

CHRISTMAS MENU



TOM'S KITCHEN
Bespoke quality catering



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CHRISTMAS

Please choose 1 meat, fish option or vegetarian option per course and 1 dessert. (If choosing meat or fish we will design the vegetarian option bespoke to best match your choice)

Christmas Menu cost is £40 per person plus vat

We can of course design bespoke menus to fit in with your company theme and are always happy to discuss this in person.

Key:

(GF*) Means change of bread everything else GF

The only additional cost if dining in a marquee is £400 - £500 for the additional kitchen equipment being supplied.

Bread: Fresh bread and butter will be placed on the tables with the starter.

Starters:

- Leek and potato soup with truffle and toasted pine nuts (V) Served with fresh granary bread and butter. (GF*) (DF)
- Mushroom, leek and tarragon terrine with plum chutney, baby leaf salad and granary loaf (GF*)
- Ham hock terrine with spiced apple chutney, pickled vegetables, baby leaf salad and fresh bread (GF*)(DF)
- Smoked chicken and prosciutto salad with port and honey marinated fig (GF)(DF)
- Prawns with Lemon and parsley, Bloody Mary dressing, cucumber, baby gem and coriander (GF)(DF)

Tom's Kitchen, Fare Acres Farm, Dry Drayton Road,
Oakington, Cambridge, CB24 3BD
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Main Course:

- Roast turkey breast with roast potatoes, Sage and onion stuffing, pigs in blankets, Roasted sprouts & Honey glazed carrots and jus (DF)
- Pressed belly of pork with crackling, Black pudding bubble and squeak, savoy cabbage, roasted apple and cider jus (DF)
- Maple and mustard glazed ham with winter green potato cake, roasted squash and parsley sauce
- Sweet potato, spinach and lentil wellington with roast potatoes, sprouts, honey glazed carrots and thyme gravy (Vegan)
- Roasted Celeriac steak with mixed bean cassoulet, wilted kale and salsa Verde (Vegan GF)

Desserts:

- Traditional Christmas pudding with brandy sauce and redcurrants
- Orange and cranberry bread and butter pudding with vanilla custard
- Sticky toffee pudding with salted caramel sauce and toasted pecans (GF)
- Passion fruit cheesecake with mango and lime salsa and tuille shards
- Pear and frangipane tart with pear puree and vanilla cream

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To add a coffee course please add £2.25 per person.

-Freshly made cafetieres with tea, decaf and herbal tea etc available



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