

Lovely Lunches

at

Eggardon Country Cooks

January 2022



Day	Main Course	Sweet
<u>Week 1</u>		
Mon 3rd	Turkey & butternut squash stew served with Hassel back potatoes & vegetables	Sticky toffee pudding & custard
Tue 4th	Beetroot & squash wellington served with mashed potatoes & vegetables	Dorset Apple cake served with clotted cream
Wed 5th	Roast loin of pork with apple sauce roast potatoes, cauliflower, broccoli & mashed swede	Plum & ginger cobbler served with whipped cream
Thursday 6th	*Hogget & mint pie served with mashed potatoes & vegetables	Bakewell tart with almond cream
Friday 7th	Cod in tomato & thyme served with crushed parsley potatoes beans and broccoli	Traditional rice pudding with jam
Saturday 8th	Chicken breast stuffed with stilton & wrapped in bacon served with sautéed potatoes & peas	Banoffee pie
Sunday 9th	Pot roast brisket beef with Yorkshire pudding, roast potatoes, parsnips & cauliflower	Jam sponge & custard
<u>Week 2</u>		
Monday 10th	Pork & cider casserole with mustard and sage served with mash potatoes & vegetables	Treacle sponge with custard
Tuesday 11th	Goats cheese, beetroot & hazelnut flan served with dauphinoise potatoes, peas & carrots	Apple & cinnamon crumble served with custard
Wednesday 12th	Roast chicken with lemon, thyme & honey served with roast potatoes & roasted root vegetables	Black forest Gateaux
Thursday 13th	Venison and red wine casserole served with rosemary mash & vegetables	Lemon meringue pie
Friday 14th	Smoked haddock with a dill sauce served with hash browns spinach and peas	Stemmed ginger sponge pudding served with custard
Saturday 15th	Cheese & Onion pasty served with baked beans & chips	Lemon posset served with a shortbread biscuit

Sunday 16th	Roast loin of pork with apple sauce roast potatoes, cauliflower, butternut squash & parsnips	Orange drizzle cake served with orange sauce
Week 3		
Monday 17th	Chicken & bacon stew served with roast potatoes & vegetables	Sticky pear pudding served with custard
Tuesday 18th	Sausage & mash served with onion gravy & root vegetables	Apple pie & custard
Wednesday 19th	Roast beef & Yorkshire pudding served with roast potatoes & vegetables	Marmalade & chocolate bread & butter pudding
Thursday 20th	Chicken & mushroom casserole served with basmati rice	Black cherry & chocolate pudding served with white chocolate sauce
Friday 21st	Baked cod with herb crust, served with duchesse potatoes & crushed minted peas	Apricot tart served with almond cream
Saturday 22nd	Liver & bacon served with mashed potatoes & vegetables	Profiteroles
Sunday 23rd	Glazed gammon in cider served with cauliflower cheese, mash & peas	Spotted dick and custard

Week 4		
Monday 24th	Game pie served with celeriac mash & vegetables	Mini coffee & walnut cake served with coffee cream
Tuesday 25th	Toad in the hole served with buttery mashed potato & vegetables	Apple strudel served with custard
Wednesday 26th	Slow roast leg of lamb with mint sauce, roast potatoes & roasted root vegetables	Pear frangipan tart served with almond cream
Thursday 27th	Beef & Ale pie served with mashed potatoes & vegetables	Pineapple upside down pudding served with custard
Friday 28th	Baked salmon with watercress sauce served with parsley potatoes green beans & broccoli	Baileys banana trifle
Saturday 29th	Pork cassoulet served with boiled potatoes & vegetables	Stuffed cherry pancake served with cherry sauce
Sunday 30th	Roast turkey braised with sage & garlic butter served with cranberry sauce, roast potatoes, broccoli, parsnips & cauliflower	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, electric & fuel with regret we have no alternative but to increase our lunch prices slightly.

£12.00 for two courses

£10.50 for a smaller portion

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

Can I please ask you to return our crockery and leave on your doorstep ready for our driver to collect? Without regular recycling of our crockery we cannot produce your lunches.

Thank you all and keep safe.

Shirley and the team

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