



# Edgcott House

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# HOME COOKED

## ***HOME COOKED READY MEALS FOR CASCADE COTTAGE***

The dishes listed are cooked and ready for serving or re-heating where required. They are supplied in disposable foil containers. We use local ingredients and suppliers where ever 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 some of the ingredients.

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

**BREAD**

1. **£3.50** Sage & Olive Oil Focaccia
2. **£3.50** Rosemary Bread
3. **£3.50** Potato, Sunflower Seed & Sage Bread
4. **£3.50** Seven Seed Bread
5. **£3.50** Red Onion & Rosemary Ciabatta
6. **£4.30** Chocolate Bread
7. **£3.50** Saffron Breakfast Bread
8. **£4.50** Fruit and Nut Breakfast Bread

**MAIN COURSE DISHES**

**BEEF** Price for 4 portions = £28, 6 portions = £38

1. Pastotsio –Beef and Macaroni pie from Corfu
2. Beef, Stilton & Guinness Pie
3. Spanish Beef with Smoked Paprika, Almonds & Olives
4. Steak and Kidney Pie or Steak and Mushroom
5. Beef Bourguignon
6. Jamie Olivier’s Lasagne with Beef, Pork & Butternut Squash
7. Chilli con Carne bake topped with cheese, potato and tortillas

**LAMB** Price for 4 portions = £28, 6 portions = £38

1. Spicy Lamb, Olives and Caramelized Onion Pie
2. Tunisian Lamb with Aubergines and Apricots, served with Minted Cous-cous
3. Armenian Lamb with Rice Pilaf (Mildly Spiced)
4. Moussaka (Layers of Roasted Aubergine & Minced Lamb cooked in Red Wine and Cinnamon topped with a Cheese Sauce)
6. Braised Lamb with Flageolet Beans, Cherry Tomatoes & Mint
7. Shepherds Pie topped with Leek and Cheese Mashed Potato

**PORK** Price for 4 portions = £26, 6 portions = £36

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

**CHICKEN** Price for 4 portions = £26, 6 portions = £36

1. Chicken Casserole Cooked with Tarragon, Cider and Apple
2. Chicken Savoyards, with a Cheese, Tarragon and Mustard Sauce
3. Tarragon Chicken Pie with Leeks, Peas, Baby Carrots and Mushrooms
4. Chicken Puttanesca
5. Coq au Vin with Plump Prunes
6. Thai Chicken Curry with Aubergine & Jasmine Rice

**FISH** Price for 4 portions = £28, 6 portions = £38

1. Salmon & Asparagus Lasagna
2. Fish Pie topped with chunky Potato & Cheese top
3. Classic Kedgerree
4. Salmon or Smoked Haddock Fish Cakes ready to reheat in the oven

**GAME** Price for 4 portions = £28, 6 portions = £38

1. Venison cooked in Beer with Drunken Prunes
2. Venison Shepherd Pie with Parsnip & Potato Topping
3. Venison & Coconut Curry with Mixed Rice

### **VEGETARIAN MAIN COURSES**

***Price for 4 portions = £24, 6 portions = £32 (minimum of 4 portions)***

1. Stuffed Butternut Squash with Creamy Goats Cheese
2. Winter Vegetable Crumble
3. Pumpkin, Feta and Walnut Filo Pie
4. Tomato & Mushroom Tumble with Cheesy Scone topping
5. Leek, Gruyere and Ricotta Filo Slice
6. Spinach & Ricotta Cannelloni
7. Kale & Chickpea Curry

### **QUICHES & TARTS (Deep, 9" diameter)**

**£18.00 each**

1. Quiche Loraine
2. Roasted Red Pepper & Cumin Seed (V)
3. Mushroom, Herb & Watercress (V)
4. Roast Onion, Thyme & Stilton (V)
5. Spinach Peanut and Blue Cheese (V)
6. Garden Pea, Feta and Basil (V)
7. Spinach & Smoked German Sausage

### **PUDDINGS AND DESSERTS (all 6 portion)**

**GATEAUS*****Price £20 each***

1. Light Lemon Cheesecake (on a Chocolate Biscuit Base)
2. Nigella Lawson's Chocolate, Olive Oil Cake
3. Summer Pudding (when in season)
4. Toffee Pudding (Toffee Sponge with chopped Dates, covered in Toffee Sauce. Serve warm or cold)
5. Tiramisu
6. Apple, Pecan & Orange Strudel

**TARTS & PIES*****Price £18 each***

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

**INDIVIDUAL PUDDINGS*****Price £18 for 6 ramekins (to be left in the cottage after your stay)***

1. Orange & Cardamon Crème Caramel
2. Spiced Dark Chocolate Pots (no suitable for freezing)
3. Classic Crème Brulee

## TERMS AND CONDITIONS OF BUSINESS

### 1 *CONDITIONS*

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

### 2 *CANCELLATION*

Cancellation of food will incur 100% of the value of the order, if this is done with in 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.

### 3 *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.

### 4 *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.