

TOMS T TABLE

July 2024 Offer

We are pleased to offer the below menu, to all weddings on our final available 2024 dates + Jan - June 2025.

Two Courses – £45 per head
Three Courses - £52 per head

Canapés (£5 supplement)

Choose 3 from the below -

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)

Starters

Chicken Liver & Grand Marnier Pâté
Toms Table chutney, allotment herbs, sourdough (gfa)
Woodland Mushroom & Cheddar Tartlet
mushroom ketchup, garden herbs (v, gfa, vea)
Slow Roasted Vine Tomato Soup
virgin rapeseed oil, basil & red pepper focaccia (ve, gfa)
Spiced Chickpea Fritter
heritage tomatoes, pine nuts, basil & allotment salad (ve, gf)

Mains

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 Chicken Provençale
ratatouille, potato rosti, red wine sauce (gf, dfa)
Miso Glazed Aubergine
Pickled peppers, fine beans, crispy potatoes, kimchi ketchup (ve, gfa)
Crapaudine BBQ Beetroot
black garlic ketchup, sweet potato, beetroot salsa (ve, gfa)
Celeriac Schnitzel
sautéed fine beans, poached hens' egg, chimichurri sauce (v) (vea)

Terms & Conditions - Valid for new bookings only. Deposit required to secure booking before 31/7/24. Menu service to include -1 starter (+ dietary option), 1 main (+ dietary option), 1 dessert (+ dietary option). Choice menu & canapes available at a £5 per course supplement. Minimum booking value £2,000.

events@tomstable.co.uk 01200 422392

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Desserts

Sticky Ginger Parkin

rhubarb compote, clotted cream ice cream (v)

Classic Crème Brulée

raspberry sorbet, macaron (n, gf)

Summer Berry Pavlova

meringue, crème chantilly, summer berries, raspberry sorbet (v, gf, dfa)

Tarte Amandine

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

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