

TOMS T TABLE

Private Dining

01200 422 392

TOMS T TABLE

Private Dining



ABOUT US

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 Private Dining menus are borne from Toms experience in private chalets 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.

PRIVATE DINING

Tom and the team host for you an intimate dinner, of restaurant quality in the comfort of your home or suite. A private chef for the evening offers a unique experience bringing Bistro quality cuisine to you.

Menus are tailor made to your exact tastes to guarantee the event will be a relaxed and enjoyable evening.

OUR PACKAGES

Private Dining Menu – *starting from £70 per head (6-12 guests)*

A four-course menu tailored to your tastes.

Gourmet Menu – *starting from £80 per head (6-12 guests)*

A six-course tasting menu, built around the seasons using premium local and continental ingredients.

TOMS T TABLE

Private Dining

SAMPLE MENU

Today's fresh bread

Toms Table sourdough focaccia bread with Ribble valley butter, virgin rapeseed oil & treacle vinegar

Isle of Man Scallops

Red pepper ketchup, chorizo, allotment herbs.

Duo of Ribble Valley Beef

Pot roasted Sirloin & Braised Blade

Heritage carrots, confit potato. Lemon thyme and red wine sauce.

Classic Lemon Tart

Lemon meringue, raspberry salad, sorbet & macaron.

Cheese Board with Pickles & Accompaniments

(4 local cheeses additional £15pp)



Please note, this is a sample menu only, we will work with you to create the perfect menu for your evening.

All dietary requirements can be catered for – as well as vegetarian / vegan options to run alongside your menu.

www.tomstable.co.uk

01200 422 392

events@tomstable.co.uk

2023/24

TOMS T TABLE

Private Dining

UPGRADE YOUR EXPERIENCE

Sparkling Reception

Canapés

4 bites per person to tempt your tastebuds before the main event

Homemade Sorbet

Refresh your palates between 1st & 2nd Courses.

Coffee & Petit Fours

Wine Pairing Flight

A selection of wines from our cellar to complement each course perfectly.

Gourmet Tasting Flight

A premium selection of wine from our cellar, selected with our partner the Whalley Wine Shop

Wine by the bottle

Make your choice from our specially selected wines. With 10% off if you order a case.

HOSTING A PARTY TO REMEMBER

We are proud to work with some of the best suppliers in the Ribble Valley.

Please let us know if you need help with arranging any small touches.



TOMS T TABLE

Private Dining

INFORMATION YOU NEED TO KNOW

Our team will arrive roughly 2 hours before service to lay your table and to complete the final food preparation.

All pans, trays, crockery, cutlery and glassware will be supplied by ourselves – and most importantly taken away for us to clean up!

All dietary requirements can be catered for and Tom can align a Vegetarian / Vegan menu to run alongside your main selection.

Younger members of your party can be catered for without problem. We can either arrange a smaller version of your menu to dine as part of your dinner party. Or a simple tea before your dinner, so you can get them up to bed on time!



Prices for the above will vary depending on your requirements.

All members of your party over 14 would be charged at the full adult rate.

A 50% deposit is required to secure your booking, with final payment due 14 days in advance of your event.

We understand that sometimes things change, we are happy to accept cancellations up to 30 days in advance, where your deposit is fully refundable.

Between 29 and 15 days in advance of your booking, we are happy to reschedule your date with a full deposit transfer or we will refund 50% of your deposit.

At 14 days to go, deposits are non-refundable.

All prices are subject to change based on current market conditions.

There will be a 3% increase on all 2025 quotations.

www.tomstable.co.uk

01200 422 392

events@tomstable.co.uk

2023/24