

# Just One Cook.

## Canapé sample menu

from £18.50/head (10 pieces each)

from £10.00/head ( 5 pieces each)

Burrata with pancetta crumb and pesto oil (GF)

Butternut squash, spinach and feta filo tarts (V)

Goats cheese crostini with peach compote and thyme (V)

Tomato, harissa and aubergine skewers (GF, DF, Ve)

Crayfish tails with samphire cream and caviar (GF)

Rare beef skewers with caramelised red onion and parmesan (GF)

Venison sausage rolls with red onion marmalade

Gin cured salmon with horseradish and beetroot (GF, DF)

Mini jacket potato “bravas” (GF, Ve)

Quails eggs with truffle salt (GF, DF, Ve)

Including serving platter hire and waiting staff for food service.

GF: Gluten free

DF: Dairy free

Ve: Vegan

V: Vegetarian

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## Banquet Style dining sample menu

from £52.50/head

(An extravagant spread, still allowing for a relaxed sharing feel - perfect for intimate weddings)

Rustic tear and share loaves and rolls with lots of butter (V)

Garden crudités with smoky tomato dip and aioli (GF, DF, Ve)

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Rare roast beef, chimmichurri, herby confit tomatoes (DF, GF)

Chicken and red pepper skewers with harissa yoghurt (GF)

Broad bean and pea tart with pickled pink onions and pesto (Ve)

served with...

Heritage tomatoes with charred halloumi and mint oil (GF, V)

Roasted butternut squash, crispy kale, red onion and pomegranate (GF, Ve)

Courgette ribbons with pistachios, lemon and garlic (GF, DF, Ve)

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Lemon posset with blackberries and honeycomb (GF, V)

Garden pavlova with mint, raspberry and rose (GF, V)

Chocolate and salted caramel profiteroles (V)

Including cutlery, crockery and linen hire and waiting staff for food service.

Kitchen hire not included.

GF: Gluten free

DF: Dairy free

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## Extra special 4 course wedding breakfast sample menu

(£67.50/head)

(A beautifully decadent meal, planned exactly around the tastes of the bride and groom, for something a bit out of the ordinary)

### **Sourdough rolls**

*wild garlic butter*

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### **Goats cheese and fig salad**

*walnuts, honey, rocket*

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### **Crab and crayfish tian**

*samphire, parmesan crisp, chive beurre blanc*

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### **Saddle of lamb**

*pea and lettuce fricassee, caramelised onion, potato rosti, minted lamb jus*

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### **Lemon tart**

*creme fraiche, lemon thyme infused strawberries, pistachio brittle*

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### **Petit fours**

*salted caramel macarons, chocolate truffles, vanilla fudge*

**Including cutlery, crockery and linen hire and waiting staff for food service.**

**Kitchen hire not included.**

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**DF: Dairy free**

**Ve: Vegan**

**V: Vegetarian**

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## Traditional 3 course wedding breakfast sample menu

(£52.50/head)

(A more familiar style of wedding breakfast, stylishly presented, using the very best local ingredients - where possible, homegrown)

**Smoked Mackerel (GF, DF)**  
*cucumber, chilli and spring onion salad*

or

**Truffled leek tartlet (V)**  
*Ancient Ashmore tuille, baby leaf salad*

or

**Heritage tomatoes (Ve)**  
*red onion pickle, pistachios, mint oil*

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**Roasted loin of beef (suppl. £2.00/head)**  
*green beans, potato cake, chimmichurri*

or

**Fillet of Cod (GF)**  
*pea puree, potato rosti, minted peas and broad beans*

or

**Aubergine phyllo (Ve)**  
*spring onions, pomegranate, lentils, romesco sauce*

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**Chocolate delice (V)**  
*orange, hazelnut and chocolate crumble*

or

**Vanilla cheesecake (V)**  
*caramelised pistachios, raspberries, white chocolate*

or

**Coconut sundae (Ve)**  
*passionfruit, granola, mango and chilli salsa*

Including cutlery, crockery and linen hire and waiting staff for food service.

Kitchen hire not included.

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## Evening food options

(grab and go style grazing to soak up alcohol as the night goes on)

<b>Bacon butties</b>	<b>£4.50/head</b>
<b>Cheese toasties (V)</b>	<b>£4.50/head</b>
<b>Falafel pittas with pickled red onion, hummus and salad (Ve)</b>	<b>£5.00/head</b>
<b>Cheese “cake” served with artisan crackers, homemade chutneys, figs and nuts (V)</b>	<b>£7.50/head</b>
<b>Roast beef ciabatta with horseradish, tomato and watercress</b>	<b>£6.50/head</b>
<b>Grazing buffet of fresh vibrant salads, charcuterie, bread basket, pickles, cheese</b>	<b>£12.50/head</b>

**N.B.** I would recommend catering for approximately 70% of your evening guests for late night snacks. All options are served in recyclable kraft food boxes/ cups so as to avoid any hire costs. This packaging is included in the price. Service is not included.

With all my menus, I strive to work as closely with you to create the perfect food to complement your special day. To this effect, these ideas above are to give an idea of prices and what style of food I offer. If there is a particular dish, style or theme you have in mind then I will do my best to work to create your vision. Dietary requirements, as far as possible can be catered for with notice.

Kitchen equipment hire is not included.

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# Vegetarian Menu.

## Canapés:

Goats cheese and fig tartlet with honey  
Tomato arancini with basil  
Pea and bean frittata with aioli and mint  
Cheese sables with wild mushroom and stilton  
Charred asparagus with romesco and toasted almonds

## Starters:

Burrata  
Red pepper relish, black olive crumb  
  
Allotment vegetable salad  
roasted garlic mayonnaise, herb oil, parmesan tuille

## Mains:

Spinach and ricotta ravioli  
toasted pine nuts, wilted chard, pickled stalks, brown butter sauce  
  
Aubergine phyllo  
minted yoghurt, lentil tabbouleh, pomegranate & spring onion salad

## Puddings:

Raspberry and vanilla delice  
chocolate feuilletine, fresh mint  
  
Lemon tart  
blueberries, lemon thyme, brown sugar meringue

**£50.00/head**

**Including crockery, white linens, cutlery and waiting staff.**

**Kitchen hire not included**

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# Sample Vegan Menu.

## Canapés:

Miso glazed aubergine with black sesame  
Celeriac potato cake with slow cooked shallot and thyme  
Spinach, squash and pomegranate filo  
Harissa roasted tomatoes with vegan aioli  
Charred asparagus with romesco and toasted almonds

## Starters:

Marinated courgette ribbons  
cavolo nero pesto, pickled pink onions, roasted pumpkin seeds

Heritage tomato tartlet  
bravas sauce, fresh herb salad

## Mains:

Caramelised cauliflower brochette  
vegan njuda, warm green bean & red pepper salad, cauli leaf salsa verde

Butternut squash  
sun dried tomatoes, beluga lentils, wilted spinach, chimmichurri

## Puddings:

Orange polenta cake  
Orange blossom syrup, crushed pistachios, cocoa nibs

Chai spiced poached pear  
almond cream, blackberries

£50.00/head

Including crockery, white linens, cutlery and waiting staff.

Kitchen hire not included