

TOMS T TABLE

Autumn / Winter 2025

We are pleased to offer the below menu, to all weddings on our final available dates
October / November / December 2025

Two Courses – £48 per head
Three Courses - £53 per head

Canapés (£6 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)
Slow Roasted Vine Tomato Soup
virgin rapeseed oil, basil & red pepper focaccia (ve, gfa)

Mains

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)

Desserts

Sticky Ginger Parkin
rhubarb compote, clotted cream ice cream (v)
Classic Crème Brulée
raspberry sorbet, macaron (n, gf)

Terms & Conditions - Valid for new bookings only. Deposit required to secure booking before 30/03/25. 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 £2,500.

events@tomstable.co.uk 01200 422392