

TOMS T TABLE

All remaining dates - 2025

We are pleased to offer the below menu, to all weddings on our final available 2025 dates.

*Two Courses – £50 per head
Three Courses - £55 per head*

Canapés (£6 supplement)

Choose 3 from the below -

Chicken Liver & Grand Marnier Pâté
toasted brioche, onion jam (gfa)
Gruyère Cheese & Red Pepper Straws
allotment herb pesto (n, v)
Cowman's Sticky Treacle & Chilli
Chipolatas

Ratatouille Tart with Vegan 'Parmesan'
(ve, gfa)
Pulled Pork Croquette
mustard pickles
Truffle & Mushroom Arancini
truffle mayonnaise (v, vea, gfa)

Starters

Chicken Liver & Grand Marnier Pâté
Toms Table chutney, allotment herbs, sourdough (gfa)
Slow Roasted Vine Tomato Soup
virgin rapeseed oil, basil & red pepper focaccia (ve, gfa)
Leek & Potato Velouté
cheddar cheese & onion scone (v, dfa, gfa)

Mains

Slow-Roasted Lancashire Pork Belly
crackling mash, scorched scallions, apple purée, cider jus (gf, dfa)
Roast Chicken Provençale
ratatouille, potato rosti, red wine sauce (gf, dfa)
Miso Glazed Aubergine
Pickled peppers, fine beans, crispy potatoes, kimchi ketchup (ve, gfa)

Desserts

Sticky Ginger Parkin
rhubarb compote, clotted cream ice cream (v)
Classic Crème Brulée
raspberry sorbet, macaron (n, gf)

Terms & Conditions - Valid for new bookings only. Deposit required to secure booking before 31/05/25. Menu service to include -1 starter (+ dietary option), 1 main (+ dietary option), 1 dessert (+ dietary option). Choice menu & canapes available at a £6 per course supplement. Crockery + Staffing included. Minimum booking value £2,500.

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