

# Just One Cook.

BESPOKE WEDDING CATERING





# What I offer.

## (I'm Liv)

“I OFFER A CLASSICALLY BASED HIGH END SERVICE WITH DELICIOUS FOOD AND A FOCUS ON A CLEAN AESTHETIC. WITH CORDON BLEU TRAINING MY FOOD IS GROUNDED IN FRENCH TECHNIQUE, BUT IS MODERN AND REFINED IN PRESENTATION AND FLAVOUR. I HAVE GROWN UP IN THE AREA AND REALLY UNDERSTAND THE LOCAL SUPPLY CHAIN, SPENDING GREAT CARE FOSTERING RELATIONSHIPS WITH MY SUPPLIERS AND USING THE INCREDIBLE PRODUCE THAT THIS PART OF THE COUNTRY OFFERS. THE QUALITY OF FOOD STARTS WITH THE INGREDIENTS, RELIES ON THE SKILLS OF THOSE WHO HANDLE THEM, AND IS ENHANCED BY THE KNOWLEDGE OF WHAT TO DO WITH THEM. I LOVE TO COOK, I LOVE TO EAT, AND I LOVE WEDDINGS, SO FROM THE FOOD, TO THE FRIENDLY FACES SERVING YOUR GUESTS, I WANT TO ALLOW YOU TO TRULY RELAX IN THE MOMENT”

# CANAPÉS



THE PERFECT START TO A PARTY AND THE OPPORTUNITY TO TREAT YOUR GUESTS TO A BIT OF LUXURY, CANAPÉS ARE SUCH A GOOD WAY TO HAVE A LITTLE BIT OF EVERYTHING YOU LOVE. THERE'S ALSO A SPECIAL PLATTER KEPT BACK FOR YOU TWO WHILE YOU'RE HAVING PHOTOS, SO YOU DON'T MISS OUT!

DEPENDING ON TIMINGS FOR YOUR DRINKS RECEPTION I RECOMMEND HAVING BETWEEN 3 AND 7 PER PERSON AND PRICES START AT £7.50/HEAD FOR 3 PER PERSON.



## PLATED WEDDING BREAKFAST



FOR A MORE BESPOKE OFFERING, PLATED OPTIONS GIVE YOU THE OPPORTUNITY TO GIVE YOUR GUESTS YOUR FAVOURITE DISHES, TAILORED TO YOU AS A COUPLE. WHETHER IT'S SOMETHING INSPIRED BY A DISH FROM YOUR FAVOURITE RESTAURANT, THE MEAL YOU HAD ON A FIRST DATE OR JUST SOMETHING EXTRA SPECIAL, THIS IS A COMPLETELY BESPOKE MENU CREATED FOR YOU. THESE DISHES OFFER A MORE ELEVATED LOOK TO THE MEAL AND CAN EASILY BE ADAPTED TO CATER FOR GUESTS WITH SPECIFIC DIETARY REQUIREMENTS.

# PLATED MENU SUGGESTIONS

CHICKEN, APRICOT AND PISTACHIO TERRINE  
WILD GARLIC AIOLI, MELBA TOAST

BAYONNE HAM  
CARAMELISED FIG, MOZZARELLA, BALSAMIC

SMOKED DUCK \*\*  
HEDGEROW COMPOTE, CHARD SALSA

SEARED TUNA \*\*  
SOY, GINGER & CHILLI DRESSING, SPRING ONION

CURED TROUT  
APPLE REMOULADE, BLINI, TROUT ROE

CRAB AND CRAYFISH TIAN \*\*  
SAMPHIRE, PARMESAN TUILLE, CHIVE BEURRE BLANC

TORCHED MACKEREL  
HORSERADISH CREME FRAICHE, BEETROOT PICKLE, ROCKET

HERITAGE TOMATO TARTLET  
TOASTED PINE NUTS, MICRO HERB SALAD, PARMESAN TUILLE

BURRATA  
FRESH TOMATO RELISH, BLACK OLIVE CRUMB, MINT

CHARRED ASPARAGUS  
ROMESCO, LEMON OIL, TOASTED ALMONDS, LOVAGE

GARDEN SALAD  
ALLOTMENT VEGETABLES, ROASTED GARLIC & FRESH HERB AIOLI

COURGETTE INVOLTINI  
GOATS CURD, PINK PICKLED ONIONS, CAVOLO NERO PESTO

CHICKEN SUPREME  
CHARRED BABY GEM, CAESAR DRESSING, ROSTI, MADEIRA JUS

CHICKEN BALLOTINE  
SQUASH PUREE, CONFIT RED ONION, ROASTED NEW POTATOES, WILD GARLIC BUTTER

LAMB RUMP  
CANNELLINI PUREE, GREEN BEAN & RED ONION SALAD, TOMATO, CAPER & BASIL DRESSING

ROLLED LAMB SHOULDER  
BROAD BEAN & PEA ORZOTTO, PINK ONIONS, MINT OIL

BEEF FILLET \*\*  
DAUPHINOISE, CHICORY & BLUE CHEESE SALAD, RED WINE JUS

BEEF RUMP  
POTATO CAKE, CONFIT TOMATOES, CHIMMICHURRI

PORK BELLY  
FENNEL, APPLE & RED ONION SALAD, CIDER JUS

DUCK LEG  
CHORIZO CASSOULET, WILTED GREENS, SALSA VERDE

COD FILLET  
COURGETTE RIBBONS, PEA PUREE, CRUSHED POTATOES

SALMON STEAK  
ROASTED CHERRY TOMATOES, LEEKS, CRAYFISH & DILL BUTTER

MARINATED AUBERGINE  
FETA, CARAMELISED ONIONS, MINT & TAHINI DRESSING, SPRING ONION & POMEGRANATE SALSA

BEETROOT WELLINGTON  
WILD GARLIC SALSA, PICKLED CARROT, ONION PUREE

HASSELBACK BUTTERNUT SQUASH  
SUN DRIED TOMATOES, BELUGA LENTILS, WILTED SPINACH, CHIMMICHURRI

CHOCOLATE DELICE  
HONEY CREAM, CINDER TOFFEE, CREME FRAICHE

VANILLA CHEESECAKE  
PISTACHIO, STRAWBERRIES

LEMON TART  
LEMON CURD, BLUEBERRIES, MINT

APPLE TART TATIN  
APPLE SALSA, CLOTTED CREAM

CHAI POACHED PEAR  
ALMOND CREAM, BLACKBERRIES

BLACKBERRY POSSET  
LIME CREME FRAICHE, ALMOND TUILE

CHOCOLATE TORTE  
PRALINE CHANTILLY, RASPBERRIES

PASSIONFRUIT SUNDAE  
COCONUT, MANGO, TOASTED OATS

VANILLA CREME BRÛLÉE  
PISTACHIO SHORTBREAD

ETON MESS  
WHITE CHOCOLATE, LEMON THYME, STRAWBERRY



## FEASTING STYLE



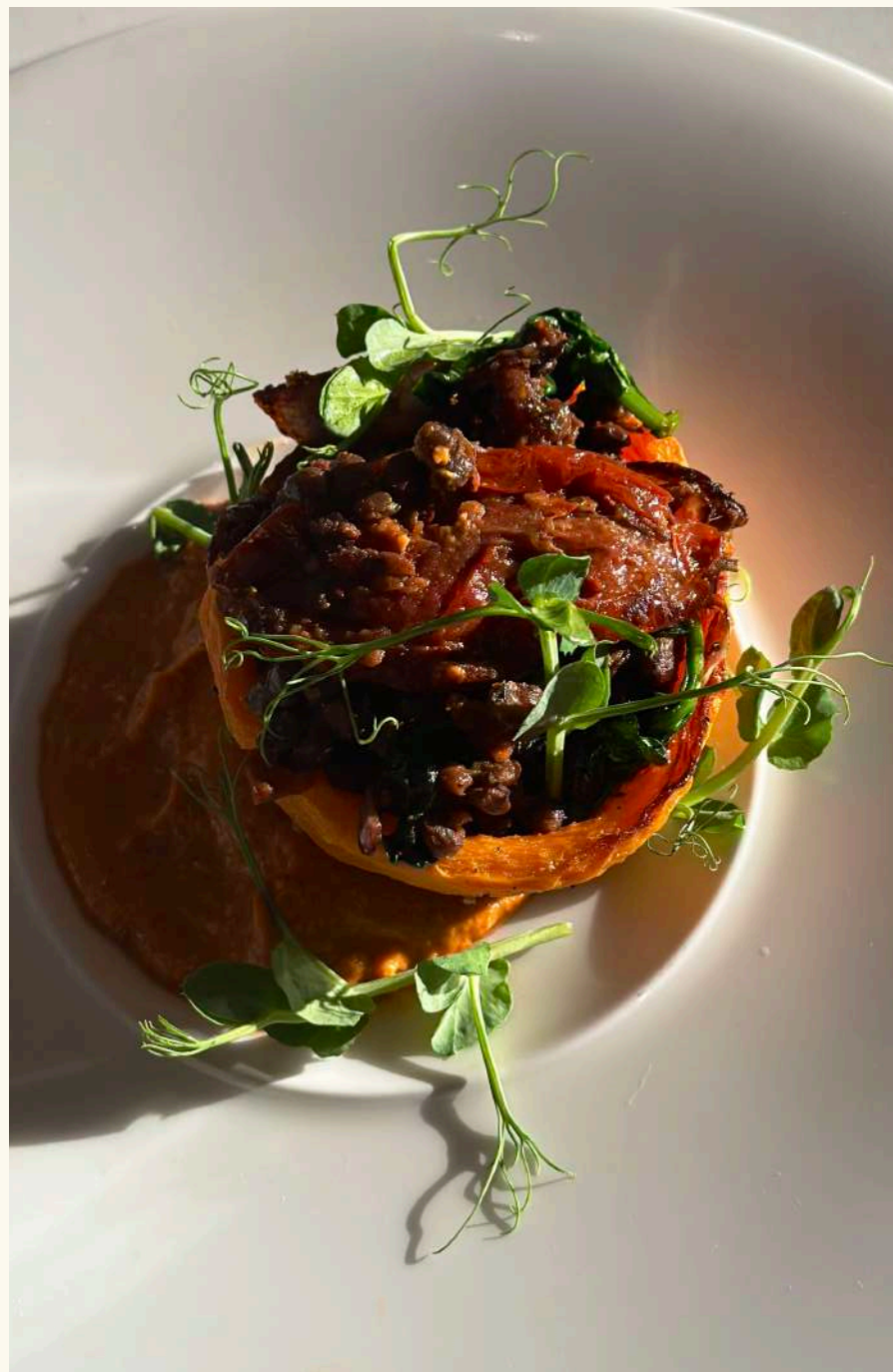
FEASTING, FAMILY STYLE, BANQUETING, HOWEVER YOU WORD IT, IS THE ULTIMATE IN A LAID BACK RELAXED FEEL FOR YOUR DAY. FAMILY AND FRIENDS PASSING BOWLS, HELPING EACH OTHER TO FOOD, AND SPARKING UP CONVERSATION, THESE OPTIONS ALLOW FOR A MUCH LESS FORMAL, AND MORE FRIENDLY STYLE. THE FOOD ADDS REAL VIBRANCY TO THE LOOK OF A TABLE AND GIVES GUESTS FREEDOM TO HELP THEMSELVES TO EXACTLY WHAT THEY WANT.

# FEASTING MENU SUGGESTIONS

SOURDOUGH WITH HERBY OIL & BALSAMIC	SLOW COOKED LAMB LEG WITH LABNEH & POMEGRANATE	GARDEN PAVLOVA WITH BERRIES, ROSE & MINT
STUFFED OLIVES WITH GARLIC & ROSEMARY		CLASSIC TIRAMISU
FIG & GOATS CHEESE FOCACCIA	RARE ROAST BEEF WITH CARAMELISED ONIONS, ROCKET & PARMESAN	LEMON MERINGUE PIE
FLATBREADS WITH TZATZIKI	STICKY PORK BELLY WITH ROASTED LEEKS	ORANGE POLENTA CAKE WITH ORANGE BLOSSOM SYRUP & PISTACHIOS
CRUDITÉS WITH DUKKAH TOPPED HUMMUS	CHICKEN THIGHS WITH LEMON, CAPERS & SPINACH	CHOCOLATE BROWNIES WITH SALTED CARAMEL
CHARCUTERIE & PICKLES	YOGHURT & HERB MARINATED SIDE SALMON	PASSIONFRUIT GRANOLA SUNDAES
MARINATED VEGETABLES, OLIVES & TOMATOES	TUNA STEAK WITH SICILIAN COUSCOUS	PISTACHIO & WHITE CHOCOLATE MACARONS
TEAR & SHARE BREAD WITH CAMEMBERT	COD LOIN WITH HERB CRUST ON FRESH TOMATO SAUCE	PEACH & RASPBERRY ETON MESS
MOZZARELLA WITH PESTO OIL	HARISSA ROASTED SQUASH WITH CAULI LEAF SALSA & ROASTED NUTS AND SEEDS	STRAWBERRIES IN LEMON THYME SYRUP
MARINATED FETA WITH PINE NUTS & OREGANO	PEA, MINT & RICOTTA TART WITH LEMON OIL	LEMON & ELDERFLOWER POSSET
CHORIZO & CHEESE BREAD WITH CONFIT TOMATOES	AUBERGINE BROCHETTE WITH VEGAN NJUDA	BLACKBERRY DELICE WITH WHITE CHOCOLATE & MINT
GLAZED ONIONS WITH SPICED PISTACHIO CRUMB	WHIPPED FETA WITH ROASTED MEDITERRANEAN VEGETABLES	
	HALLOUMI & PEPPER SKEWERS WITH SALSA VERDE	
	STICKY PEPPERS WITH HARISSA, HONEY & SESAME	
	ALLOTMENT FATTOUSH WITH NEW POTATOES & SUMAC	
	TAHINI ROASTED TENDERSTEM BROCCOLI WITH ROASTED PEANUTS	
	COURGETTE RIBBONS WITH CAVOLO NERO PESTO & PICKLED PINK ONIONS	
	BEETROOT, GOATS CHEESE & DILL SALAD	
	RAS EL HANOUT ROASTED SQUASH WITH CRISPY KALE & POMEGRANATE	



## DIETARY REQUIREMENTS



FOR THOSE COUPLES WHO PREFER TO AVOID MEAT, FISH OR INDEED ALL ANIMAL PRODUCTS, I HAVE A NUMBER OF DISHES ON THE SAMPLE MENUS AND WOULD LOVE TO TAILOR A MENU TO YOUR SPECIFIC TASTES. WITH PRIOR NOTICE, OTHER DIETARY REQUIREMENTS CAN, FOR THE MOST PART BE CATERED FOR, TO MAKE SURE YOUR GUESTS ARE ALL HAPPY AND WELL FED. I ALSO OFFER A NUMBER OF CHILDREN'S OPTIONS - IF YOU'RE INVITING THEM - INCLUDING PICNIC BOXES FOR THEM TO DIVE STRAIGHT IN TO, KEEPING THEM BUSY AS SOON AS THEY SIT DOWN.



# The costs involved.

DECIDING ON HOW MUCH YOU WANT TO COMMIT TO YOUR CATERING BUDGET, IS A REALLY IMPORTANT DECISION. THE SAMPLE QUOTES BELOW GIVE YOU AN IDEA OF WHAT TO EXPECT IN TERMS OF FOOD COSTS. THEY COVER THE NECESSITIES, AND SOME ADDITIONAL ITEMS (SUCH AS TEA & COFFEE) WHICH CAN BE REMOVED TO TRIM THE COSTS IF NEEDED. I CAN ALSO SUGGEST APPROPRIATE MENUS IF YOU HAVE A BUDGET IN MIND. CUTLERY AND CROCKERY ARE INCLUDED ALONG WITH VAT. KITCHEN EQUIPMENT HIRE IS NEEDED, WITH A COST OF AROUND £550, FOR OVENS URNS, A FRIDGE AND HOT CUPBOARDS. I'M ALWAYS KEEN TO HELP FIND YOU LINENS THAT WORK PERFECTLY FOR YOUR IDEAL AESTHETIC, OR PROVIDE YOU WITH A CLASSIC, CLEAN LOOK. IT TENDS TO WORK OUT AT ABOUT £3.00/ HEAD FOR STANDARD CLOTHS AND NAPKINS. WITH REGARDS TO WAITING STAFF, I WORK WITH A REGULAR TEAM OF FREELANCE, LOCAL, INCREDIBLY TALENTED AND FRIENDLY PEOPLE. YOUR STAFFING COSTS WILL BE £13.50/ HR/ STAFF MEMBER AND THIS WILL BE PASSED DIRECTLY ON TO THEM. I WILL RECOMMEND THE HOURS REQUIRED TO ENSURE AN EFFICIENT SERVICE, BUT IT TENDS TO WORK OUT AT 10 GUESTS PER WAITING STAFF MEMBER AND AN AVERAGE SHIFT OF 8 HOURS. ONCE YOUR BOOKING HAS BEEN SECURED WITH A DEPOSIT AND SIGNED AGREEMENT I OFFER COMPLIMENTARY TASTINGS FOR 2, AT MY HOUSE, TO MAKE SURE WE CREATE A MENU PERFECT FOR YOUR SPECIAL DAY. IF REQUESTED, I DO OFFER PAID TASTINGS TO COUPLE AHEAD OF SECURING THE DATE, THOUGH WEDDING SEASON TENDS TO LIMIT AVAILABILITY FOR THESE OVER THE SUMMER.



PLATED MENU QUOTE (INCL. CANAPÉS, BREAD & COFFEE) 100 GUESTS

- GOATS CHEESE CROSTINI WITH PEACH AND THYME COMPOTE
- CONFIT DUCK WITH PICKLED CUCUMBER AND SPRING ONION
- VENISON SAUSAGE ROLLS WITH CARAMELISED ONION
- STICKY HONEY, SOY AND CHILLI PORK BELLY
- PATATAS BRAVAS WITH ROMESCO AND WILD GARLIC AIOLI

COST PER HEAD (INCLUDING CUTLERY AND CROCKERY HIRE) £12.50  
TOTAL CANAPÉ COST: £1250.00

SOURDOUGH WITH WILD GARLIC BUTTER

BURRATA WITH RED PEPPER AND CHILLI RELISH WITH PICKLED PINK ONION, TOASTED SEEDS AND BALSAMIC

RUMP OF LAMB WITH CANNELLINI BEAN PUREE, GREEN BEAN AND TOMATO SALAD WITH A MINT AND SHALLOT SALSA VERDE

CHOCOLATE DELICE WITH HONEY CREAM, HONEYCOMB AND BLACKBERRIES

TEA AND COFFEE

COST PER HEAD: (INCLUDING CUTLERY AND CROCKERY HIRE) £52.50  
TOTAL MEAL COST: £5250.00

TOTAL FOOD COST: £6500.00

OTHER COSTS TO CONSIDER (ESTIMATED COSTS):

KITCHEN HIRE: £550.00 FOR OVENS, URNS, HOT CUPBOARD, FRIDGES  
LINEN: £3.00/HEAD FOR STANDARD LINEN IN A RANGE OF COLOURS, PREMIUM LINEN CAN BE ARRANGED ON REQUEST  
STAFFING: APPROXIMATELY £1080.00





FEASTING MENU QUOTE (INCL. CANAPÉS & COFFEE) 100 GUESTS



WILD MUSHROOM ARANCINI WITH TRUFFLE AIOLI  
SMOKED TROUT BLINI WITH APPLE REMOULADE  
FIG, MOZZARELLA AND MINT SKEWERS WITH HONEY  
TARTIFLETTE WITH PANCETTA CRUMB  
MISO AUBERGINE WITH BLACK SESAME AND SPRING ONION

COST PER HEAD: £12.50  
TOTAL COST: £1250.00

ROSEMARY & SEA SALT FOCACCIA WITH OIL & VINEGAR  
CHARCUTERIE, MARINATED OLIVES & SUN DRIED TOMATOES

SLOW COOKED SHOULDER OF LAMB WITH MINTED LABNEH  
CURED SALMON WITH DUKKAH ROAST BEETROOT AND DILL  
HARISSA ROASTED CAULIFLOWER WITH CAULI LEAF SALSA AND TOASTED HAZELNUTS  
COURGETTE RIBBONS WITH CAVOLO NERO PESTO AND PINK PICKLED ONION  
NEW POTATO, ROCKET AND SALSA VERDE SALAD  
HERITAGE TOMATOES WITH CHARRED HALLOUMI, BASIL AND POMEGRANATE MOLASSES

LEMON TART WITH BLUEBERRIES, MINT AND CREME FRAICHE  
GARDEN PAVLOVA WITH WHITE CHOCOLATE, LEMON THYME AND PISTACHIO MERINGUE

TEA AND COFFEE

COST PER HEAD: £47.50  
TOTAL COST: £4750.00

TOTAL FOOD COST: £6000.00

OTHER COSTS TO CONSIDER (ESTIMATED COSTS):

KITCHEN HIRE: £550.00 FOR OVENS, URNS, HOT CUPBOARD, FRIDGES  
LINEN: £3.00/HEAD FOR STANDARD LINEN IN A RANGE OF COLOURS, PREMIUM LINEN CAN BE ARRANGED ON REQUEST  
STAFFING: APPROXIMATELY £1080.00



# AFTERNOON TEA QUOTE (INCL. TEA & COFFEE) 100 GUESTS

FOR AN ALTERNATE WEDDING BREAKFAST, I OFFER AFTERNOON TEA CELEBRATIONS. QUINTESSENTIALLY BRITISH, WITH SOME SERIOUS PATISSERIE IN THERE TOO, ITS A THING OF BEAUTY! THE PERFECT OPTION IF YOU WANT A FAMILY MEAL AHEAD OF A BIG PARTY, OR IF YOU'RE WANTING TO KEEP THINGS A BIT MORE LOW KEY. THERE'S NO NEED FOR THE LARGER KITCHEN ITEMS, SO KITCHEN HIRE COMES IN AT £150.00 FOR URNS AND FRIDGES. THE LINEN WORKS OUT AS FOR THE OTHER CHOICES, BUT FOR STAFFING IT TENDS TO WORK OUT AT A SLIGHTLY SHORTER 6 HOUR SHIFT.

## **SANDWICHES**

CUCUMBER, CREAM CHEESE, CHIVES  
CORONATION CHICKEN, LAMBS LETTUCE, MANGO CHUTNEY  
HONEY ROAST HAM, ASHMORE CHEDDAR, TOMATO AND CHILLI CHUTNEY  
EGG MAYONNAISE, CRESS, WHOLEGRAIN MUSTARD

## **SAVOURIES**

CRAB AND APPLE FILO TARTLET WITH BROWN CRAB MAYO  
PORK AND FENNEL SAUSAGE ROLLS

## **SWEETS**

SALTED CARAMEL MACAROONS  
PISTACHIO & ORANGE POLENTA CAKE WITH ORANGE BLOSSOM  
DARK CHOCOLATE AND RASPBERRY CHOUX  
LEMON AND POPPYSEED DRIZZLE CAKE  
WHITE CHOCOLATE, LEMON THYME & STRAWBERRY MERINGUES  
COFFEE AND WALNUT CAKE

## **SCONES**

FRUIT SCONES  
PLAIN SCONES  
SERVED WITH  
FRESH STRAWBERRIES  
RASPBERRY JAM  
LEMON & ELDERFLOWER CURD  
CLOTTED CREAM

COST PER HEAD: £40.00  
TOTAL COST: £5000.00

### OTHER COSTS TO CONSIDER (ESTIMATED COSTS):

KITCHEN HIRE: £150.00 FOR URNS AND REFRIGERATION  
LINEN: £3.00/HEAD FOR STANDARD LINEN IN A RANGE OF COLOURS, PREMIUM LINEN CAN BE ARRANGED ON REQUEST  
STAFFING: APPROXIMATELY £810







## EVENING FOOD

CHEESE TOWERS, GRAZING TABLES OR PROPER HOT DOGS I OFFER A RANGE OF EVENING OPTIONS FOR WHEN THE LATE NIGHT MUNCHIES KICK IN. IF THERE IS SOMETHING YOU PARTICULARLY LOVE, LET ME KNOW AND I CAN MAKE IT HAPPEN. I WOULD RECOMMEND CATERING FOR 70-80% OF YOUR GUESTS AT THIS STAGE.

CHEESE TOWER, AS A CAKE IN THE DAY, LAID OUT WITH FRUIT, CHUTNEY AND CRACKERS FOR EVENING FOOD

**£7.50/HEAD**

GRAZING TABLE: CHARCUTERIE, CHEESE, SAUSAGE ROLLS, CRUDITÉS, DIPS, NUTS AND PICKLES, MACAROONS, FRUIT

**£9.00/HEAD**

PUDDING BAR: MINIATURE PUDDINGS OF 3 OR MORE VARIETIES FOR A SWEET SPECTACULAR - THE PERFECT ACCOMPANIMENT TO A STREET FOOD TRUCK

**£8.00/HEAD**

KENTISH HOTDOGS WITH CARAMELISED ONIONS AND WHOLEGRAIN MUSTARD

**£6.00/HEAD**

SOURDOUGH CHEESE TOASTIES/ BACON BUTTIES

**£5.00/HEAD**

PLEASE BEAR IN MIND, STAFFING COSTS FOR THIS ARE ADDITIONAL, AND WORK OUT AT ABOUT £100 FOR EVENING FOOD SERVED AT 9PM. THESE STAFF ARE HAPPY TO CUT UP YOUR WEDDING CAKE, IF REQUIRED, DURING THE TIME BETWEEN YOUR WEDDING BREAKFAST AND EVENING FOOD SERVICE.





Pierre-Emmanuel Taillinger

Victoria Taillinger

DOMAINE  
EVREMOND  
est. 1995

Sourdough  
Whipped Salted Butter

Crab and Crayfish Tart  
Saffron, Chive, Beurre Blanc,  
Purée of Potato, Lemon Caviar

Loin of Venison  
Saffron, Potato, Caviar, Herb,  
Mashed Potatoes, Blackberry and Juniper Jus

Gaskin Apple Tart  
Creme Fraiche, Pickled Apple Salad

Get in touch.

07824504463

OLIVIA@JUSTONECOOK.CO.UK

WWW.JUSTONECOOK.CO.UK