TOM, DICK & HARRY’S

A stylish restaurant in the heart of Loughton that is anything but ordinary. Moreish, modern small plates, an unrivalled selection of Provence rosés, a build-your-own Bloody Mary bar, live music and carve-your-own roasts at the Sunday Roast Club are just a taste of what’s on offer at Tom, Dick & Harry’s.
PARTY PACKAGES...

Whether you’re looking to hold an intimate party with friends or host a knees-up with colleagues, we have a range of menus to suit your needs. From parties of eight to restaurant takeovers, and with signature cocktails, canapés and a bespoke Sunday roast menu, let us help you create a truly unforgettable event.

Á LA CARTE MENU

£35 PER PERSON

£40 Per person for traditional roast menu

Choose from our three-course feasting menu, featuring an array of tempting treats. Perfect for sharing with family, friends or work colleagues.

Our package includes:

Five Nibbleinis™ to share along the table
Main course or carve-your-own roasted joint for the table to share (served with all the trimmings)

Sides for the table
Dessert

Minimum of 8 people.
Private hire available for up to 150 covers.
CANAPÉ MENU

Cocktail parties come complete with a menu made up of sharing boards and sliders through to perfectly formed canapés. A host of delicious tipples are also on offer, including hand-crafted cocktails and a large selection of rosé.

**Canapés**
**Nibbles**
**Larger canapés**
**Sharing boards**

Private hire only, for up to 150 covers.

For something truly special, enquire about our additional party pleasers! From live music, to a DIY Bloody Mary bar and cocktails inspired by some of the world’s most famous Toms, Dicks and Harrys – we can tailor an event specially for you.
PARTY MENU

Whether you want to hold an intimate party with friends or host a ‘knees up’ with colleagues the Party menu is perfect for your celebrations. Minimum 8 people.

Please get in touch to discuss how we can help you plan the perfect party restaurant@tomdickandharrys.co.uk

### Nibbleinis
A selection of 5 Nibbleinis to share along the table

- Burrata, Salsa Verde, pine nuts
- Chargrilled Prawns, Chilli, Garlic butter, herb aioli
- Fried crispy Cornish squid, smoked chilli salt, pepper and lime
- Black Hand Charcuterie, tomato bruschetta
- Heritage Beetroot, ricotta, hazelnuts

### Mains

<table>
<thead>
<tr>
<th>Mains Menu</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Whole Cornish plaice, capers, parsley and butter</td>
<td>Chargrilled tuna, Romesco, almonds, grilled spring onions</td>
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<tr>
<td>Spatchcock poussin, with sumac, cumin, coriander yogurt, pomegranate</td>
<td>Dry aged Bavette steak, Béarnaise and watercress</td>
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<tr>
<td>Baked aubergine, feta cheese, spring onions, walnut</td>
<td>Selection of sides for the table</td>
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</tbody>
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### Desserts

<table>
<thead>
<tr>
<th>Dessert Menu</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vanilla pannacotta, peaches, amaretti</td>
<td>Chocolate mousse, candied peanuts, peanut butter ice cream</td>
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<tr>
<td>Sticky toffee pudding, clotted cream</td>
<td>Cheese board selected by the chef, with bread, crackers and chutney (SUPPLEMENT £5)</td>
</tr>
<tr>
<td>Tea or filter coffee</td>
<td>£3 PER PERSON</td>
</tr>
</tbody>
</table>

£35 PER PERSON

Please let us know of any dietary requirements. A discretionary 12.5% service charge will be added to your bill.

Menu subject to change. Card details taken when booking.
Perfect to share with family and friends, the Chef will perfectly roast the joint of your choice, served ready for carving by the head of the table. Minimum 8 people.

Please get in touch to discuss how we can help you plan the perfect party restaurant@tomdickandharrys.co.uk

Nibbleinis
A selection of 5 Nibbleinis to share along the table
- Burrata, Salsa Verde, pine nuts
- Chargrilled Prawns, Chilli, Garlic butter, herb aioli
- Fried crispy Cornish squid, smoked chilli salt, pepper and lime
- Black Hand Charcuterie, tomato bruschetta
- Heritage Beetroot, ricotta, hazelnuts

Roasts
The Chef will select and perfectly roast the joint of your choice served ready for carving by the head of the table with all the trimmings and traditional accompaniments

Choose between:
- Aged Rib of beef
- Aged Beef Sirloin
- Aged Rump of beef
- Rack of Middle White Pork
- Boned Leg of Essex Salt Marsh Lamb
- Free Range Herb fed Chicken

Desserts
- Vanilla pannacotta, peaches, amaretti
- Chocolate mousse, candied peanuts, peanut butter ice cream
- Sticky toffee pudding, clotted cream
- Cheese board selected by the chef, with bread, crackers and chutney (SUPPLEMENT £5)
- Tea or filter coffee
  £3 PER PERSON

£40 PER HEAD
(AGED RIB OF BEEF OR SIRLOIN £5 SUPPLEMENT)

Please let us know of any dietary requirements. A discretionary 12.5% service charge will be added to your bill.
Menu subject to change.
Host a ‘knees up’ with friends or colleagues. From tables of 8 to whole venue hire with our signature cocktails and canapés, let us know how we can create a special occasion for you at Tom, Dick and Harry’s. Private hire only.

Please get in touch to discuss how we can help you plan the perfect party: restaurant@tomdickandharrys.co.uk

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**On Arrival**

- Glass of Prosecco 9
- Mimosa 10.5
- Porn Star Martini 12.5

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**Nibbles**

- Truffle popcorn
- Nocellara Olives
- Smoked almonds
- Pork scratchings, apple sauce

£4 PER BOWL

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**Canapés**

- Chargrilled Prawns, herb aioli
- Cauliflower cheese, parmesan crisp
- Cornish crab, avocado and grapefruit
- Heritage tomato and Bocconcini mozzarella
- Chalk farm trout gravlax, dill pickled cucumber
- Roast beef, mini Yorkshire puddings, horseradish and watercress
- Cumberland sausages, glazed with honey and mustard, mash potato dip
- Beetroot and sage tart, goat’s cheese and hazelnut
- Courgette, pea and mint fritter, whipped feta dip

£3 EACH

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**Larger canapés**

- Mini Toms burger, cheddar, smoked bacon, truffle mayonnaise
- Buttermilk fried chicken, spicy peanut sauce, brioche bun
- Halloumi, smoked aubergine, pickled slaw, brioche bun

£5 EACH

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**Sharing boards**

- Selection of British Charcuterie supplied by Black Hand Foods
- Artisan Cheese board from the Cheese Merchant with bread, crackers, chutneys

£10 PER PERSON

Please let us know of any dietary requirements. A discretionary 12.5% service charge will be added to your bill.

Menu subject to change.
GET IN TOUCH...
Speak to one of the team to discuss how we can help you plan the perfect party. Let us do the hard work so you can kick back, relax and celebrate!

restaurant@tomdickandharrys.co.uk
0203 327 3333
www.tomdickandharrys.co.uk