

Lovely Lunches

at

Eggardon Country Cooks

April 2021

01308 485115



Day	Main Course	Sweet
Week 1		
Mon 29th	Lamb & venison casserole with rosemary dumplings served with mashed swede & carrots & roast potatoes	Lemon curd Eton Mess
Tue 30th	Brie, Apple & onion tart served with sautéed potatoes, carrots & peas	Marzipan & cherry crumble slice served with whipped cream
Wed 31st	Roast chicken braised with sage & garlic butter served with sage & onion stuffing, roast potatoes, roasted beetroot, parsnips & carrots	Jam tart & custard
Thursday 1 st April	Beef Bourgoin served with steamed potatoes & vegetables	Apple crumble with custard
Friday 2nd	Haddock fillet with colcannon served with mustard & chive sauce, broccoli & peas	Deep filled egg custard tart
Saturday 3rd	Cottage pie served with carrots & peas	Bailey's profiteroles with white chocolate sauce & pistachios
Sunday 4th	Easter Lamb with rosemary & garlic served with minted pea puree, spring greens, parsnips & new potatoes	Chocolate & hazelnut cake topped with chocolate eggs
Week 2		
Monday 5th	Sausages braised with smoked bacon & cider served with mash & spring greens	Chocolate Hot cross bun pudding served with clotted cream
Tuesday 6th	Cheddar, tomato & chutney flan served with warm potato salad, peas & carrots	Jam sponge with vanilla custard
Wednesday 7th	Slow roast beef & Yorkshire pudding served with roast potatoes, parsnips, carrots & kale	Traditional sherry trifle
Thursday 8th	Creamy tarragon chicken casserole served with roast potatoes & spring greens & broccoli	Treacle sponge served with custard

Friday 9th	Bream fillet with tomato & basil sauce served with crushed parsley potatoes & French beans	Spotted Dick with custard
Saturday 10th	Lemon chicken breast served with baked potato wedges & vegetables	Cherry chocolate pudding served with white chocolate sauce
Sunday 11th	Roast pork shoulder with spiced apple stuffing, roast potatoes, parsnips, savoy cabbage & carrots	Apricot frangipan tart with whipped cream
Week 3		
Monday 12th	Chicken and cider fricassee served with roast potatoes & vegetables	Lemon tart
Tuesday 13th	Three cheese & chive tart served with dauphinoise potatoes & peas & carrots	Banana loaf cake with whipped cream
Wednesday 14th	Baked marmalade ham served with cauliflower cheese and dauphinoise potatoes, peas & pineapple relish	Rhubarb & ginger cobbler & custard
Thursday 15th	Shepherd's pie served with vegetables	Salted caramel cheesecake
Friday 16th	Seabass fillet with lemongrass & ginger served with parsley potatoes beans & broccoli	Cherry & chocolate mousse
Saturday 17th	Beery beef stew and dumplings served with mash potatoes & vegetables	Danish pastry
Sunday 18th	Pot roast chicken with lemon, fennel peas & beans served with roast potatoes	Brownie fudge & blackberry trifle

Monday 19th	Pork medallion served with creamy stroganoff sauce, served with mustard mash & vegetables	Peach frangipan tart served with whipped cream
Tuesday 20th	Asparagus, cheddar & thyme tart served with a jacket potato & vegetable medley	Steamed pear & ginger pudding served with custard
Wednesday 21st	Slow roast shoulder lamb with mint sauce, roast potatoes & roasted root vegetables	Fresh fruit salad in ginger syrup
Thursday 22nd	Cumberland sausage with onion mash served with vegetables	Queen of puddings served with custard
Friday 23rd	Smoked haddock & onion tart served with ratatouille & crushed parsley potatoes	Lemon meringue pie
Saturday 24th	Turkey & ham pie served with mashed potatoes & vegetables	Cherry pie with custard

Sunday 25th	Roast silverside of beef with red wine gravy & Yorkshire pudding served with roast potatoes & vegetables	Bakewell tart served with almond cream
Week 5		
Monday 26th	Rosemary roasted garlic chicken thighs served with new potatoes, asparagus & broccoli	Mini Victoria sponge cake
Tuesday 27th	Goat's cheese & beetroot tart topped with hazelnuts served with potato croquettes & vegetables	Crepe suzette with orange slices & orange sauce
Wednesday 28th	Pork shoulder coated with maple syrup and wholegrain mustard served with roast potatoes, spiced red cabbage, peas & beans	Tiramisu
Thursday 29th	Herby lamb cobbler served with dauphinoise potatoes & vegetables	Date crumble slice served with whipped cream
Friday 30th	Hake with chorizo & potatoes served with shredded kale	Pear & ginger frangipan tart served with chocolate sauce
Saturday 1 st May	Beef & ale pie served with celeriac mash and vegetables	Apple cake served with custard
Sunday 2nd May	Roast Turkey crown marinated in garlic & lemon served with roast potatoes, parsnips, broccoli & carrots	Rocky Road tray bake

Hello everyone,

We hope you are all well and looking forward to getting back to some sort of normality as we are!!

Exciting news.....in April you will also be able to order your lunches through our online shop. When it goes live you will find a link to the shop on the Current Menu page. We have also added another method of payment and you can now pay your invoice over the phone. Just give us a call! We hope you all enjoy our lunch choices for April 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

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