

Lovely Lunches

at

Eggardon Country Cooks

January 2021



Day	Main Course	Sweet
Week 1		
Mon 4th	Turkey & butternut squash stew served with Hassel back potatoes & vegetables	Autumn fruit crumble with custard
Tue 5th	Venison and red wine casserole served with rosemary mash & vegetables	Mini Victoria sponge
Wed 6th	Roast loin of pork with apple sauce roast potatoes, cauliflower, broccoli & mashed swede	Plum & ginger cobbler served with whipped cream
Thursday 7th	Cottage pie served with carrots & peas	Bakewell tart with almond cream
Friday 8th	Cod in tomato & thyme served with crushed parsley potatoes beans and broccoli	Brownie served with vanilla cream
Saturday 9th	Chicken breast stuffed with stilton & wrapped in bacon served with sautéed potatoes & peas	Banoffee pie
Sunday 10th	**Roast shoulder of Hogget with mint sauce served with roast potatoes & vegetables	Jam sponge & custard
Week 2		
Monday 11th	Pork & cider casserole with mustard and sage served with mash potatoes & vegetables	Treacle sponge with custard
Tuesday 12th	Goats cheese, beetroot & hazelnut flan served with dauphinoise potatoes, peas & carrots	Sticky toffee pudding & custard
Wednesday 13th	Roast chicken with lemon, thyme & honey served with roast potatoes & roasted root vegetables	Black forest trifle
Thursday 14th	Cider roasted pork with apple & fennel served with Hassel back potatoes & vegetables	Lemon meringue pie
Friday 15th	Smoked haddock with a dill sauce served with hash browns spinach and peas	Prune & custard tart with plum sauce

Saturday 16th	Turkey mushroom and cranberry wellington served with roast potato wedges & vegetables	Apple & blackberry crumble & custard
Sunday 17th	Roast loin of pork with apple sauce roast potatoes, cauliflower, butternut squash & parsnips	Strawberry cheesecake
Week 3 Monday 18th	Chicken & bacon stew served with roast potatoes & vegetables	Mini donuts with chocolate sauce
Tuesday 19th	Sausage & mash served with onion gravy & root vegetables	Apple pie & custard
Wednesday 20th	Roast beef & Yorkshire pudding served with roast potatoes & vegetables	Marmalade & chocolate bread & butter pudding
Thursday 21st	Game pie served with celeriac mash & vegetables	Rhubarb Betty served with custard
Friday 22nd	Baked red mullet fillet with oranges & capers	Apricot tart served with almond cream
Saturday 23rd	Liver & bacon served with mashed potatoes & vegetables	Profiteroles
Sunday 24th	Glazed gammon in cider served with cauliflower cheese and mash	Spotted dick and custard

Week 4 Monday 25th	Chicken & mushroom casserole served with basmati rice	Rocky road
Tuesday 26th	Macaroni Cheese with spinach and basil pesto served with peas & carrots	Apple strudel served with custard
Wednesday 27th	Slow roast shoulder lamb with mint sauce, roast potatoes & roasted root vegetables	Treacle tart with cream
Thursday 28th	Beef & Ale pie served with mashed potatoes & vegetables	Pineapple upside down pudding served with custard
Friday 29th	Smoked haddock fish cakes, served with dauphinoise potatoes & mixed green vegetables	Baileys banana trifle
Saturday 30th	Pork cassoulet served with boiled potatoes & vegetables	Fruit scone cream & jam
Sunday 31st	Honey glazed gammon served with roast potatoes & creamed leeks	Lemon Roly Poly served with custard

****Hogget is lamb which is between 1-2 years old and is full flavoured. Our Hogget is locally sourced from Thunderbolt Farm Toller Procurum.**

Hello everyone,

We hope you all had a lovely time over the festive season. January comes around again and this year will bring a lot of changes and challenges for us all. Unfortunately, due the constant increases in the cost of food from our suppliers we have no alternative but to increase our lunch prices slightly.

£11.00 for two courses

£9.50 for a smaller portion

This includes delivery

Our 2021 prices are in line with these increases and will include the fuel cost for the delivery.

We hope you all understand and thank you all for your continued custom, we greatly appreciate it!!

Thank you all and keep safe.

Shirley and the team

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