



MENU



TOM'S KITCHEN
Bespoke quality catering



TOM'S KITCHEN
Bespoke quality catering

CARVING BOARDS

Family style sharing platters

All dishes will be served to the tables on large wooden boards for your designated guest to portion and serve. Each meat will be pre sliced, garnished and surrounded by potatoes and you just need to choose the accompaniments.

Please note all prices are subject to VAT

The cost for the following options as part of a three course meal including starter and dessert:

Pork with all accompaniments, a choice of starter and dessert: £48

•

Beef topside with all accompaniments, a choice of starter and dessert: £52

•

Lamb with all accompaniments, a choice of starter and dessert: £55

•

To add Yorkshire puddings to lamb or Pork dishes cost £1.80 per guest

•

For any additional vegetable dishes please add £3.00 per guest

Tom's Kitchen, Fare Acres Farm, Dry Drayton Road,
Oakington, Cambridge, CB24 3BD
T: 01223 237666 E: tom@toms-kitchen.com
W: toms-kitchen.com



TOM'S KITCHEN
Bespoke quality catering



Lamb option:

One whole leg of lamb per table roasted with rosemary and garlic,
Served with mint sauce on the tables

Beef option:

Joint of topside with mustard and thyme rub.
Served with Yorkshire puddings, mustard and horseradish on the tables
You can upgrade to Sirloin or Fore rib – prices upon request

Pork option:

Roast loin of pork roasted with onions and sage.
Served with crackling, wholegrain mustard and apple sauce on the tables.

**All the above will be served with large jugs of homemade gravy as well as
roast potatoes and your choice of 2 vegetable accompaniments.**

Vegetable accompaniments:

Please request anything else you may like on your menu.

Cauliflower cheese

•

Honey and thyme roasted root vegetables

•

Selection of crisp greens

•

Braised red cabbage

•

Sauté leeks (with or without cream)



Tom's Kitchen, Fare Acres Farm, Dry Drayton Road,
Oakington, Cambridge, CB24 3BD
T: 01223 237666 E: tom@toms-kitchen.com
W: toms-kitchen.com





TOM'S KITCHEN
Bespoke quality catering



Starter and dessert ideas

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

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



Tom's Kitchen, Fare Acres Farm, Dry Drayton Road,
Oakington, Cambridge, CB24 3BD
T: 01223 237666 E: tom@toms-kitchen.com
W: toms-kitchen.com





TOM'S KITCHEN
Bespoke quality catering



Tom's Kitchen, Fare Acres Farm, Dry Drayton Road,
Oakington, Cambridge, CB24 3BD
T: 01223 237666 E: tom@toms-kitchen.com
W: toms-kitchen.com

