

TOMS T TABLE

BISTRO

Toms Table Private Dining Package

At The Farm House

Toms Table Bistro, situated in Clitheroe town center, uses quality local ingredients with classical French techniques.

During the pandemic, whilst trying to open our bistro, we delved into small outside events and private dinner parties, to great success!

Thomas Drinkall, was born and bred at Bashall Eaves, growing up on a farm a mile down the road. After attending college and working locally, Tom decided to broaden his horizons working in private 5* chalets and hotels, across the French Alps, where his love of French cuisine took hold.

After spending almost 8 years in France, Switzerland and Australia, Tom returned to Clitheroe to one day set up his own bistro.

What we offer

Although we have 3 set packages available, that we can tailor make your experience and cater to any requirements. In addition, we also provide waiting and bar staff, to make your night as relaxing and carefree, allowing you to fully enjoy your evening.

Package 1: Afternoon Tea

Enjoy freshly baked homemade cakes and scones in the gardens, at the farmhouse, whilst sampling amazing savories with organic teas, cocktails, or a glass of Champagne.

(Gluten free diets can be catered for, but we do not have a vegan option at present)

With a selection of fine Teas & Cafetiere Coffee

£35 pp

Includes Gins & Cocktails (additional drinks at £5)

£45 pp

Includes a glass of Champagne (additional Champagne at £45 per bottle)

£55 pp

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Package 2: Evening Dinner

Four course evening dinner with canapes and prosecco

£60 pp

Matching wines and drink package

£35 pp

Children under 12

£30

Sample Menu

(This is a sample menu, which we can tailor to your own personal specifications)

Canapes and prosecco in the garden

Today's fresh bread

Toms Table sourdough focaccia bread with Ribble valley butter, virgin rapeseed oil & treacle vinegar

Isle of Man Scallops

With smoked bacon, Lytham asparagus, allotment herbs & Nantua butter sauce

Pan Fried Ribble Estuary Seatrout

With moules mariniere, sea vegetables & champagne cream sauce

Stuffed Whitewell estate Lamb Saddle "Belle Epoch"

With confit potatoes, peas, and broad beans & roasting juices

Lancashire Strawberries

With elderflower cream, pistachio cake & strawberry sorbet

Coffee & Homemade Macarons

(additional £5 pp)

Additional Cheese Board with Pickles & Accompaniments

(4 local cheeses £15)

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Package 3: *'Taste of the Ribble Valley'*

6 course gourmet tasting menu

6 Course Menu, Canapes, Cheese Course & Petite Fours
£90 pp

Wine & Drinks Package
£60 pp

Sample Menu

(Using the best products from our local farmers, artisans, and Clitheroe Market)

Champagne and Canapes in the garden

Today's fresh bread

Toms Table sourdough focaccia bread with Ribble valley butter, virgin rapeseed oil & treacle vinegar

English Heritage Tomatoes

With whipped goats' cheese & allotment pesto

Isle of Man Scallops

With smoked bacon, Lytham asparagus, allotment herbs & Nantua butter sauce

Pan Fried Ribble Estuary Seatrout

With moules mariniere, sea vegetables & champagne cream sauce

Stuffed Whitewell estate Lamb Saddle *"Belle Epoch"*

With confit potatoes, wild garlic peas and broad beans & roasting juices

Lancashire strawberries

With elderflower cream, pistachio cake & strawberry sorbet

Malted Chocolate Delice

With yogurt parfait, hazelnuts & salted caramel

Coffee & Homemade Macarons

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Toms Table Bar

We can also provide a small mini bar for your evening, with your own personal cocktail bar man, who will also provide local Beers/Ales, Prosecco & Spirits.

Or if you have a preference, we can sort it for you.

Allergies and Intolerances

We do our best to provide amazing food for all dietary requirements, including vegan and gluten free. So, rest assured, we will tailor the menu to everyone's personal specifications.

We will send you a guest list checker, which will need to be filled in prior to ordering.

Payment

We will require 25% deposit, 14 days prior to your booking.

If we do not receive this, we cannot guarantee your booking.

Bank details will be provided after menus have been decided and finalized.

Contact

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