



Edgcott House

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HOME COOKED READY MEALS FOR CASCADE COTTAGE

The dishes listed are cooked and ready for serving or re-heating where required. We use local ingredients and suppliers wherever possible.

The dishes are priced per portion for 4 or 6 portions. A minimum order of 4 portions per dish is required.

Please note the prices may be liable to variation, depending on seasonal price fluctuation of the ingredients.

V Indicates dishes suitable for vegetarians where not on a specific vegetarian list of dishes.

MAIN COURSE DISHES

BEEF

Price for 4 portions = £32, 6 portions = £44

1. Beef, Stilton & Guinness Pie
2. Spanish Beef with Smoked Paprika, Almonds & Olives
3. Steak and Kidney Pie or Steak and Mushroom
4. Beef Bourguignon
5. Jamie Olivier's Lasagne with Beef, Pork & Butternut Squash
6. Chilli con Carne bake topped with Cheese, Potato, and Tortillas
7. Kentish Casserole with Crisp Potato Crust

LAMB

Price for 4 portions = £32 6 portions = £44

1. Tunisian Lamb with Aubergines and Apricots, served with Minted Cous-cous
2. Spanish Lamb Casserole served with Saffron Rice
3. Armenian Lamb with Rice Pilaf (Mildly Spiced)
4. Classic Lamb Moussaka
5. Braised Lamb with Flageolet Beans, Cherry Tomatoes & Mint
6. Shepherds Pie topped with Leek and Cheese Mashed Potato
7. Red Lamb Curry with Pumpkin & Coconut with Basmati Rice

PORK

Price for 4 portions = £32 6 portions = £44

1. Classic French Braised Pork with Prunes
2. Pork Stroganoff with Cider and Coriander served with Mixed Rice
3. Triple Mustard Sausage Casserole
4. Paprika Pork Goulash with Sour Cream
5. Creamy Mushroom & Chestnut Pork Chops with Apple

CHICKEN

Price for 4 portions = £32, 6 portions = £44

6. Butter Chicken Curry with Basmati Rice
7. Chicken Savoyards, with a Cheese, Tarragon and Mustard Sauce
8. Tarragon Chicken Pie with Leeks, Peas, Baby Carrots and Mushrooms
9. Chicken Puttanesca
10. Coq au Vin with Plump Prunes
11. Thai Chicken Curry with Aubergine & Jasmine Rice

12. Chicken & Cauliflower with Nduja (and new potatoes)

FISH

Price for 4 portions = £34, 6 portions = £46

1. Salmon & Asparagus Lasagna
2. Fish Pie topped with chunky Potato & Cheese top
3. Classic Kedgeree

GAME

Price for 4 portions = £33, 6 portions = £43

1. Venison cooked in Beer with Drunken Prunes
2. Venison Shepherd Pie with Parsnip & Potato Topping
3. Venison Meatballs in Rustic Tomato Sauce
4. Duck and Cherry Pie

VEGETARIAN MAIN COURSES

Price for 4 portions = £28, 6 portions = £40 (minimum of 4 portions)

1. Stuffed Butternut Squash with Creamy Goats Cheese
2. Mixed Woodland Mushroom Risotto
3. Pumpkin, Feta and Walnut Filo Pie
4. Cauliflower Cheese and Potato Pie
5. Leek, Gruyere and Ricotta Filo Slice
6. Mushroom and Kale Lasagne
7. Chilli Tomato & Potato Tart

QUICHES & TARTS

Deep, 9" diameter £20 each

1. Quiche Lorraine
2. Roasted Red Pepper & Cumin Seed (V)
3. Mushroom, Broccoli & Garlic (V)
4. Roast Onion, Thyme & Stilton (V)
5. Garden Pea, Feta and Basil (V)

PUDDINGS AND DESSERTS

All 6 portion

GATEAUS Price £22 each

1. Light Lemon Cheesecake (on a Chocolate Biscuit Base)
2. Chocolate & Almond Flourless Torte
3. Mango and Passion Fruit meringue roulade
4. Toffee Pudding (Toffee Sponge with chopped Dates, covered in Toffee Sauce. Serve warm or cold)
5. Tiramisu
6. Apple, Pecan & Orange Strudel
7. Lemon or Chocolate Mousse
8. Seasonal Fruit Crumble

TARTS & PIES

Price £22 each

1. French Apricot or Pear Tart 9"
2. Marmalade and Almond Tart 9"
3. Treacle and Lemon Tart 9"
4. Rich Chocolate Tart 9"

TERMS AND CONDITIONS OF BUSINESS

CONDITIONS

Final confirmation of the order must be given 7 days prior to date of arrival, with a number of portions required for each dish. This must be in writing or via email.

CANCELLATION

Cancellation of food will incur 100% of the value of the order if this is done within 7 days of arrival.

Our office hours are 9.00 am to 5.30 pm and all confirmations, cancellations and queries should be made within these hours.

PAYMENT

Final payment is due on or before departure.

Payment of the account not received within this time will incur interest levied at 10% per month, or part.

FOOD SAFETY

Please note that we use fresh, local free-range eggs in our cooking.

Please note we use nut oils and nut products in many of our recipes, should you have any guests with nut or other allergies, please notify us in writing. We are unable to guarantee trace elements will not be in the food.