

TOMS T TABLE

All remaining dates January - July 2026

Two Courses – £48 per head
Three Courses - £53 per head

Canapés (£6 supplement)

Choose 3 from the below -

Gruyère Cheese & Red Pepper Straws
allotment herb pesto (n, v)
Cowman's Sticky Treacle & Chilli
Chipolatas

Ratatouille Tart with Vegan 'Parmesan'
(ve, gfa)
Katsu Chicken Bites *curry mayonnaise*

Starters

Chicken Liver & Grand Marnier Pâté
Toms Table chutney, allotment herbs, sourdough (gfa)
Soup of your choice
Knead & Gring breads (ve, gfa)
Pressing Of Smoked Ham & Fine Herbs
petit pois salad, red pepper ketchup, hens' egg, allotment pea shoots (df, gfa)
Wild Mushroom Tart
garden rocket (ve, 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)
Ribble Valley Blade of Beef
smoked pomme purée, confit carrot, crispy onion, red wine sauce (gfa, dfa)
Roasted Cauliflower Risotto
toasted almonds, black truffle, parmesan (v, vea)

Desserts

Sticky Toffee Pudding
clotted cream ice cream (v)
Tarte au Citròn
lemon meringue, lemon sorbet, raspberries (v)
Strawberry Cheesecake
strawberry sorbet, strawberry gel (v)
Lancashire Cheese Selection
crackers, pickled grapes & accompaniments

Terms & Conditions - Valid for new bookings only. Deposit required to secure booking before 17/10/25. 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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