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TOM's KITCHEN
Bespoke quality catering

Menu: $£ 32$ per person.
Please look through the menus below.
Please note any supplements are in addition to the prices shown below.

All prices are subject to vat.

Choose in total two meat or fish or vegetarian main items - i.e. Slow roast chicken thighs with chorizo, basil, tomato and marinated peppers.

And Salmon fillet with braised chicory and chive butter sauce
Choose any one potato or rice option
-
Choose any 2 vegetable or salad options
-
To add additional salads or main items - please see the following price guide, unless a supplement is stated

Main meat, fish, vegetarian items $£ 8.50$ per item

Salads $£ 3.50$ per salad

We provide one of everything chosen for each guest within the menu price.



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Slow roast chicken thighs with chorizo, basil, tomato and marinated peppers

## Meat Options:

Chicken breast with a tarragon and white wine sauce
-
Confit duck leg with borlotti bean cassoulet ( $£ 2$ supplement)
-
Honey roast ham served with roasted onions and mustard gravy
-
Pork loin steaks with creamed leeks, mustard and cheese sauce
-
Slow braised feather blade steak with caramelised onion and red wine sauce (£1.50 supplement)

Coq au vin (chicken supreme with mushrooms, smoked bacon, shallots and red wine sauce.
-
Pork belly with star anise and soy marinade with braised vegetables and an Asian broth.
-
Slow braised beef stew with thyme dumplings (£1 supplement)

Lamb, aubergine and potato moussaka ( $£ 2$ supplement)
-
Panko crusted chicken breast filled with garlic butter served with homemade ketchup
-
Thai style chicken curry with homemade red or green curry paste
-
Lamb tagine with chickpeas, aubergine and coriander ( $£ 2$ supplement)

Duck leg cottage pie ( $£ 2$ supplement)
-
Roast topside of beef served in gravy with Yorkshire pudding ( $£ 1.50$ supplement)
-
Pork, mushroom and mixed pepper stir fried with a smoked paprika cream sauce
-
Soy, sesame and honey marinated chicken thighs with Asian vegetable stir fry
-
Honey and mustard glazed chicken legs with a honey and mustard sauce




Fish options:

Fillet of Salmon and spinach en croute ( $£ 1.50$ supplement)
-
Smoked haddock with pesto topping and marinated fennel (£1.50 supplement)
-
Luxury fisherman’s pie (£2 supplement)
-
Salmon fillet with braised chicory and chive butter sauce ( $£ 1.50$ supplement)
-
Smoked fish and prawn chowder (£1.50 supplement)
-
Sole fillet filled with prawn mousseline and beurre blanc (£3 supplement)
-
Salmon and crab fishcakes served with onion ketchup (£1.50 supplement)

Curried monkfish fillets with curry sauce ( $£ 2.50$ supplement)
-
Breaded fillets of cod served with tartare sauce ( $£ 1.50$ supplement)
-
Fillet of salmon with dill and white wine sauce ( $£ 1.50$ supplement)


## Vegetarian options:

## Roasted vegetable frittata (v)

- 

Moroccan vegetable, aubergine and chickpea tagine (v)
-
Mushrooms and peppers in a smoked paprika sauce (v)
-
Vegetable bourguignon with thyme dumplings
-
Vegetable and GF lasagne
-
Mixed bean and Mediterranean vegetable chilli
-
Fresh herb and sun blush tomato stuffed aubergines with tomato dressing
-
Macaroni cheese with cherry vine tomatoes
-
Roasted pepper, vine tomato and oregano pasta bake
-
Mushroom wellingtons served with mushroom sauce
-
Vegetable and cauliflower curry with spring onion and coriander


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## Potato and rice options:

Buttered baby new potatoes with mint, parsley and chives (v)

## Dauphinoise potatoes

- 

Roasted new potatoes with rosemary and garlic
-
Traditional Roast potatoes
-
Mash potato with parmesan gratin
-
Basmati rice plain or with peas, spring onion and coriander
-
Traditional Bubble and squeak
-
Sauté potatoes with thyme and garlic
-
Boulangere potatoes



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## Vegetable options:

Selection of seasonal vegetables
-
Braised red cabbage
-
Swede and carrot mash with parmesan
-
Crisp green vegetables with mint butter
-
Chantenay carrots with white wine and butter emulsion
-
Roasted root vegetables with thyme and garlic
-
Roasted broccoli
-
Cauliflower cheese
-
Courgettes roasted with fennel seeds
-
Roasted Mediterranean vegetables with pesto dressing

Asian style stir fry vegetables with sesame, ginger and soy dressing
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Roasted balsamic glazed beetroot ( $£ 1$ supplement)

## Desserts: <br> £8.50 per person

Dessert will be designed to your tastes, please just discuss requirements, tastes when placing your main menu order.



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## Salad options, all served cold:

New potatoes with parsley, spring onion and wholegrain mustard mayonnaise
-
Vine tomato, red onion and basil salad with balsamic and aged olive oil dressing
-
Israeli cous cous salad with spices, fresh herbs and spring onions. (with or without feta)
-
Roasted Mediterranean vegetables with olives and lemon and basil dressing
-
Red cabbage with a sherry vinegar, lemon and brown sugar pickle

Roasted new potatoes with charred sweetcorn, peppers \& spring onion
-
Thai cucumber salad with chilli, peanuts and lime dressing
-
Charred broccoli with chili, garlic, almond and lemon
-
Panzanella salad
-
Fattoush salad
-
Cannellini beans with roasted courgettes \& tahini dressing
-
Rice salad with coconut, Curry roast vegetables and coriander
-
Fusilli pasta with pesto toasted pine nuts and parmesan
-
Slaw selection, lots of options available such as the below. More options upon request.
-Traditional coleslaw
-Asian slaw with soy and lime dressing
-Red cabbage and apple slaw
-Green cabbage, jalapeno and mint
-Broccoli, cabbage and almond


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