

Lovely Lunches

at

Eggardon Country Cooks

July 2021



01308 485115

Day	Main Course	Sweet
Week 1		
Mon 28th	Sausage & lentil one pot served with new potatoes & vegetables	Knickerbocker glory
Tue 29th	Stilton, apple & onion quiche served with new potatoes peas & asparagus	Lemon sponge pudding served with custard
Wed 30th	Beef Bourgoin served with hassel back potatoes & vegetables	Peach streusel cheesecake
Thursday 1st	Minted lamb shank pie served with mashed potato & vegetables	Strawberry & elderflower cobbler served with clotted cream
Friday 2nd	Cod with tomato & thyme served with crushed parsley potatoes, French beans & stemmed broccoli	Chocolate mousse
Saturday 3rd	Coastal cheddar & tomato omelette made with free range eggs, served with hash browns, peas & sweetcorn	Cherry bakewell flapjack served with whipped cream
Sunday 4th	Roast chicken braised with sage & garlic butter served with sage & onion stuffing, roast potatoes, roasted beetroot, parsnips & carrots	Rhubarb & apple crumble with custard
Week 2		
Monday 5th	Lamb and vegetable stew served with mashed potato & vegetables	Crepe suzette served with clotted cream
Tuesday 6th	Minted pea and ham quiche served with new potatoes & asparagus with hollandaise sauce	Hazelnut gelato ice cream wafer
Wednesday 7th	Pot roast brisket of beef with Yorkshire pudding served with roast potatoes, parsnips carrots & kale	Peach frangipane tart served with custard
Thursday 8th	*Norfolk pie served with seasonal vegetables & herb gravy	Raspberry, pistachio & lemon curd trifle

Friday 9th	Smoked haddock, bacon and potato gratin served with wilted spinach	Gooseberry cake with saffron & honey served with custard
Saturday 10th	Lincolnshire sausage & mash served with onion gravy & vegetables	Raspberry & white chocolate pavlova
Sunday 11th	Roast loin of pork with sage & onion stuffing, apple sauce, roast potatoes, parsnips, savoy cabbage & carrots	Strawberry tart with whipped cream
Week 3		
Monday 12th	Dorset Jugged steak casserole served with colcannon & vegetables	Blueberry swirl cheesecake
Tuesday 13th	Gala pork pie with egg served with potato cake, coleslaw & chutney	Plum & ginger pie served with custard
Wednesday 14th	Chicken schnitzel with mushroom sauce served with mashed potato & greens	Chocolate & coconut banoffee pie
Thursday 15th	Minced beef & onion pie served with celeriac mash & vegetables	Apple charlotte with butterscotch sauce served with pouring cream
Friday 16th	Oven baked mackerel fillet with warm beetroot tomato & lime salad served with new potatoes	Chocolate brownie sundae
Saturday 17th	Shepherd's pie served with seasonal vegetables	Lemon posset served with a shortbread biscuit
Sunday 18th	Roast Turkey crown marinated in garlic with cranberry sauce served with roast potatoes, parsnips, broccoli & carrots	Bakewell tart served with almond cream

Week 4 Monday 19th	Zesty orange chicken casserole served with roast potatoes and vegetables	Jam roly poly served with custard
Tuesday 20th	Cottage pie served with vegetables	Apple crumble with custard
Wednesday 21st	Slow roast shoulder lamb with mint sauce, roast potatoes & roasted root vegetables & runner beans	Banoffee ice cream sundae
Thursday 22nd	Sweet & sour pork served with vegetable rice	Lemon meringue pie
Friday 23rd	Salmon en croute served with lemon sauce, buttered potatoes & broccoli	Sticky toffee pudding served with custard
Saturday 24th	Cornish pasty served with sweet potato mash & peas & French beans	Fresh fruit salad in elderflower syrup
Sunday 25th	Roast silverside of beef with red wine gravy & Yorkshire pudding served with roast potatoes & vegetables	Roasted pineapple with rum served with coconut cream

Week 5		
Monday 26th	Duck stir fry with plum sauce served with noodles	Baked nectarines with almonds & honey served with whipped cream
Tuesday 27th	Broccoli & red pepper flan served with a ratatouille topped jacket potato	Black forest Eton mess
Wednesday 28th	Honey roast gammon with pineapple served with colcannon, cauliflower cheese & peas	Chocolate & black cherry sponge served with custard
Thursday 29th	Turkey with cider sauce served with new potatoes & seasonal vegetables	Apple pie with custard
Friday 30th	Baked pollock fillet topped with herb crust served with fondant potatoes & bean medley niçoise	Cherry cream sundae
Saturday 31st	Chicken wellington served with mashed potatoes & vegetables & cider sauce	Traditional sherry trifle
Sunday 1st August	Rosemary leg of lamb served with Cornish new potatoes, carrots, parsnips & minted peas	Lemon tart served with whipped cream

- **Norfolk Pie is made with turkey mince and is topped with cheddar cheese.**

Hello everyone,

The July lunch menu is here with some ice cream sundaes for you to enjoy over the summer months. We are using Baboo Gelato for all our ice cream desserts.

Remember you can substitute lunches on this menu for the items on our summer menu. Just let us know at the time of ordering

Great news we can finally take payments over the phone for our lunches as well as accepting orders online. Just visit our website www.eggardoncountrycooks.co.uk

Follow current menu and then online ordering.

£11.00 for two hot courses

£9.50 for a smaller portion

Includes delivery

We are also delivering Baboo Gelato 125ml ice cream tubs

Madagascan vanilla gelato

Double chocolate gelato

Strawberry gelato

Salted caramel gelato

£3.50 per tub

The delivery of ice cream is part of our normal lunch time service.

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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