

# Lovely Lunches

at

## Eggardon Country Cooks

March 2021



Day	Main Course	Sweet
<b><u>Week 1</u></b>		
Mon 1st	Chicken chasseur served with tarragon mash and shredded kale	Banoffee cupcake
Tue 2nd	Three cheese & chive tart served with dauphinoise potatoes & peas & carrots	Gingerbread pancakes served with whipped cream
Wed 3rd	Roast Turkey with cranberry & red currant sauce served with carrots, parsnips & savoy cabbage	Apple crumble & custard
Thursday 4th	Shepherd's pie served with vegetables	Black forest gateaux
Friday 5th	Baked pollock fillet with caper sauce served with sautéed parsley potatoes & broccoli	Rhubarb & custard bread & butter pudding
Saturday 6th	Dorset jugged steak served with dauphinoise potatoes & vegetables	Pear & marzipan tart served with cream
Sunday 7th	Roast loin of pork with apple sauce roast potatoes, cauliflower, butternut squash & parsnips	Prune & Date cake served with clotted cream
<b><u>Week 2</u></b>		
Monday 8th	Beef stroganoff served with vegetable rice	Muscovado banana cobbler served with custard
Tuesday 9th	Cottage pie served with carrots & peas	Vanilla rice pudding trifle
Wednesday 10th	Roast chicken braised with sage & garlic butter served with sage & onion stuffing, roast potatoes, roasted beetroot, parsnips & carrots	Jam sponge with vanilla custard
Thursday 11th	Pork & cider casserole with apple & fennel served with mash potatoes & vegetables	Traditional sherry trifle
Friday 12th	Traditional fish pie served with watercress & garlic spinach	Toffee apple pudding served with custard
Saturday 13th	Liver & bacon served with onion mash & vegetables	Pineapple upside down pudding served with custard

Sunday 14th	Roast silverside of beef & Yorkshire pudding served with roast potatoes & vegetables	Treacle tart & cream
<b>Week 3</b>		
Monday 15th	Pork cassalette served with boiled potatoes & vegetables	Sticky toffee pudding served with custard
Tuesday 16th	Chicken & tarragon pie served with cheddar mash peas & butter beans	Banoffee pie
Wednesday 17th	Glazed gammon in cider served with cauliflower cheese and dauphinoise potatoes	Chocolate pudding with chocolate custard
Thursday 18th	*Hogget hotpot with turnips & caramelised carrots & roasted potatoes	Pear & almond frangipan tart served with whipped cream
Friday 19th	Baked fillet of whiting with cream & dill sauce served with hash browns & vegetables	Apple & rhubarb streusel pie served with custard
Saturday 20th	Beef shin & ale ragu served with hasselback potatoes & vegetables	Salted caramel roulade
Sunday 21st	Slow roast shoulder lamb with mint sauce, roast potatoes & roasted root vegetables	Coconut & lime cheesecake with mango sauce

<b>Week 4</b> Monday 22nd	Pork medallion served with creamy peppercorn sauce, sprouts & caramelised carrots	Steamed ginger pudding served with custard
Tuesday 23rd	Chicken, mozzarella & pesto filo parcel served with stuffed cheese & chive jacket potato, & vegetable medley	Plum frangipan tart served with whipped cream
Wednesday 24th	Slow roast beef & Yorkshire pudding served with roast potatoes, parsnips carrots & kale	Berry Eton Mess
Thursday 25th	Game pie served with rosemary mash & roasted root vegetables	Marmalade bread & butter pudding served with orange cream
Friday 26th	Salmon fillet with a creamy cucumber & dill sauce served with crushed parsley potatoes & vegetables	Apple & blackberry crumble & custard
Saturday 27th	Toad in the hole served with mash potatoes & vegetables	Chocolate chip flapjack
Sunday 28th	Pork tenderloin with honey & garlic sauce, served with roast potatoes, cauliflower, broccoli & mashed swede	Scone cream & jam

*\* Hogget is lamb which is between 1-2 years old and is full flavoured. It is slow cooked for our hogget hotpot recipe.*

Hello everyone,

Well spring is on the horizon along with the prospect of getting life slowly back to normality with the limited easing of restrictions. We hope you all enjoy our lunch choices for March and 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**

**Please leave our crockery on your doorstep ready for collection...without constant replenishing of our plates we cannot produce our Lovely Lunches.**

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

Shirley and the team

**Lovely Lunches**

**01308 485115**

[www.eggardoncountrycooks.co.uk](http://www.eggardoncountrycooks.co.uk)

[contact@lovelylunches.co.uk](mailto:contact@lovelylunches.co.uk)