breakfast frittata served hash browns & bean medley	Crème caramel
Sunday 1 st Nov	Roast leg of pork with apple sauce, roast potatoes & vegetables	Tiramisu

Customer notice

Hello everyone,

The weather has now changed dramatically and is now a lot colder and autumnal. This time of the year brings the lovely ingredients to make freshly made soup. Just to remind you that the sweet can be substituted for a hot soup.

Can I please ask you to return our crockery and leave on your doorstep ready for our driver to collect? Without regular recycling of our crockery we cannot produce your lunches.

Thank you all and keep safe.

Shirley and team

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