

# TOMS T TABLE

## September 2024 Offer

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

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

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### 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 30/9/24. 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](mailto: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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