

CHRISTMAS MENU



TOM'S KITCHEN
Bespoke quality catering



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CHRISTMAS

Please choose 1 meat or fish option and 1 vegetarian option per course and 1 dessert.
We can of course design bespoke menus to fit in with your company theme and are always happy to discuss this in person.

Canapes:

Savoury:

- Honey roast pig in blanket (only suitable if served warm)
- Mini caramelised onion sausage rolls with crackling dust
- Christmas spiced ham terrine with piccalilli puree and olive oil crouton
- Pulled turkey with 5 spice, plum sauce, spring onion and pickles
 - Turkey with Chestnut stuffing, bread sauce
 - Chicken liver parfait served on toast with cherry gel
- Smoked salmon on a chive scone with crème fraîche and chives
- Beetroot Blini topped with Prawn Mary rose and mustard cress
- Parsnip beignet with fig chutney
- Brie, cranberry puree and basil and black pepper filo baskets
- Shot of pumpkin soup with amaretto and honey crumble
- Blue cheese with port poached pear and pecan
- Manchego with prosciutto and quince jelly
- Festive Spiced Scone with Mature Cheddar Topping & Spiced Tomato & Fig Puree

Sweet:

- Mince pie cheesecake
- White chocolate and whiskey muffin
- Christmas spiced chocolate brownie with vanilla cream.
- Panettone bread and butter pudding with cream
- Fruit scone with cinnamon clotted cream and fig jam
- Orange drizzle bite with citrus curd
- Christmas pudding bon bon with coconut crumb (only suitable if served warm)

Tom's Kitchen, Fare Acres Farm, Dry Drayton Road,
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Sit down menu options:

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

Starters:

- Cauliflower and cheddar soup with toasted pine nuts and white truffle oil (GF) (V)
- Mushroom, leek and tarragon terrine with tarragon emulsion and pickled wild mushrooms (GF)
- Ham hock terrine with piccalilli, pickled vegetables, baby leaf salad (GF*)
- Prawns with Lemon and parsley, Bloody Mary dressing, cucumber, baby gem and coriander (GF)(DF)
- Chicken liver parfait with bacon and onion jam, fig and clementine salad. (GF)
- Gin cured salmon with celeriac and apple salad, herb salad (GF)

Main Course:

- Roast turkey breast with roast potatoes, Sage and onion stuffing, pigs in blankets, bacon fat sprouts & Honey glazed root vegetables and turkey gravy
- Turkey, bacon and sausage meat Ballentine with fondant potato, bacon fat sprouts, honey glazed parsnips, braised carrot, bread sauce and turkey gravy (£3 supplement)
- Slow cooked beef fetherblade with parsnips, braised red cabbage, potato terrine and bone marrow sauce (GF)
- Pressed belly of pork with crackling, Black pudding bubble and squeak, savoy cabbage, roasted apple and cider sauce
- Roasted pumpkin, sage & caramelised onion stuffing wellington with roast potatoes, sprouts, maple glazed carrots and thyme gravy (Vegan)
- Stuffed squash with charred sprouts, tenderstem broccoli, roast potatoes and sage gravy (vegan)
- Sage butter cauliflower "Kiev" with potato terrine, onion ketchup, herb carrots and salsa verde
- Fillet of salmon with shrimp butter sauce, parsley croquette, tarragon carrots and crispy sprout salad (£2 supplement)



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Desserts:

- Traditional Christmas pudding with brandy sauce and redcurrants
 - Orange and chocolate panettone pudding with vanilla custard
 - Salted caramel and banana cheesecake with fudge
 - Dark chocolate and orange torte with honeycomb
- Mulled wine poached pear and frangipane tart with baileys cream

Key:

(GF*) Means change of bread everything else GF

To add a coffee course please add £2.75 per person.

- Freshly made cafetieres with tea, decaf and herbal tea etc available
- Also add mince pies or petis fours for just £1 per person



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