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# TILLY COOKS

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HOMEMADE FOOD FOR ALL OCCASIONS

Welcome to Thorington Hall kitchen from your chef, Mathilde van der Does de Willebois. I would be delighted to cook for you for while you are staying here. The Hall has a beautiful and generous dining room table which lends itself very well to sit-down or buffet-style dinner parties.

All dishes are prepared with the best choice of organic ingredients, using 100% extra virgin olive oil from my own olive trees or those of my neighbour in Tuscany. There are plenty of choices and alternatives for vegetarians, vegans, gluten and/or lactose intolerants; please don't hesitate to advise me of any dietary requirements.

Pricing depends on the menu, the amount of people and whether you would like extra staff to help serve and clear up.

I offer to prepare for groups and parties:

- Meals cooked for you on the day (there are a few example of menus here to give you an idea)
- Ready meals for you to find in the fridge on your arrival (main courses and desserts)
- Breakfast hampers

The details are on the following pages. For more information about bespoke dinner parties, pop up dinners, weddings and parties for special occasions, please contact me at [tillydoesdewillebois@gmail.com](mailto:tillydoesdewillebois@gmail.com) and I will send you a choice of canapés, pastas, risottos, meat, poultry and vegetarian main courses and deserts.

If there is anything else I can do to make sure you enjoy your meals during your stay here, please let me know.

Have a wonderful time,

Tilly



"Tilly cooked for us at our golden wedding celebrations at Thorington Hall last April. She cooked dinner for 20 members of the family and then lunch the following day for 40 friends and family. She provided exactly what we wanted, charmingly and unobtrusively, and, most importantly the food was delicious."

MIKE TAYLOR-JONES, WIVENHOE



## TILLY COOKS

### SAMPLE MENU ONE



#### ANTIPASTO ✧ STARTER ✧

##### **FEGATO DI POLLO SU MILLEFOGLIE CON GELÉE DI VIN SANTO**

Chicken liver paté served on served on a crisp, light pastry with a jelly of sweet Tuscan wine

##### **ZUPPA DI FAGIOLI E SCAROLA**

Bean and escarole stew served with homemade focaccia



#### SECONDO ✧ MAIN COURSE ✧

##### **RISOTTO AI CARCIOFI**

Artichoke risotto

##### **PETTO DI TACCHINO AL LATTE CON UVA**

Herby breast of turkey with grapes, cooked in milk



#### DOLCE ✧ DESSERT ✧

##### **TORTA AL CIOCCOLATO E MANDORLE CON OLIO DI OLIVA E ROSMARINO**

Delicious dairy- and gluten-free chocolate cake with almond flour and a hint of rosemary

##### **TORTA DI MELE**

A very appley and moist Tuscan apple cake



## TILLY COOKS

### SAMPLE MENU TWO



#### ANTIPASTO {STARTERS}

##### TRIS DI CROSTINI VEGETARIANI

A trio of vegetarian canapés topped with roasted, marinated peppers and goat's cheese; a delicious parsley-based sauce; roasted and marinated aubergines

##### POLPETTE DI MELANZANE

Aubergine croquettes



#### PRIMO {FIRST COURSE}

##### CREMA DI PEPERONI

Smooth, full-flavoured soup of sweet peppers and potatoes

##### MINISTRONE

Tuscan vegetable soup with *cavolo nero* (black cabbage) and cannellini beans



#### SECONDO {MAIN COURSE}

##### ARISTA CON CIPOLLE E ACETO BALSAMICO

Tuscan-style roast pork with onions and balsamic vinegar

##### ARROSTO DI MANZO ALLE ERBE

Herby roast beef, pot roasted

\*Both dishes are served with roast potatoes and Tuscan-style spinach



#### DOLCE {DESSERT}

##### SCHIACCIATA ALLA FIORENTINA

Florentine carnival sponge cake and custard

##### CROSTATA DI FICHI E PERE

Pear and fig tart



## TILLY COOKS

# TILLY'S READY MEALS



I offer to prepare the following dishes for guests to find in the fridge.

### {MAIN COURSE}

minimum order is 8 portions

1. **Chicken Cacciatore** of pot roast Mediterranean style free range chicken pieces with olives, lemon rice with poppy seeds; mixed salad with dressing; and home made focaccia bread. £14.00 per portion
2. **Boeuf Bourignon** with Tuscan style roast potatoes, slow cooked green beans in a vegetable tomato sauce and home made focaccia bread. £14.00 per portion
3. **Rich Lasagna** prepared with beef or a vegetarian alternative with aubergines, courgettes and mozzarella; served mixed green salad with fennel and rocket. £10.00 per portion
4. **Vegetarian Stew** with a crunch, served with home made focaccia and mashed potatoes OR cold, minted cous-cous. £12.00 per portion
5. **Shepherd's pie** prepared with shoulder of lamb; peas and carrots; green salad. £12.00 per portion
6. **Lamtagine** with North African bulghar wheat salad and mixed green salad £14.00 per portion



### {DESSERT}

£5.00 per portion | minimum order is 8 portions

1. Rich **chocolate cake** and vanilla ice cream .
2. Tilly's **tiramisu**, with amaretti biscuits
3. Moist **apple cake** with vanilla custard
4. Dairy free **carrot cake**
5. Dairy and gluten free **chocolate cake**
6. pear and fig **frangi pane tart** with raspberry sorbet
7. **Fruit and custard tart**; delicious with raspberries.
8. **Orange almond and chocolate cake**; a sephardic passover cake
9. **Sticky toffee pudding** and ice cream
10. **Custard pie** with pine nuts and almonds.



TILLY COOKS

## TILLY'S HAMPERS



### { BREAKFAST HAMPERS }

£60.00 for 8 people

Fresh brown and white bread

Croissants (8 pieces)

Pains au chocolate (8 pieces)

Marmalade (1 jar)

Strawberry jam (1 jar)

Back bacon (20 slices)

Hen's eggs (12 pieces)

Butter (250 gr)

Milk (2 L)

Assorted mini cereal boxes

Assorted yoghurts (10 x 125ml)

Orange juice (2.5 L)

Fruit of the season (1 kg)



### { LUXURY HAMPERS }

£105.00 for 8 people

ALL OF THE ABOVE PLUS

Italian fennel sausages OR breakfast sausages OR lamb sausages from the  
Artisanal Rosehouse butchery (18 pieces)

Mozzarella, fresh sweet tomatoes and basil OR goat's cheese and home made salsa verde

Raw salmon from the Foodhall

Sliced mango and grapes

Hash browns (8 pieces)

Crisp and peppery mixed salad with rocket, fennel and scarola lettuce, served with a  
lemon and best-quality Tuscan extra virgin olive oil dressing on the side.



## TILLY COOKS

Painter and cook Mathilde van der Does de Willebois (Tilly) recently moved to East Bergholt, Suffolk from Italy where she lived for 24 years in the hills between Siena and Florence .

In Tuscany she raised her children with her artist husband, painted landscapes and still lifes, grew vegetables and produced olive oil from the trees in their garden. She also catered for private dinners and worked as a cooking instructor at Organic Tuscany.

She chose to move to beautiful Suffolk because it seemed an ideal place to further her children's school education and offered new inspiration for her work.

Tilly's French mother, raised in a family which cooked for parties and weddings, taught her a lot about cooking in big quantities, as she had 7 children.

Besides painting her landscapes and still lifes in her studio, Tilly now teaches Italian cooking and caters for private dinners and weddings.



## MORE TESTIMONIALS

"We have been very lucky to find Mathilde, who is reliable, honest and hard working, not to mention an excellent cook! We have already retained her services for the coming shooting season ..."

**RICHARD MATTHEWS, OYSTER PROPERTIES**

"Tilly will hit the ground running, ...anyone who will engage her will benefit from her artistic talent, her superb skills and unstoppable energy and enthusiasm."

**CAROLINE WALLER, CREPPING HALL**

"Mathilde has managed two major events for us and has brought both innovative and practical ideas to the planning of them. She is able to manage the clients' wishes sensitively and produces impressive results with a Tuscan touch.

A wonderful addition to Suffolk's culinary scene ..."

**SUZANNE AND JOHN FELL-CLARK**

"We employed Tilly to cater for a large and very important 50th birthday party. I cannot speak too highly of Tilly neither in terms of her creative culinary skills, nor her organisational ability. We strongly recommend her to any one who is looking to organise a dinner party."

**CRISTIAN AND URSI HOBART**

"Tilly's delicious food brings together the amazing fresh flavours of France and Italy. As well as being a great cook, she is a patient teacher and lively hostess."

**SHILPA BELINGA, ORGANIC TUSCANY**

"Tilly's workshops are extremely popular because of her charm and enthusiasm for simple, but delicious rustic cooking. Being an artist, she has a wonderful eye for detail and brings an extra dimension to her recipes and presentation of her dishes.

**SHERRI SINGLETON, THE MISTLEY KITCHEN**

"Is not just her gracefulness around the hot pots... it's also the sense of improvising for big numbers at short notice and making it bloody delicious!"

**NENCIA BOLZA, CASTELLO DI RESCHIO**