



# MENU



**TOM'S KITCHEN**  
Bespoke quality catering



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## VEGAN 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 your options and we will let you know the costs – 3 course menu prices range from £38 to £45 per person – Canapes are £2.50 per item.

### Canapes

Caramelised red onion & wild mushroom polenta  
Sun blushed tomato, olive and basil bruschetta  
Beer battered cauliflower pakoras with curried mayo  
Slow braised Mooli with spiced tomato chutney  
Herb infused polenta with spinach and walnut  
Avocado, mango and pink ginger sushi roll  
Cucumber filled with gazpacho jelly

### Starters

Apple, celery and watercress salad with vegetable crisps and a walnut vinaigrette  
Beetroot tartare, truffle cashew cream and toasted sourdough  
King oyster scallops with pea puree, aubergine bacon and pea shoot salad  
Onion bhaji with spiced mango chutney & micro coriander salad  
Sweet potato, chilli & coconut soup  
Panko crumbed spiced tofu, miso, and beansprouts  
Heritage tomato & garlic and pesto bruschetta  
Spicy falafel with fire roasted peppers & sun blushed tahini  
Thai sweetcorn fritter with Asian slaw, peanuts and sweet chilli and spring onion dressing.  
Parsnip hash brown with pear and watercress



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## **Main Course**

Roasted celeriac steak with bean cassoulet wilted kale and herb salsa  
Cauliflower 'kiev' with parmentier potatoes, sun blush tomato ketchup, peas and baby gem.  
Root vegetable, lentil and spinach wellington, fondant potato, wilted greens & vegetable gravy  
Squash and sage arancini, with butternut squash puree, toasted pumpkin seed salad  
Spiced vegan samosa with sag aloo and curry sauce  
Root vegetable and lentil cottage pie - winter greens - roasted carrot - onion gravy  
Pearl barley risotto primavera  
Seitan and wild mushroom wellington - boulangerie potatoes - parsnip anise puree - winter greens  
Roasted pumpkin stuffed with Moroccan cous cous and smoked aubergine puree

## **Desserts**

Dark chocolate mousse with cherry compote and pistachio crumb  
Coconut rice pudding doughnuts - mango and lime coulis  
Sticky toffee pudding & salted caramel sauce  
Banana & peanut butter brownie with caramelised banana & honeycomb  
Coconut & lemongrass panacotta , mango & lime salsa & shortbread  
Port poached pear, lemon sponge & hazelnut praline  
Apple and almond crumble - gingerbread custard



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