

Events by

TOMS T TABLE

Bespoke, expertly tailored menus for every occasion.



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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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Toms Table Weddings and Events 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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Tasting

We would be delighted to arrange a tasting of your chosen menu in our Bistro in Clitheroe.
A tasting designed with you in mind.

Tom will be on hand throughout to discuss all aspects of the dishes with you to tailor your final menus to fit your exact needs.



Your Menu

Every celebration is different - our menus reflect just that.

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

Of course there's the all-important menu, but we are proud to work with the best suppliers in the Ribble Valley to give your event that je ne sais quoi.



Bistro Classics

Our classics menu showcases a selection of traditional French & European dishes from our restaurant in Clitheroe. We are known for our simple yet delicious cuisine with the highest quality local ingredients. Our Bistro classics are modern & sophisticated, yet hearty, satisfying, and full of flavour.

Menu Gourmande - these are dishes marked as gourmet on our sample menus. They are a little more expensive, but we promise you that they'll be worth it.

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 or Dairy free, we'll take care of it. No problem at all.

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

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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)

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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Starters

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)

Woodland Mushroom & Cheddar Tartlet

mushroom ketchup, garden herbs (v, gfa, vea)

Blowtorched Seabass Niçoise

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

cheddar cheese & onion scone (v, dfa, gfa)

Toms Tea Smoked Salmon

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

Rilette of Goosnargh Duck

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

Spiced Chickpea Fritter

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

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Main Courses

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 Sirloin of Ribble Valley Beef

beef pithivier, confit potato, celeriac purée, port & thyme sauce (gourmet)

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 (gourmet) (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)

Crapaudine BBQ Beetroot

black garlic ketchup, sweet potato, beetroot salsa (ve, gfa)

Celeriac Schnitzel

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

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)

Chocolate Oblivion

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)

Honeycomb semi freddo

dark chocolate, banana & mango compote (gf, v)

Toms cheeseboard

crackers, pickled grapes & accompaniments

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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Evening Menus

Hearty Baps

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

Hot Beef Baguettes

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

Burger Bar

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

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

Pulled Pork Shoulder

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

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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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

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

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