



Lovely Lunches

Eggardon Country Cooks

May 2024

Day	Main Course	Sweet
Week 1		
Mon 29 th April	Cottage pie topped with cheese and served with seasonal vegetables	Vanilla Panna Cotta served with raspberry sauce
Tue 30 th April	Sausage & mash served with onion gravy & vegetables	Rhubarb custard bread & butter pudding
Wed 1 st	Roast pork served with apple sauce Roast potatoes and vegetables	Tropical fruit pavlova with coconut cream
Thursday 2 nd	Beef goulash served with crushed steamed potatoes & vegetables	Chocolate & cherry pudding served with white chocolate sauce
Friday 3rd	CLOSED	CLOSED
Saturday 4th	CLOSED	CLOSED
Sunday 5 th	Slow roast lamb in rosemary and garlic Roast potatoes and vegetables	Bakewell tart served with cream
Week 2		
Monday 6 th	Spring vegetable tart served with sweet potatoes, peas & carrots	Traditional rice pudding served with berry coulis
Tuesday 7 th	Fish pie served with wilted spinach & broccoli	Gypsy tart served with whipped cream
Wednesday 8 th	Roast Chicken with sage & onion stuffing, roast potatoes, parsnips, savoy cabbage & carrots	Coconut cream pie served with caramelised pineapple
Thursday 9 th	Pork cassoulet with sage mash & spring greens	Syrup sponge Served with custard
Friday 10th	CLOSED	CLOSED
Saturday 11th	CLOSED	CLOSED
Sunday 12 th	Roast beef & Yorkshire pudding served with roast potatoes & vegetables	Raspberry Brownie served with crème fraiche
Week 3		
Monday 13 th	Irish stew served with vegetables	Spiced Plum Tatin served with crème fraiche
Tuesday 14 th	Cauliflower cheese fritters served with herby potato wedges peas & carrots	Apple pie & custard
Wednesday 15 th	Roast pork, apple sauce, roast potatoes And vegetables	Key Lime pie
Thursday 16 th	Chicken, leek & bacon pie served with mash & vegetables	Steamed ginger pudding served with custard
Friday 17th	CLOSED	CLOSED

Saturday 18th	CLOSED	CLOSED
Sunday 19th	Roast Turkey with cranberry sauce, roast potatoes served with swede, cauliflower & broccoli	Chocolate, banana & hazelnut galette served with cream
<u>Week 4</u>		
Monday 20th	Caramelised onion & thyme sausage roll served with dauphinoise potatoes, peas & carrots	Mars Bar slice served with whipped cream
Tuesday 21st	Minced beef & onion pie served with mashed potato & vegetables	Victoria sponge cake with fresh cream & strawberries
Wednesday 22nd	Slow roast lamb in rosemary and garlic Roast potatoes and vegetables	Blueberry swirl cheesecake
Thursday 23rd	Pork steak with sage and apple mash & vegetables	Sticky toffee pudding & custard
Friday 24th	CLOSED	CLOSED
Saturday 5th	CLOSED	CLOSED
Sunday 26th	Bubble & Squeak gammon served with cauliflower cheese, and peas	Chocolate & cherry trifle

Week 5

Monday 27th	Chicken breast wrapped in bacon & cheddar served with mashed potato & runner beans	Strawberry gateaux
Tuesday 28th	Gala pork pie with egg served with potato salad, coleslaw & chutney	Pear & chocolate frangipane tart served with whipped cream
Wednesday 29th	Roast beef & Yorkshire pudding served with roast potatoes & vegetables	Apricot crumble & custard
Thursday 30th	Lamb one-pot with herby dumplings served with mashed potatoes & vegetables	Lemon posset served with fresh raspberries & shortbread
Friday 31st	CLOSED	CLOSED
Saturday 1st	CLOSED	CLOSED
Sunday 2nd	Roast leg of pork with apple sauce, roast potatoes, red cabbage, kale & carrots	Berry fruit crumble served with custard

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

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www.eggardoncountrycooks.co.uk

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