

Events by

**TOMS T TABLE**

Bespoke, expertly tailored menus for every occasion.





# TOMS T TABLE

Toms Table is a French Inspired Bistro in the heart of the Ribble Valley.

Our Head Chef Tom hails from Bashall Eaves and a local farming family. He returned to Clitheroe after 8 years abroad working in 5\* kitchens.

Our Wedding & Events menus are borne from Toms experience in banqueting in the French Alps, tailoring menus to guests tastes from all over the world.

Tom sources the best quality local ingredients as well as those from further afield. With a focus on sustainability and freshness.

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Events by Toms Table was created by request of our loyal customer base - after a number of Private Dinner parties in clients homes, larger events for their families, and our first two weddings, our event catering was born.

## Bespoke, expertly tailored menus for every occasion.

We offer bespoke catering with a personalised approach and work closely with clients to create tailored menus and experiences that suit their specific needs and preferences.





We are 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 the food is not only delicious but also supports the local economy and promotes sustainability.

Tom pays meticulous attention to every aspect of the catering experience. He focuses highly on presentation, ensuring that dishes are beautifully arranged & visually appealing and is dedicated to delivering exceptional service and exceeding client expectations.



*Chef Tom loves to make incredible & unforgettable food and has established a reputation in the Ribble Valley for exceeding expectations.*

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Every celebration is different - our menus reflect just that.



*No matter what you envisage for your wedding or event, Tom and the team will help you create a menu that's perfect for you, and just for you.*

***Your Menu, perfected.***

Join us at our Clitheroe bistro for a bespoke tasting of your chosen menu. With Chef Tom on hand to guide you, suggest enhancements, and tailor dishes to your tastes, we ensure every detail is just right for your special day.

Often tasters are just for two, but if you want to include your family or close friends, we can cater a table up to 6 guests to taste up to 4 options per course.

A truly personal dining experience awaits.

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## Bespoke Menus, Crafted Just for You

At Toms Table, we believe your menu should be as unique as your celebration.

Chef Tom works closely with you to create a menu that reflects your vision, from elegant canapés and classic three-course dinners to relaxed sharing feasts and indulgent BBQ's.

Whether you dream of a traditional wedding breakfast, a modern tasting menu, or something entirely bespoke, Tom brings creativity, skill, and the finest local ingredients to every dish.

No idea is too big or small – if you can dream it, we can create it. Every menu is carefully designed to suit your tastes, dietary requirements, and style of service, ensuring a flawless dining experience for you and your guests. With Tom's expertise and passion for exceptional food, your special day will be one to remember, filled with unforgettable flavours and beautifully presented dishes.

Over the next few pages, you'll find a selection of our most popular 3 Course menu items - don't worry if you're not looking to be traditional, we can write a bespoke menu from your ideas.



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## Dietary Requirements

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.

You'll see our dishes labelled with the below codes to help you.

v – vegetarian  
ve – vegan  
vea – vegan available  
gf – gluten free  
gfa – gluten free available  
n – contains nuts  
df – dairy free  
dfa – dairy free available







Thai Spiced Salmon & Cod Fishcakes

kimchi ketchup, lime, coriander (df, gf)

Tempura Prawns

mango & chilli dip (gf)

Chicken Liver & Grand Marnier Pâté

toasted brioche, 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)

Pulled Pork Croquette

mustard pickles

Truffle & Mushroom Arancini

truffle mayonnaise (v, vea, gfa)

Tomato & Vegan Parmesan Arancini (ve)

## Classic 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.



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## Starter favourites

### 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)

### Blowtorched Seabass Niçoise

macerated tomato, olive purée, fine beans, hens' egg, aged balsamic (df, gfa)

### Spiced Tofu Miso

pickled mango, radish, katsu dressing (ve, gfa)

### Slow Roasted Vine Tomato Soup

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

### Leek & Potato Velouté

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

### Toms Tea Smoked Salmon

pickled cucumber, caper & shallots, dill mayonnaise, treacle soda bread (dfa, gfa)

### Rillette of Goosnargh Duck

black truffle, endive, orange & anise syrup (gfa)

### Spiced Chickpea Fritter

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



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### 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)

### Baked Seabream Fillet

saffron crushed potatoes, roasted fennel, tomato & shellfish velouté (gfa)

### Pan Fried Scottish Salmon

smoked haddock fritter, cauliflower purée, shallot & pickled grape dressing (gfa)

### Roast Chicken Provençale

ratatouille, potato rosti, red wine sauce (gf, dfa)

### Miso Glazed Aubergine

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

### Celeriac Schnitzel

sautéed fine beans, poached hens' egg, chimichurri sauce (v, vea)

### Roasted Cauliflower Risotto

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

## Bistro Classic Mains

from Bistro staples to wedding classics - we've got you covered.

Our main courses are served with seasonal vegetables to share.

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### 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, 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, gf, dfa)

### Tarte Amandine

pear compote, vanilla ice cream (n, v, gfa)

### Passionfruit cheesecake

prosecco sorbet, passionfruit gel (gfa, va)

### Strawberry cheesecake

strawberry sorbet, strawberry compote (gfa, va)

### Toms cheeseboard

crackers, pickled grapes & accompaniments

## Tom's Choice Desserts

Everything in our desserts is made in house - including ice creams and sorbets to ensure freshness and the highest quality



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# Festival Inspired Family Dining

like Glastonbury without the ticket price! Inspired by Tom's love of music festivals!

served in a mixture buffet & family style - with guests called to the buffet, table by table.

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)

Tabouleh Salad (ve)

Green Salad (ve)

Selection of breads, dips & accompaniments

Sharing Ice Cream Sundaes

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# Evening Ideas

## Hearty Baps

Sausage / Bacon / Ratatouille & Goats Cheese  
lashings of Lancashire butter

## Pulled Pork Shoulder

10 hour slow roasted pork shoulder. apple compote, stuffing, salad & sauces

## Hot Beef Baguettes

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

## Evening BBQ

6oz Beef / Chicken / Vegetarian  
house slaw, cheddar cheese, beef tomato, gem lettuce, french fries  
salad bar

## Greek Style Gyros

Homemade Greek Style Flatbread /Pitta, Tzatziki, Hummus  
Spiced Lamb / Chicken + Grilled Halloumi (v) / Chickpea Fritter (ve)  
Greek Salad, French Fries

## Cheese & Charcuterie

cured meats, British & Continental cheeses  
olives, salads, marinated artichokes, sunblushed tomatoes, Toms Table  
Breads & Lancashire butter

## Fondue Savoyarde

Baked Camembert studded with garlic & herbs, selection of breads.  
*Served on sharing boards at each table*



If you don't see your favourite late night snack, just let us know & we'll do our best to recreate it!

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## Here's what our clients say...

We had the absolute pleasure of working with Toms Table for our wedding, and 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. Many of our friends and family commented on how amazing the food was, with some even saying it was the best meal they had ever had at a wedding.

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.

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

Joshua & Jessica  
01/06/24

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  
14/09/24

Stacey, I would like to personally thank you, you were absolutely fantastic. You had an excellent overview of what we wanted and had a very good eye for detail when checking all info sent to you. We certainly felt we were in confident hands. On the day we couldn't thank you enough your organisation and coordination, it was just perfect. All guests commented on how well organised it was and how beautiful the food tasted and looked. Lots of amazing feedback on all the courses. Presentation of the food was beautiful too and the BBQ was a lovely extra and the burgers tasted amazing!

Tracey & Stephen  
18/08/24



## Enquire with us

Collaboratively, our events team have been organising celebrations for over 60 years - be assured your event is in safe hands.

We'd love to chat through your ideas.

Please get in touch -

Telephone - 01200 422392

Email - [events@tomstable.co.uk](mailto:events@tomstable.co.uk)

We'll just need an idea of your provisional event date and approximate guest numbers.

To confirm your date we'll ask for a signed booking form along with a £1,000 deposit. 50% of your balance will be due with 12 weeks to go and final balance and numbers at 4 weeks to go.

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