

Lovely Lunches

at

Eggardon Country Cooks

February 2021



Day	Main Course	Sweet
Week 1		
Mon 1st	Toad in the hole served with mash potatoes & vegetables	Traditional sherry trifle
Tue 2nd	Brie, bacon & cranberry quiche served with dauphinoise potatoes & peas & carrots	Steamed ginger pudding served with custard
Wed 3rd	Roast chicken braised with sage & garlic butter served with sage & onion stuffing, roast potatoes, roasted beetroot, parsnips & carrots	Crème Brule
Thursday 4th	*Bloody Mary beef with horseradish mash & savoy cabbage	Toffee apple crumble served with custard
Friday 5th	Tuna steak with lemon and caper sauce served with crushed parsley potatoes, beans & broccoli	Salted caramel rice pudding
Saturday 6th	Cottage pie served with carrots & peas	Brownie served with vanilla cream
Sunday 7th	Roast loin of pork with apple sauce roast potatoes, cauliflower, butternut squash & parsnips	Date crumble slice served with vanilla custard
Week 2		
Monday 8th	Sausage and bean hotpot served with a jacket potato	Treacle sponge with custard
Tuesday 9th	Turkey bolognaise bake served with pasta & garlic bread	Cherry chocolate pudding served with white chocolate sauce
Wednesday 10th	Slow roast shoulder lamb with mint sauce, roast potatoes & roasted root vegetables	Syrup sponge with vanilla custard
Thursday 11th	Pork & cider casserole with mustard and sage served with mash potatoes & vegetables	Cherry pie with custard
Friday 12th	Baked pollock fillet topped with a pea & garlic crust served with crushed parsley potatoes & seared tomatoes on the vine	Rhubarb & ginger nut cheesecake

Saturday 13th	Venison casserole served with rosemary mash & vegetables	Pineapple upside down pudding served with custard
Sunday 14th	Roast beef & Yorkshire pudding served with roast potatoes & vegetables	Apple & raisin dumplings served with vanilla cream
Week 3 Monday 15th	Traditional steak & kidney pudding served with onion mash & vegetables	Lemon Drizzle cake served with lemon cream
Tuesday 16th	Chicken with tarragon sauce served with greens & sautéed potatoes	Raspberry iced bun
Wednesday 17th	Glazed gammon in cider served with cauliflower cheese and dauphinoise potatoes	Chocolate banana bread & butter pudding
Thursday 18th	Lamb shank pie served with minted mash & vegetables	Date roly poly served with custard
Friday 19th	Braised halibut steak with watercress puree served with sautéed potatoes & braised leeks	Rum babas with a rum syrup served with whipped cream
Saturday 20th	Goat's cheese & beetroot quiche served with hash browns & peas	Bakewell tart with almond cream
Sunday 21st	Slow roast shoulder lamb with mint sauce, roast potatoes & roasted root vegetables	Warm Dorset Apple cake served with clotted cream

Week 4 Monday 22nd	Pork schnitzel served with a mushroom sauce, roasted baby potatoes & beans	Baked lemon cheesecake served with lemon syrup
Tuesday 23rd	Beef & Ale pie served with mashed potatoes & vegetables	Cranberry & orange meringue pie
Wednesday 24th	Roast chicken with lemon, thyme & honey served with roast potatoes & roasted root vegetables	Fresh fruit salad
Thursday 25th	Redcurrant glazed lamb steak served with boiled potatoes & vegetables	Apricot frangipan tart served with whipped cream
Friday 26th	Salmon fillet with a creamy lemon & spinach sauce served with sweet potato mash	Apple & blackberry crumble & custard
Saturday 27th	Steak 'n chips served with a peppercorn sauce & all the trimmings	Orange posset served with a shortbread biscuit
Sunday 28th	Roast loin of pork with apple sauce roast potatoes, cauliflower, broccoli & mashed swede	Egg custard

*Bloody Mary beef is slow cooked beef in tomatoes & soy sauce

Hello everyone,

We hope you are all coping ok with the lockdown and managing to get out when you can. We also hope you like our menu choices for February with our heart - warming recipes designed to warm you up on a cold winter's day! Don't forget you can substitute the sweet for a hot seasonal soup. Just let us know at the time of ordering.

£11.00 for two courses

£9.50 for a smaller portion

This includes delivery

Thank you all for your continued custom, we greatly appreciate it!!

Thank you all and keep safe.

Shirley and the team

Lovely Lunches

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