

Events by

TOMS T TABLE

Bespoke, expertly tailored menus for every occasion.

Events by

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Events by Toms Table

French inspired menus for every occasion

Within these pages you will find all you need to know about working with us! If you have any questions at all, please don't hesitate to get in contact.

Look forward to speaking to you soon!







Hi, I'm Tom.


A proud Lancastrian, with a passion for really great food!

No matter what you envisage for your event, I'll help you create a menu that's perfect for you, and just for you.

I am passionate about using locally sourced ingredients. Prioritising working with local farmers, growers, and producers to obtain the freshest and highest-quality ingredients available in Lancashire.

This commitment to local sourcing ensures that your food is not only delicious, but also supports the local economy and promotes sustainability.

We can't wait to work with you!



“
A big thank you - the food and service
were both fabulous and lots of the
guests commented on how much they
enjoyed their meal, it was a big hit.

EMILY & CHRISTIAN

”

Every celebration is different & our menus reflect that.

We believe your menu should be as unique as your celebration. This is why we work closely with you to create a menu that reflects your vision. From elegant canapés & classic three-course dinners to relaxed sharing feasts & indulgent BBQ's.

We aim to bring creativity, skill, and the finest local ingredients to every dish.



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Menus

We understand the importance of catering to various dietary requirements, and our experienced team is equipped to meet the needs of individuals with specific dietary restrictions or preferences. Whether Vegetarian, Vegan, Gluten, Dairy free or fussy Auntie Brenda (!!!) we'll take care of it. No problem at all.

- ◆ **Canapés**
Our hors d'oeuvres are designed to be enjoyed in one or two bites, offering a burst of flavour and a preview of the culinary delights to come.
- ◆ **Starters**
Begin your meal the right way.
- ◆ **Bistro Classic Mains**
From Bistro staples to wedding classics - we've got you covered.

- ◆ **Tom's Choice Desserts**
Everything in our desserts is made in house - including ice creams and sorbets to ensure freshness and the highest quality
- ◆ **BBQ's, Family Dining**
Less formal, served in a mixture of buffet & family style
- ◆ **Evening Food**
If you don't see your favourite late night snack, just let us know & we'll do our best to recreate it!





CANAPÉS

Tempura Prawns

mango & chilli dip (gf)

Chicken Liver & Grand Marnier Pâté

toasted sourdough, onion jam (gfa)

Coronation Chicken Fritters

curry mayonnaise

Gruyère Cheese & Red Pepper Straws

allotment herb pesto (n, v)

Cowman's Sticky Treacle & Chilli Chipolatas

Honey, Soy & Chilli Chicken Thigh

sriracha sauce

Ratatouille Tart

with Vegan 'Parmesan' (ve, gfa)

Goat's Cheese & Caramelised Onion Tart (v)

Beetroot & Whipped Feta Blinis (v)

Pulled Pork Croquette

mustard pickles

Truffle & Mushroom Arancini

truffle mayonnaise (v, vea, gfa)



Don't see your favourite? Please just ask.

STARTERS



Chicken Liver & Grand Marnier Pâté

Toms Table chutney, allotment herbs, sourdough (gfa)

Pressing Of Smoked Ham & Fine Herbs

petit pois salad, red pepper ketchup, hens' egg, allotment pea shoots (df, gfa)

Plum Tomato, Basil & Mozzarella Tart

garden pesto, rocket (v, gfa)

Thai Spiced Salmon & Cod Fishcakes

kimchi ketchup, lime, coriander (df, gf)

Slow Roasted Vine Tomato Soup

virgin rapeseed oil, basil & red pepper focaccia (ve, gfa)

Leek & Potato Velouté

Lancashire cheese and onion bread (v, vea, gfa)

Classic Smoked Salmon

cucumber relish, horseradish cream, wholemeal bread (gfa)

Crispy Duck & Chorizo Salad

pickled carrot, cucumber & hoi sin dressing

Spiced Chickpea Fritter

heritage tomatoes, pine nuts, basil & allotment salad (ve, gf)

Pea, Mint & Chilli Soup

Knead & Grind sourdough (v, vea, gfa)



Don't see your favourite? Please just ask.



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MAINS

Ribble Valley Blade of Beef

smoked pomme purée, confit carrot, crispy onion, red wine sauce (gfa, dfa)

Pan Fried Goosnargh Chicken Breast

pomme fondant, fricassée of woodland mushrooms, tarragon jus (gf, dfa)

Slow Roasted Lancashire Pork Belly

crackling mash, scorched scallions, apple purée, cider jus (gf, dfa)

Roast Ribble Valley Beef

Yorkshire pudding, duck fat potatoes, root vegetables, red wine gravy (gfa, dfa)

Thyme Roasted Goosnargh Chicken

creamed leeks, smoked bacon, potato rosti, cider jus (gf, dfa)

Pot-Roasted Leg of Lamb

duck fat potatoes, root vegetables, red wine gravy (gfa, dfa)

Miso Glazed Aubergine

pickled peppers, fine beans, crispy potatoes, kimchi ketchup (ve, gfa)

Roasted Cauliflower Risotto

toasted almonds, black truffle, parmesan (v, vea)

Miso Glazed Hispi Cabbage

black garlic, hazlenuts, crispy potatoes, miso cream sauce (ve, gfa)

Curried Cauliflower Steak

spiced saffron rice, saag aloo, curry sauce (v, vea)



DESSERTS

Sticky Ginger Parkin

rhubarb compote, clotted cream ice cream (v)

Tarte au Citròn

lemon meringue, lemon sorbet, raspberries (v)

Mousse au chocolat

honeycomb, salted caramel, chocolate crumb, kirch cherry (n, v, vea, gf)

Classic Crème Brulée

raspberry sorbet, macaron (n, gf)

Warm Chocolate Brownie

chocolate sauce, mint chocolate chip ice cream (v, gf)

Summer Berry Pavlova

meringue, crème chantilly, summer berries, raspberry sorbet (v, vea, gf, dfa)

Sticky Toffee Pudding

salted caramel sauce, vanilla ice cream (n, v, gfa)

Passionfruit Cheesecake

prosecco sorbet, passionfruit gel (gfa, va)

Strawberry Cheesecake

strawberry sorbet, strawberry compote (gfa, va)

Lancashire Cheeseboard

crackers, pickled grapes & accompaniments



Don't see your favourite? Please just ask.





BBQ Inspired

Ribble Valley Beef Burger

Tandoori Chicken Thigh, mint yoghurt

Chargrilled Cowman's Spicy Sausages, crispy onions

Woodsmoked Seabass, chimichurri sauce

Moroccan Spiced Vegetable Kebabs, ras el hanout

Shredded Crispy Leaves, lemon dressing

Treacle Vinegar Macerated Tomato Salad, buffalo mozzarella & pesto

Asian Slaw lime, chilli & ginger

Salt Baked New Potatoes, seaweed butter

Spiced Couscous salad, roasted vegetables, mint & coriander

Salted Caramel Pannacotta berry compote

Pornstar Martini Cheesecake

Chocolate Profiteroles

Eton Mess Shots



Served in a mixture of buffet & family style - your guests will be called up table by table to the sharing table.



“

Thank you so much for everything!
The food was incredible and you were all great,
not just on the day but throughout the whole
planning process!
A quote from Ryan's uncle, "Even your auntie
Maureen liked it!".

SARAH & RYAN

”



FESTIVAL INSPIRED

Ribble Valley Beef Burger

brioche bun, beef tomato, salad & burger sauce

Chicken Tikka

pitta, mint yoghurt & mango relish

Moroccan Spiced Lamb Koftas

mint yoghurt, ras el hanout & pomegranate

Tofu Katsu

pitta breads, katsu spiked slaw (ve)

Loaded Nachos

beef or bean chilli, sour cream, guacamole, salsa & cheese (vea)

Red Salt French Fries

Spiced Corn Ribs, fresh lime (ve)

Heritage Tomato & Feta Salad (v)

Green Salad (ve)

Selection of breads, dips & accompaniments

Sharing Ice Cream Sundaes

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“

A huge thankyou for the amazing food and also the service. Everybody said how amazing the food was and also want to say a huge thankyou to Stacey for being so accommodating, friendly and welcoming.

Thankyou so much again

MR & MRS CAREY

”

Evening Ideas

WWW.TOMSTABLE.CO.UK

HEARTY BAPS

Cowman's Sausage
Locally Reared & Cured Bacon
Ratatouille & Goats Cheese
plus lashings of Lancashire butter

PULLED PORK SHOULDER

10 hour slow roasted pork
shoulder, apple compote,
stuffing, sauces

HOT ROAST BEEF

pot roasted topside of Ribble
Valley Beef, caramelised onions &
real gravy

from £10 per head

BBQ

Beef Burgers
Marinated Chicken Thighs
Vegetarian / Vegan option
house slaw, cheddar cheese,
beef tomato, gem lettuce

french fries

sharing salads

available to be served
outside direct from the
grill

(Lancashire weather dependant!)

from £14 per head

GYROS STATION

Spiced Lamb
Marinated Chicken
Grilled Halloumi
Chickpea Fritters

Flatbreads / Pittas
french fries

hummous
tzatziki
greek salad

from £16 per head

KEBAB SHOP

Slow Roasted
Lamb Shoulder
Vegetarian / Vegan option

Pittas

pickled cabbage
shredded lettuce salad
your favourite sauces

Dirty Fries

from £16 per head

Have something else in mind? Let us know and we'll write a menu for you!



“

We couldn't have been happier with the experience. From the initial consultation to the final bite of dessert, every detail was meticulously handled and exceeded our expectations.

The menu Tom crafted for us was nothing short of exceptional. Beyond the incredible food, the service provided by Toms Table and their team was outstanding. They were professional, attentive, and went above and beyond to ensure everything ran smoothly on our big day.

Planning a wedding can be stressful but working with Toms Table gave us one less thing to worry about. Their expertise and passion for what they do were evident in every interaction, and they made the entire process enjoyable and stress-free.

We highly recommend Toms Table to anyone looking for a top-notch food and service. They helped make our wedding day truly unforgettable, and we are forever grateful for their contribution to our special day.

Thank you, Toms Table, for the fantastic food, exceptional service and we can't wait to plan our next visit!

JOSHUA & JESSICA

”

Your Next Steps

1. ————— 2. ————— 3.

Put together some ideas

Give us a call or drop us an email with your date, estimated numbers & some menu thoughts and we'll put together a quotation for you,

Schedule a Chat

We'll work out a time with you to chat through your ideas, possibilities and explain how the process works.

Let's Get Started!

If you think we're the perfect fit, we'll draw up a booking form and ask for a deposit to secure your date.



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Ready to take the leap?

We'd love to chat through your ideas.

Please get in touch -

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WhatsApp - 07856 913 922

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