



MENU



TOM'S KITCHEN
Bespoke quality catering



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DINNER PARTY

Example menus

We try to design all our menus to suit each individual clients tastes so for a menu designed bespoke for you please just let us know.

All prices are subject to vat.

Please choose 1 x starter – 1 x main course – 1 x dessert for your booking.

We will design all vegetarian options to best match the meat/fish option, although please feel free to request anything that you like.
All dietary requirements will also be catered for.

Our pricing goes in three tiers of silver, gold and platinum.

Silver £40 per person



Gold £45 per person



Platinum £50 per person

Step 1 – choose your budget – Step 2 – choose your menu –
Step 3 – tell us your choices or requests and start getting excited.

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Silver Menus

Starters:

Potato, onion and thyme soup served with fresh granary bread (other soups and available)

•

Ham hock terrine with pickled vegetables, piccalilli dressing, mixed leaf salad and sourdough

•

Beetroot carpaccio with goat's cheese, watercress and walnut vinaigrette

•

Arancini of roasted pepper, mozzarella and parsley served with a rich tomato sauce and micro herbs

•

Chicken liver parfait with onion chutney baby leaf salad and sourdough

•

Halloumi fries with spiced tomato and chilli dip, herb and rocket salad.

•

Sharing boards of sourdough, pitta breads, hummus, babaganoush, sun blush tomatoes and olives



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Main course:

Trio of butcher's sausages with mustard mash, seasonal vegetables, onion gravy and crispy shallots

•

Pork shoulder (lightly spiced) with collard greens, creamed potato, roasted corn and a sweet & smoky gravy

•

Pork belly with bubble and squeak croquette, crackling, seasonal vegetables and mustard gravy

•

Rosemary roast Chicken supreme with roasted new potatoes, caramelised onion and herb stuffing, panache of vegetables and chicken gravy

•

Fresh herb and paprika topped aubergine with sauté potatoes, roasted red pepper sauce and seasonal vegetables

•

Field mushroom wellington with roasted new potatoes, wilted greens and mushroom gravy

•

Chicken supreme with chorizo, gnocchi, roasted courgettes, red pepper and salsa verde



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Dessert

Double chocolate brownie with berry compote and orange cream

•

Sticky toffee pudding with salted caramel sauce

•

Crème Brulee served with shortbread (Brulee can be flavoured)

•

Vanilla, rhubarb and custard tart with rhubarb compote

•

Lemon posset with shortbread

•

Eton mess

•

Charred pineapple upside down cake, rum and raisin cream, pineapple crisp



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Gold menus

Any starter, main or dessert from the Silver menu are also available for this package as well as the following:

Starters

Vine tomato salad with mozzarella, red onion chutney, micro basil and pesto dressing

•

Home cured gravadlax with celeriac remoulade, pumpkin seeds and baby leaf salad

•

Crispy duck salad with mango and chilli gel and toasted sesame

•

Crispy pork belly, Asian slaw, sweet chilli and spring onion dressing, toasted peanut crumb

•

Pear and walnut salad with chicory and blue cheese dressing

•

Sharing boards of cured meats, sourdough and ciabatta, dipping oils, hummus, olives, leaf Salad

•

Ham and pea croquette with pea puree and pea leaf salad

•

Red Thai fish cakes, green papaya chilli salad fish sauce, palm sugar dressing



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Main course

Slow braised fetherblade steak, horseradish mash, confit carrot, savoy cabbage and pan gravy

•

Prosciutto wrapped pork fillet, colcannon potato cake, pickled fennel, celeriac purée, calvados sauce

•

Confit duck leg with potato terrine, braised red cabbage, fine beans and red wine sauce

•

Pan roasted salmon, parsley crush new potatoes, crayfish buerreblanc, buttered samphire

•

Butternut squash steak, colcannon potato cake, seasonal vegetables and red pepper sauce

•

Chinese marinated pork with sweet potato mash, pak choi, carrot and five spice jus

•

Rosemary and garlic roast leg of lamb with potato fondant, roasted roots, baby gem, peas and lamb jus

•

Spinach, blue cheese and chestnut wellington, tenderstem broccoli, herb potato and red wine sauce



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Dessert:

Vanilla and white chocolate cheesecake with raspberry coulis

•

Chocolate and rum torte with berry compote

•

Mango bavarois caramelised mango and chilli

•

Caramelised Lemon tart with lemon sauce and lemon cream

•

Pear and frangipane tart with pear puree and vanilla cream

•

White chocolate, rum and sultana bread and butter pudding with orange zest custard



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Platinum Menus

Any starter, main or dessert from the above menus are also available for this package as well as the following:

Starters:

Smoked chicken salad with endive, smoked bacon, pine nuts, tomato and mustard dressing

•

Charred halloumi nicoise salad

•

Duck liver parfait, cured duck, date and apple chutney and brioche

•

Beef carpaccio with rocket and parmesan salad, horseradish dressing

•

Textures of beetroot, pine nut crusted goat's cheese mousse, pesto dressing and pea salad

•

Dressed crab with a radish and baby leaf salad, sourdough crispbread

•

Garden vegetable salad, sour cream, crispy quails egg, lemon dressing

•

Fillet of seabass with pea risotto, balsamic reduction and herbs

•

Fillet of salmon with hollandaise sauce, radish and apple salad

•

Beetroot cured salmon with crab tian, scallop ceviche and samphire salad

Sharing boards:

Meat: Chorizo, Milano and prosciutto, semi dried tomatoes and olives, lemon and basil marinated mozzarella, rocket and parmesan salad, focaccia and ciabatta with dipping oils

•

Fish: Smoked mackerel pate, home cured gravlax, parsley, lemon and garlic prawns, rocket and fennel salad or celeriac remoulade, focaccia and ciabatta with dipping oils

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Main course:

Pan seared salmon with pea risotto, braised baby gem, pea and smoked bacon fricassee

•

Roasted duck breast, confit leg croquette, creamed savoy cabbage and cherry reduction sauce.

•

Charred king oyster mushroom, fondant potato, fine beans and mushroom sauce

•

Fillet of beef wellington, dauphinoise potatoes, kale, confit carrots and bone marrow gravy

•

Slow cooked and pressed shoulder of lamb, roasted rack, boulangere potato, pea and mint puree, baby carrots and jus

•

Slow braised oxtail rillettes with celeriac and potato puree, wilted greens, confit carrots and pan gravy

•

Rib eye steak with wild mushroom and potato croquette, cherry vine tomatoes, onion ketchup, spinach and broccoli, port jus

•

Charred aubergine wrapped halloumi with tapenade, ratatouille, and basil dressing



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Dessert:

Rich chocolate tart with orange cream & marinated strawberries

•

Cinnamon & port braised pear with Bavarian cream, toasted hazelnuts

•

Trio of chocolate cigar, chocolate brownie and white chocolate and raspberry muffin

•

Passion fruit cheesecake with mango and lime salsa and tuille

•

Caramelised apple, sultana and cinnamon tart with apple puree and pouring cream

•

Celebration of Strawberry – Jelly, consommé, dehydrated, meringues, tuille and fresh.

•

Pear Mille feuille with caramelised white chocolate sauce

•

Lemon meringue pie - Lemon jelly, curd and cream – soft and crispy meringues, raspberries,
lemon balm and pastry shards



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