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Private Cook

It's lovely to cook, isn't it? But sometimes those special holiday suppers flit by whilst you're stuck at the hob watching the custard or wolfing your starter down so you can leave the table in time to take the soufflé out. Plus, for larger events the number of mouths to feed can be more than a little daunting. If you're planning a special meal in the Cotswolds but would like a night off the cooking, then we can arrive - armed with all the necessary ingredients and gadgetry - and cook for you in the surroundings of your lovely holiday home.

Gluts & Gluttony is run by Kathy and Mandy - kitchen gardeners, food writers and cookery school teacher. All our ingredients are organic, many are from the g&g allotment, and those that aren't are sourced from local trusted producers. We like to focus menus on local and seasonal produce and tend to favour a fairly relaxed style of cooking that champions the produce rather than drowning it in whizzy foams and fashionable coulis.

Every menu is different and designed together with the host. This means prices vary as each menu is tailored to the client's preferences, the occasion and what's growing in the allotment.

Generally speaking, we find we cook for between 2 and 24 people and that it generally works out at £40-£85 per person, though that varies depending on the number of guests.

Here are a few examples to give you an idea of the kind of food we like to cook:



Spring

Buttered radishes and anchovies
Slow roast pork belly with braised lettuce and peas
Forced rhubarb and saffron Bakewell tart
£60pp



Summer

Pan fried mackerel with heritage tomatoes
Shoulder of lamb with white beans and salsa verde
Strawberry and elderflower shortbread mille feuille
£70pp

Autumn

Kale and pine nut raviolo with beurre noisette
Roast grouse, celeriac apple remoulade, pickled blackberries
Rosemary poached pears, salted caramel, hazelnut brittle
£65pp



Winter

Seabass carpaccio with confit leeks
Slow cooked beef cheeks with polenta and wilted chard
Sloe gin jelly trifle
£55pp

Cheeseboards with homemade bread and allotment chutney can be added. We also have a weakness for petit fours so would gladly include homemade truffles, macarons and the like.

Prices are based on 12 guests and include ingredients and costs for waiting staff, cook and washer-uppers.



We can also provide canapés before dinner or for parties, drop off meals and afternoon teas. As with dinners, our menus are totally bespoke but here are a few examples:

Canapés:

- Broad bean and goats cheese crostini
- Pea soup shots
- Wild garlic and cheddar frittata
- Scotch quails eggs
- Smoked trout, ricotta cucumber rolls
- Beetroot pine nut tarts
- Rabbit rillettes with rhubarb chutney
- Asparagus and Parma ham
- Figs and blue cheese wrapped in prosciutto

As an example, light nibbles for 12 before supper would be roughly £10pp. A substantial selection for 40 guests would be approximately £20pp.

Drop off meals:

- Fish, leek and chorizo pie with a herby breadcrumbs
- Lamb and apricot tagine
- Coq au Riesling with crusty homemade bread
- Marmalade and Guinness lamb shanks
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- Steamed rhubarb pudding
- Orange polenta cake
- Strawberry Eton mess
- Honey parfait with lavender meringue

As a guide we budget for £25pp based on 24 guests having the same main and dessert. Price includes delivery and no staff.

