

Lovely Lunches

at

Eggardon Country Cooks

September 2021

01308 485115



Day	Main Course	Sweet
Week 1		
Mon 30th	Chicken with white wine and cream mustard sauce served with mash potato and vegetables	Plum and ginger crumble served with custard
Tue 31st	Macaroni cheese with ham served with seasonal vegetables	Bakewell tart served with almond cream
Wed 1st	Roast leg of pork served with apple sauce, roast potatoes & runner beans & peas	Cinnamon baked apple with prunes & ginger served with custard
Thursday 2nd	Liver & bacon served with onion mash and vegetables	Chocolate brownie served with raspberry sauce
Friday 3rd	Fish & chips served with minted peas & tartare sauce	Apple pie with custard
Saturday 4th	Lamb and vegetable stew served with mashed potato & vegetables	Lemon posset served with shortbread biscuit
Sunday 5th	Roast chicken braised with sage & garlic butter served with sage & onion stuffing, roast potatoes, broccoli, parsnips & carrots	Peach & marzipan tart served with vanilla cream
Week 2		
Monday 6th	Honey glazed pork loin steak served with apple mash, vegetables & cider sauce	Blueberry cheesecake
Tuesday 7th	Minced beef stuffed marrow served with steamed potatoes, peas & sweetcorn	Pineapple upside down cake served with custard
Wednesday 8th	Pot roast brisket of beef with Yorkshire pudding served with roast potatoes,	Sherry trifle
Thursday 9th	Chicken, kale & mushroom pie served with tray baked potatoes, vegetables & gravy	Sticky pear pudding served with custard
Friday 10th	Baked pollock fillet with a pea crust served with grilled vine tomatoes, potatoes & spinach	Apple crumble & custard

Saturday 11th	Creamy chicken stew served with jacket potatoes & seasonal vegetables	Summer fruits Eton mess
Sunday 12th	Roast loin of pork with sage & onion stuffing, apple sauce, roast potatoes, parsnips, savoy cabbage & carrots	Apricot frangipane tart served with whipped cream
Week 3 Monday 13th	Shepherd's pie served with seasonal vegetables	Plum & ginger cobbler served with custard
Tuesday 14th	Broccoli & red pepper tart served with buttered new potatoes beans & peas	Blueberry, lemon curd & brioche bread & butter pudding served with cream
Wednesday 15th	Roast silverside of beef with red wine gravy & Yorkshire pudding served with roast potatoes & vegetables	Tiramisu
Thursday 16th	Toad in the hole served with mashed potatoes & mashed swede & carrot	Apple strudel served with custard
Friday 17th	Cod, cauliflower and bacon mornay served with potatoes & braised leeks	Jam sponge pudding served with custard
Saturday 18th	Dorset jugged steak casserole served with potatoes & vegetables	Banoffee pie
Sunday 19th	Slow roast leg of lamb served with roast potatoes, carrots, greens & parsnips	Hot fudge cake served with cream

Week 4 Monday 20th	Cottage pie served with seasonal vegetables	Jam roly poly served with custard
Tuesday 21st	Chicken breast with tarragon sauce served with sautéed potatoes & greens	Lemon meringue pie
Wednesday 22nd	Baked marmalade glazed gammon served with colcannon, cauliflower cheese & peas	Raspberry panna cotta
Thursday 23rd	Steak & Ale pie served with mashed potato & vegetables	Ginger flapjack
Friday 24th	Smoked haddock fishcakes served with dauphinoise potatoes & vegetables	Mini Victoria sponge cake
Saturday 25th	Cheddar & tomato omelette served with croquette potatoes & vegetables	Summer fruits crumble served with custard
Sunday 26th	Slow roast shoulder lamb with mint sauce, roast potatoes & roasted root vegetables & spinach	Chocolate & orange mousse

Hello everyone,

September menu is here which we hope you will enjoy. I have not re-issued the summer menu but if a salad is required please give 24 hours' notice when ordering.

Remember we can take your payments over the phone as well as accepting orders online. Just visit our website www.eggardoncountrycooks.co.uk

£11.00 for two hot courses

£9.50 for a smaller portion

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 at

Lovely Lunches

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contact@lovelylunches.co.uk