

TOMS T TABLE

All remaining dates 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 & Grind breads (v, vea, gfa)

Wild Mushroom Tart

garden rocket (ve, gfa)

Mains

Slow-Roasted Lancashire Pork Belly

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

Pan Fried Chicken Breast

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

Ribble Valley Blade of Beef (+£3)

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

Roasted Cauliflower Risotto

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

Sharing Vegetables (+£3)

Desserts

Sticky Toffee Pudding

clotted cream ice cream, butterscotch sauce (v)

Vanilla Pannacotta

verbena berry compote, ginger crumb, raspberry sorbet (gf)

Baked Mocha Tart

honeycomb, salted caramel ice cream (v, gfa)

Terms & Conditions - Valid for new bookings only. Deposit required to secure booking before 09/01/26.

Menu service to include -1 starter, 1 main (+ vegetarian / vegan if required), 1 dessert. Canapés available at a £6 per course supplement.
+ Catering Fee of £500.

Minimum booking value £2,500.

events@tomstable.co.uk 01200 422392