



M E N U



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 £42 - £50 per person – Canapes are £3 per item.

Canapes

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
Babaganoush, semi dried tomato, pickled walnut

Vegan Sliders

-Pulled jackfruit with an apple and red cabbage slaw
-Sesame and orange falafel with tomato relish and crispy onions
-Banana blossom "fish fingers" with tartare sauce and batter scraps coated in vinegar

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, olive 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



Tom's Kitchen, Fare Acres Farm, Dry Drayton Road,
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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 - greens
Roasted pumpkin stuffed with Moroccan cous cous and smoked aubergine puree
Pepper stuffed with spiced vegetables and spinach served with pesto dressing, wild rice salad and fennel.

Desserts

Dark chocolate mousse with cherry compote and pistachio crumb
Chocolate brownie with vanilla cream and macerated berries
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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