



TOM'S KITCHEN
Bespoke quality catering



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DINNER PARTY

Example 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 1 x starter – 1 x main course – 1 x dessert for your booking.

We will design all vegetarian options to best match the meat/fish option, although please feel free to request anything that you like.

All dietary requirements will also be catered for.

Our pricing goes in three tiers of silver, gold and platinum.

Silver £45 per person



Gold £49 per person



Platinum £55 per person

Step 1 – choose your budget – Step 2 – choose your menu –
Step 3 – tell us your choices or requests and start getting excited.



Tom's Kitchen, Fare Acres Farm, Dry Drayton Road,
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Silver Menus

Starters:

Cauliflower and cheddar soup with fresh granary bread (other soups are 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 bacon jam, herb salad and crispbreads

•

Halloumi fries with za'atar, shakshuka sauce & mint dressing

•

Sharing boards of sourdough, pitta breads, hummus, babaganoush, sun blush tomatoes and olives – Variations of sharing boards available on request.

•

Courgette & mint fritters, red pepper pesto, harissa dressing

•

Korean fried chicken with sesame, kimchi and coriander

•

Pork belly tostada – apple and jalapeno ketchup – charred corn



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Main course:

Chicken breast (skin on), polenta, corn, sobrasada sauce, lime

•

Pork (lightly spiced) with collard greens, creamed potato, roasted corn and a sweet & smoky gravy

•

Pork belly with dauphinoise, crackling, seasonal vegetables and mustard gravy

•

Chicken Milanese with parmentier potatoes, salsa verde & rocket salad

•

Gnocchi with squash, creamy garlic and spinach sauce, shredded greens, parmesan

•

Slow roasted pork shoulder, bubble and squeak croquette, BBQ hispi cabbage, grain mustard sauce

•

Chicken supreme with chorizo, gnocchi, roasted courgettes, red pepper and salsa verde

•

Chicken leg stuffed with red pepper mousse, parmesan creamed polenta, ratatouille parcel, basil pesto

•

Cumin baked aubergine with zesty lemon couscous, harissa & tzatziki

•

Mushroom, leek and tarragon wellington with rosemary potatoes, seasonal vegetables and tarragon sauce.



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Dessert

Double chocolate brownie with berries and orange cream

•

Sticky toffee pudding with salted caramel sauce

•

Crème Brule served with raspberry and shortbread (Brule can be flavoured)

•

Vanilla, rhubarb and custard tart with rhubarb compote

•

Cherry and apricot frangipane with kirsch cream

•

Lemon posset with lemon shortbread and cherry

•

Eton mess

•

Charred pineapple upside down cake, rum and raisin cream, pineapple crisp



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Gold menus

Any starter, main or dessert from the Silver menu are also available for this package as well as the following:

Starters

Heritage tomato salad, marinated aubergine, feta & herbs

•

Home cured gravadlax with celeriac remoulade, pumpkin seeds and baby leaf salad

•

Crispy 5 spice duck salad with mango, chilli and toasted sesame

•

Crispy soy braised pork belly, Asian slaw, sweet chilli and spring onion dressing, toasted peanut crumb

•

Pear and walnut salad with chicory and blue cheese dressing

•

Sharing boards of cured meats, sourdough and ciabatta, padron peppers, mozzarella and red pesto – Variations of sharing boards available on request.

•

Croquetas de Jamon OR Leek & Manchego croquette, pepper ketchup, parsley salad

•

Red Thai fish cakes, papaya chilli salad, fish sauce, palm sugar dressing

•

Pork & bacon terrine, Cumberland sauce, crisp breads

•

Baked Feta, roasted tomatoes, toasted almonds and flatbread

•

Parsnip 'doughnuts' – griddled pear - candied pecans – endive – blue cheese

•

Cured trout with pistachio & grapefruit



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Main course

Slow braised fetherblade steak, horseradish mash, confit carrot, savoy cabbage and pan gravy

•

Prosciutto wrapped pork fillet, colcannon potato cake, pickled fennel, celeriac purée, calvados sauce

•

Chicken and tarragon Ballotine, fondant potato, wild mushroom velouté, fine beans

•

Pan roasted salmon, parsley crush new potatoes, crayfish buerre blanc, buttered samphire

•

Corn fed chicken breast, bacon and tarragon rosti, chestnut mushroom fricassee, buttered spinach

•

Slow roasted lamb shoulder, pea puree, garlic roasted potatoes, mint salsa verde

•

Teriyaki glazed pork loin, braised vegetables, crispy noodles and an Asian broth.

•

Rosemary and garlic roast leg of lamb with potato fondant, roasted roots, baby gem, peas and lamb jus

•

Roasted sweet potato, puy lentil and spinach wellington, tenderstem broccoli, herb potato and red wine sauce

•

Stuffed squash with feta, crisp greens and roasted red pepper salsa

•

Churrasco steak with chimichurri and truffled chips

•

Chicken or Cauliflower shawarma with quinoa tabbouleh, fresh herb chutney, flatbread



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Dessert:

Vanilla and white chocolate cheesecake with raspberry coulis

•

Chocolate and rum torte with berry compote

•

Mango bavarois caramelised mango and chilli

•

Caramelised Lemon tart with lemon sauce and lemon cream

•

Pear and frangipane tart with pear puree and vanilla cream

•

White chocolate, rum and sultana bread and butter pudding with orange zest custard

•

Tiramisu with biscotti crumb & dark chocolate sauce

•

Salted caramel tart & peanut brittle crumb



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Platinum Menus

Any starter, main or dessert from the Silver and Gold menus are also available for this package as well as the following:

Starters:

- Smoked chicken salad with endive, crispy pancetta, pine nut & mustard dressing
-
- Beef carpaccio with rocket and parmesan salad, horseradish dressing OR Miso marinated beef carpaccio with marinated vegetable salad
-
- Trio of beetroot, pine nut crusted goat's cheese mousse, pesto dressing and pea salad
-
- Norfolk crab with Apple, radish and celeriac salad, crispbreads
-
- Fillet of seabass with pea risotto, balsamic reduction and herb salad
-
- Poached & smoked salmon rilette, fennel and orange salad
-
- Roasted asparagus & parmesan tart with dill hollandaise
-
- Sesame crusted Tuna, radish salad, wasabi pea puree, chilli popcorn
-
- Seared venison tartare with salted egg yolk, crispy straw potatoes

Sharing boards:

Variations on sharing available on request, lots of options available

Meat: Chorizo, Milano and prosciutto, semi dried tomatoes and olives, lemon and basil marinated mozzarella, rocket and parmesan salad, focaccia and ciabatta with dipping oils

Fish: Smoked mackerel pate, home cured gravlax, parsley, lemon and garlic prawns, rocket and fennel salad or celeriac remoulade, focaccia and ciabatta with dipping oils.



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Main course:

Pan seared salmon with pea risotto, charred baby gem, pea and smoked bacon fricassee

•

Gressingham duck breast, duck confit bon bon, smoked duck niçoise, duck fat chips

•

Miso charred King oyster mushroom, Sesame lotus root, choy sum, enoki dashi sauce

•

Fillet of beef wellington, dauphinoise potatoes, kale, confit carrots and bone marrow gravy

•

Roast rack of lamb with herb crust, celeriac and potato puree, wilted greens, confit carrots and pan gravy

•

Lamb rack, herb and goats' cheese crust, anise carrot, charred broccoli, Lamb shoulder & potato terrine – mint caper jus

•

Parsnip Rosti, Parmesan doughnuts, cardamon poached pears, Lemon basil vinaigrette. Mixed leaves.

•

Slow braised short rib, pancetta, button mushroom, potato Dijon flan, shallot, black cabbage.

OR Korean sticky braised beef rib, crispy shredded beef and vegetable fried rice, Kurozo leek sauce

•

Seabass, mussel masala, samphire bhaji, mango salsa, coconut pilau

Lamb barbacoa, black bean frigole, pico de gallo

Dessert:



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Hazelnut chocolate torte, freeze dried raspberries, raspberry coulis, Chantilly cream

•

Cinnamon & port braised pear with Bavarian cream, toasted hazelnuts

•

Passion fruit cheesecake with mango and lime salsa and tuille

•

Caramelised apple, sultana and cinnamon tart with apple puree and pouring cream

•

Lemon meringue pie - Lemon jelly, curd and cream – soft and crispy meringues, raspberries, lemon balm and pastry shards

Pecan & treacle tart, orange & whisky mascarpone

Baked chocolate tart, chocolate sauce, fresh raspberries & vanilla cream

Classic Eton mess, elderflower gel, hampagne poached strawberries, vanilla cream



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