



## ABOUT BABA

Baba Ganoush is an award-winning catering team and we love what we do! We are passionate about providing exceptional food and customer service. We believe in food that tastes delicious and that is also served with enthusiasm and a smile. Our food is sustainable and created from only the very best local ingredients and suppliers. Our team is handpicked and headhunted from the best that hospitality has to offer. Our caring and professional team offer a bespoke service tailored around what you the customer actually wants rather than a set of menus that are unchangeable! We cater to all events from small intimate parties to large feasts (up to 400) all across the North of England.

We differ slightly from some other caterers as we include the following in our menu cost per head instead of the below items being listed as separate costs:

- Complimentary Menu Tasting
- Catering event coordinator
- Dedicated chef / chef team on the day
- Uniformed waiting staff (1 per 20 guests plated / 1 per 25 guests sharing / BBQ's)
- Cutlery & crockery
- All kitchen equipment & food displays
- All travel costs

## Dietary Requirements

We cater for all dietary requirements and just ask that we are made aware of these two weeks prior to the event.

## Deposit Payment

We require a 30% deposit to secure the date within 5 working days of confirmation.

## Tastings

Tastings take place in January, February, March, April and November

## Final Number Meeting

Final numbers are due 6-8 weeks prior to your event.

## Final Payment

Final payment is due 6 weeks prior to the big day. Your final balance is calculated on your final numbers.

## Final Details

We require a detailed seating plan, confirmed menu and dietary requirements 2 weeks prior to the event.



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**CANAPE MENU**

Bao Buns - Yuzu Asian Pork Belly, Pickled Red Chilli  
 Home Smoked Salmon Blini  
 Mini Tacos with Avocado Salsa  
 Honey & Mustard Sticky Sausages  
 Mini Chorizo Sausages  
 Vol au Vents - *Coronation Chicken & Raisin Curd / Mushroom & Yorkshire Blue / Avocado & Shallot*  
 Wensleydale & Leek Bon Bon (v)  
 Arancini Bites - *Truffle Mushroom / Bolognese / Ox Cheek & Parmesan*  
 Black Pudding 'quail' Scotch Egg  
 Manchego & Cherry Rarebit (v)  
 Duck Pate with Damson Gin Chutney & Toasts  
 Goats Cheese, Fig and Honey Tartlet (v)  
 Crushed Broad Bean, Mint & Yorkshire Fettle with Extra Virgin Olive Oil (v)  
 Chorizo and Brie Bites  
 Mini Filled Potatoes with Crème Fraiche & Cured Bacon Scratchings  
 Mini Yorkshire Pudding with Roast Beef Mustard and Thyme  
 Mackerel Pate with Spiced Cucumber & Toasts  
 Stuffed Mini Heritage Tomato (v, vegan & gf)  
 Mini Scones with Jam & Cream (v)  
 Strawberries and Cream in Bamboo Boats (seasonal)  
 Mini Yorkshire Parkin Bites (v)  
 Smoked Carrot, Ricotta & Hazelnut Tart (v)  
 Crispy Ham Hock, Kimchi Mayo or Homemade Piccalilli  
 Yorkshire Blue, Grape & Port Tart (v)  
 Ox Cheek, Smoked Potato & Parmesan  
 Haggis Lollipop  
 Honey Glazed Peach & Mozzarella Bites  
 Sand Hutton Asparagus - wrapped in Parma Ham or served simply with Aioli (seasonal)  
 Mini Pies  
 Mini Gourmet Sausage Rolls

**Picnic & Meze Boards**

*Create your own with one of our chefs*

Olives | Artichokes | Sundried Tomatoes | Cheeses | Cured Meats | Rustic Bread Sticks & Dips | Sand Hutton Asparagus / Pickled Vegetables & Dips

3 Canapés per person ~£7.00 + VAT  
 4 Canapés per person ~ £8.00 + VAT  
 5 Canapés per person ~£9.00 + VAT  
 6 Canapés per person ~ £10.00 + VAT



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**AFTERNOON TEA MENU**

£30.00 per person + VAT

Includes a choice of three sandwiches, three desserts and freshly brewed Yorkshire Tea and Baba Blend Coffee made in conjunction with York Coffee Emporium

**Sandwiches**

Yorkshire Ham & Mustard  
Traditional Cucumber (v)  
Smoked Salmon & Crème Fraiche  
Yorkshire Roast Beef and Horseradish with Pickled Red Onion  
Yorkshire Cheese Savoury (v)  
Baba Ganoush with Feta (v)  
Coronation Chicken  
Hummus and Toasted Almonds (v)  
Traditional Egg & Cress  
Goats Cheese and Damson Gin Chutney (v)  
Tuna & Caper  
Pastrami & Pickle  
Avocado & Brie (v)  
Chorizo & Smoked Tomato Chutney

**Sweets**

Fruit Scone, Homemade Jam & Clotted Cream  
Chocolate éclair  
Lemon Posset  
Yorkshire Parkin  
Beetroot Brownie  
Honey & Fruit Tarts  
Mini Yorkshire Trifle  
Cinnamon Muffins with Burnt Apple Puree  
Carrot Cake with Nutmeg Cream  
Chocolate Orange Choux Buns



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# Baba Ganoush

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## GRAZING FEAST MENU

Set out on a styled rustic table with crates, slates and foliage.  
Wooden cutlery and bamboo plates included

### Menu A - £24.00 + VAT per person

Includes 2 Meats & 2 Cheeses, Focaccia, Crackers, Oatcakes, Selection of Olives & Sundried Tomatoes  
Selection of Dried & Fresh Fruits Chutneys, Honeycomb, Olive Oil, Balsamic, Butters

### Menu B - £28.00 + VAT per person

Includes 2 Meats, 2 Cheeses & Two Savoury Items (select from additional items with no charge) Focaccia,  
Crackers, Oatcakes Selection of Olives & Sundried Tomatoes Selection of Dried & Fresh Fruit Chutneys,  
Honeycomb, Olive Oil, Balsamic, Butters

### Additional Items

Whole Honey Roast Ham | Side of Salmon - £2.50 + VAT per person

Vegetable Wellington | Selection of Homemade Quiche | Gourmet Sausage Rolls | Quail Scotch Eggs |  
Selection of Homemade Pies | Pork Pies | Sticky Cocktail Sausages - £2.00 + VAT per person

### Why not add in a Pudding Table...

Choose from a selection of mini or sharing desserts for just £7.00 + VAT per person (maximum of 3 per  
table)

Macarons Mini Meringues or Sharing Meringues

Brownie Bites

Mini Lemon or Chocolate Possets

Carrot Cake

Yorkshire Parkin

Scones with Jam & Cream

Retro Sweets

Chocolate, Fruit or Lemon Tarts

Jam Roly-poly

Retro Tray Bakes: Tiffin | Rocky Road | Millionaire Shortbread | Blondies | Cherry Bakewell



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**YORKSHIRE PIE & MASH MENU**

**Menu A - £38.00 + VAT PP** ~ Main Meal with Potato Option, Two Sides & Dessert (NO STARTER)

**Menu B - £44.00 + VAT PP** ~ Starter, Main Meal with Potato Option, Two Sides & Dessert

*Starter and Dessert options can be found further on in the brochure - titled 'Starters & Desserts'*

**The Pies**

Yorkshire Beef & Ale Pie  
Game & Port Pie  
Chicken, Leek and Pancetta  
Venison Pie  
Yorkshire Lamb Hot Pot  
Chicken & Leek Pie with Hazelnut Pastry  
Chicken & Mushroom  
Creamy Golden Vegetable (v)  
Yorkshire Pork Pie  
East Coast Fish Pie  
Rabbit Pie  
Golden Beetroot Tart Tatin (v)  
Chicken & Thyme with Dry Cured Back Bacon

**Accompaniments**

Creamy Mash or Smoked Mash  
Dauphinoise  
Buttered Potatoes with Parsley  
Parmentier Potatoes  
Hasselback Potatoes  
Roast Potatoes  
Stockpot Potatoes  
Duchess Potatoes

Seasonal Vegetables / Mushy Peas / Honey Roast Carrots  
Fresh Garden Peas / Samphire / Red Cabbage with Port  
Carrot & Swede

Your Choice of Gravy Red Wine | Port | White Wine



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**YORKSHIRE PICNIC MENU**

**Menu A £32.00 + VAT** Three Mains | Three Sides | Dessert

**Menu B £36.00 + VAT** Four Mains | Three Sides | Dessert

Choose your preferred Dessert from the lists further on in our menus - titled 'Desserts'

*Additional side options at £3.00 + VAT*

**Mains**

Steak and Ale Pies | Chicken Pies  
Yorkshire Sausage Rolls | Scotch Eggs | Cheese and Onion Pasties (v)  
Chicken Skewers and Mint Yogurt Dip | Haloumi & Vegetable Skewers (v)  
Pate Platter with Breads, Oat Cakes, Chutney  
Cheese Platter with Breads, Oat cakes, chutney, Grapes and Celery (v)  
Continental Meat Platter (slices of chorizo, Salami, Pastrami with a selection of Breads and Dips)  
Yorkshire Meat Platter (slices of Ham, Beef, Chicken with a selection of Breads and Dips)  
Selection of Homemade Quiche | Feta & Broad Bean Bruschetta (v)  
Chorizo & Brie Bruschetta | Feta & Broad Bean Bruschetta (v)  
Rosemary & Lemon Chicken Drumsticks

**Sides**

New Potatoes with Aleppo Pepper and Cumin Seeds  
Corn on the Cob  
Potato Salad | Coleslaw | Mixed Leaf Salad  
Plum Tomato & Mozzarella Salad  
Roasted Beets  
Green Beans with Toasted Almonds  
Fennel & Lemon Slaw  
Pearl Cous Cous with Lemon and Pomegranate  
Peach, Honey and Mozzarella Salad  
Pickled Red Cabbage with Raisins  
Beetroot, Balsamic & Feta Salad  
Roast Courgette, Marjoram and Olive Salad  
Carrot & Caraway Salad  
Chicory & Parsnip Salad  
Roasted Red Pepper Salad with Dukkah  
Greek Salad  
Cucumber & Pickled Chilli Salad with Sesame Seeds  
Orange & Feta Salad with Candied Fennel Seeds



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## SHARING FEAST MENU

**Menu A £38.00 + VAT** 1 Main Dish | 3 Sides | Dessert

**Menu B £40.00 + VAT** 2 Main Dishes | 3 Sides | Dessert

**Menu C £42.00 + VAT** 2 Main Dishes | 4 Sides | Dessert

*Please note this menu does not include starters but this can be added on Starter and Dessert options can be found further on in the brochure - titled 'Starters & Desserts'*

*Can be served individually plated to each guest, sharing feast style to each table or as a rustic fork buffet.*

### Main Dishes

Spiced Lamb with Pomegranate & Prunes  
Jerk Spiced Pulled Pork  
Trio of Yorkshire Sausages  
Pulled Chicken with Lemon and Fennel  
Vegetarian Dahl with Roasted Squash & Pomegranate (v & vegan)  
Minced Beef (mild) Madras with Peas & Squash  
Chicken & Chorizo Bean Cassoulet with Garlic Pesto  
Mixed Bean Cassoulet with Garlic Pesto (v & vegan)  
Traditional Pulled Lamb Shoulder with Rosemary & Marjoram  
Wild Boar Cassoulet  
Moroccan Spiced Tagine (v & vegan)  
Yorkshire Beef Ragu  
Coq au Vin  
Coconut Fish Curry  
Yorkshire Meatballs

### Sides

Hasselback Potatoes | Parmentier Potatoes | Sweet Potato Wedges  
Spiced Wedges | Buttered Potatoes with Parsley | New Potatoes with Aleppo Pepper & Cumin Seeds  
Carrot, Mixed Cabbage, Pomegranate & Chilli Salad | Warm Red Cabbage & Raisins in Port  
Fennel with Pomegranate | Corn on the Cob | Potato Salad | Coleslaw | Mixed Leaf Salad  
Plum Tomato & Mozzarella Salad | Roast Beets | Green Beans & Toasted Almonds | Fennel & Lemon Slaw  
Pearl Couscous with Lemon and Pomegranate | Peach, Honey and Mozzarella Salad  
Cold Pickled Red Cabbage with Raisins | Beetroot, Balsamic & Feta Salad  
Roast Courgette, Marjoram and Olive Salad | Carrot & Carraway Salad  
Chicory & Parsnip Salad | Roasted Red Pepper Salad with Dukkah | Greek Salad  
Cucumber & Pickled Chilli Salad with Sesame Seeds  
Orange & Feta Salad with Candied Fennel Seeds



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**YORKSHIRE ROAST MENU**

Menu A £38.00 + VAT - No Starter | 1 Roast Meat. Potato Option, 2 Sides | Dessert

Menu B £44.00 + VAT - Starter | 1 Roast Meat, Potato Option, 2 Sides | Dessert

*Served feast style to the table on sharing boards*

Starter and Dessert options can be found further on in the brochure - titled 'Starters & Desserts'

**Meats**

All our meat is locally sourced from M&K Butchers, Bishopthorpe Road, York

Roast Leg of Lamb with Rosemary  
Roast Sirloin of Beef ~ £3.00 supplement  
Wensleydale Bacon Loin  
Hay Roasted Salmon  
Roast Chicken with Lemon & Thyme  
North Sea Roasted Hake  
Yorkshire Dales Saddle of Lamb ~ £3.00 Supplement  
Roast Pork with Sage & Thyme  
Whole Mushroom & Celeriac Wellington (v)

*Homemade Gravy and a selection of sauces included*

**Potatoes**

Creamy Mash | Parmentier Potatoes | Roast Potatoes  
Buttered Potatoes with Parsley | Dauphinoise Potatoes  
Duchess Potatoes | Fondant Potato | Stock Pot Potatoes  
Hasselback Potatoes

**Sides**

Bespoke Stuffing | Seasonal Roots | Creamed Leeks  
Peas a la francaise | Salt Baked Celeriac | Whole Roast Cauliflower Cheese | Honey Roast Carrots  
Green Beans with Toasted Almonds | Sand Hutton Asparagus (seasonal)  
Roasted Beets | Carrot & Swede | Bubble & Squeak | Fennel Gratin  
Yorkshire Puddings



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## BABA BBQ MENU

**Menu A £38.00 + VAT** - No Starter | Two Mains | Three Sides | Dessert

**Menu B £40.00 + VAT** - No Starter | Three Mains | Three Sides | Dessert

**Menu C £44.00 + VAT** - Starter | Three Mains | Three Sides | Dessert

*Starter and Dessert options can be found further on in the brochure - titled 'Starters & Desserts'  
Can be served as sharing feast style to each table or as a rustic fork buffet.*

### Mains

Yorkshire Gourmet Beef Burgers | Organic Chicken Burgers | Lamb Burgers with Minted Yogurt  
Mixed Bean Burger with Salsa (v) | Halloumi & Mushroom Burger (v) | Courgette & Olive Burger (v)  
*Why not choose a selection of three smaller sliders for your guests*

Jerk Spiced Rump Steak | Gammon Steak with Garlic, Parsley or Pineapple Salsa | Buttermilk Chicken  
Vegetarian Sausage (v) | Halloumi and Vegetable Skewers (v)

### Local Yorkshire Sausages

*Traditional - Black Pudding and Apple - Chorizo - Chilli - Sage & Onion*

### Chicken with a choice of marinade

*Rosemary & Thyme - Red Onion Chilli & Lime Salsa - Cajun - Jerk - Satay - Tamarind and Black Bean -  
Lemon & Coriander*

### Sides

Hasselback Potatoes | Parmentier Potatoes | Sweet Potato Wedges  
Spiced Wedges | Buttered Potatoes with Parsley | New Potatoes with Aleppo Pepper & Cumin Seeds  
Carrot, Mixed Cabbage, Pomegranate & Chilli Salad  
Fennel with Pomegranate | Corn on the Cob | Potato Salad | Coleslaw | Mixed Leaf Salad  
Plum Tomato & Mozzarella Salad | Roast Beets | Green Beans & Toasted Almonds | Fennel & Lemon  
Slaw  
Pearl Couscous with Lemon and Pomegranate | Peach, Honey and Mozzarella Salad  
Cold Pickled Red Cabbage with Raisins | Beetroot, Balsamic & Feta Salad  
Roast Courgette, Marjoram and Olive Salad | Carrot & Carraway Salad  
Chicory & Parsnip Salad | Roasted Red Pepper Salad with Dukkah | Greek Salad  
Cucumber & Pickled Chilli Salad with Sesame Seeds  
Orange & Feta Salad with Candied Fennel Seeds



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## THREE COURSE SAMPLE MENUS

*Includes Starter, Main, Dessert*

*Choose your preferred Starter and Dessert from the lists further on in our menus - titled 'Starters & Desserts'*

**£52.00 + VAT PP** for Set Menu

**£56.00 + VAT PP** for Choice Pre-Order Starter & Main (2 Starters / 2 Mains / 1 Dessert)

### Main

Duo of Yorkshire Beef - Featherblade and Ox Cheek Bon Bon  
Pan-fried Wolds Chicken Breast with Confit Leg, Crispy Chicken Skin, Bread Sauce  
Persian Stuffed Lamb Belly with Prunes & Apricots, Pearl Couscous and Minted Yogurt  
Sage Stuffed Pork Loin with BBQ Apple Bon Bon  
Coconut Dhal with Pomegranate Pearls and Caraway Chapati (v)  
Stuffed Rabbit Loin with Doreen's Black Pudding  
Yorkshire Pork Belly, Aleppo Pepper Peanuts, Black Pudding Bon Bon with Pak Choi and Pickled Walnuts  
Whole Roasted Aubergine with Spiced Chickpea with Minted Yogurt and Micro Pickled Chilli Salad (v)  
Pressed Lamb Shoulder, Crispy Lamb Belly  
Pan Fried Trout with a Potato Cake and Almond Beurre Noisette  
Yorkshire Pork Loin, Crackling, Smoked Apple Puree and Pork and Apple Bon Bon  
Wild Mushroom & Celeriac Wellington with Squash Veloute (v)  
North Sea Cod with a Lobster Bisque, Saffron Potatoes and Sea Herbs *£3.00 supplement*  
Pressed Lamb Belly, Lamb Rump with Raz el Hanout & Roasted Vegetables  
Smoked Haddock Risotto with Flat Leafed Parsley Pesto and a Poached Duck Yolk  
Stuffed Pork Loin with Apricot & Prunes  
Wild Mushroom Risotto with Truffle and Parmesan Crisp (v)  
Rack of Yorkshire Lamb with Hedgerow Crumb *£3.00 supplement*

### All dishes come with locally sourced vegetables and your choice of potato:

Creamy or Smoked Mash Potato  
Horseradish Mash  
Parmentier Potatoes  
Roast Potatoes  
Buttered Potatoes with Parsley  
Dauphinoise Potato  
Duchess Potatoes  
Fondant Potato  
Stock Pot Potatoes  
Whole Hasselback Potato  
Boulangier



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**STARTERS**

£7.00 + VAT PP (if not already included in your chosen menu)

**Soups**

Spiced Squash & Red Lentil Soup (v)

Swede & Cardamom Soup (v)

Curried Parsnip Soup (v)

Roast Tomato Soup with Slow Roasted Tomatoes (v)

Garden Pea and Watercress Soup (v)

*All soups served with rustic breads and a salted or flavoured butter*

Star Anise Poached Pear Salad with Harrogate Blue and Spiced Croutons (v)

Fig & Baked Goats Cheese Tart with Pine Nuts and Bootham Honey and Chutney (v)

Wensleydale and Leek Croquette with Creamed Leeks (v)

Honey Baked Peach and Mozzarella Salad (v)

Seasonal Sand Hutton Asparagus Risotto with an Acid Butter (v)

Seasonal Summer Vegetable Terrine with Homemade Piccalilli (v)

Candied and Golden Beetroot Filo Tart with Ricotta and a Micro Salad (v)

Smoked Salmon with Charred Pickled Cucumber, Toasts and Crème Fraiche

Potted Mackerel Pate with Pickled Cucumber and Toasts

Smoked Salmon & Yorkshire Lobster Cocktail Pickled Summer Vegetables - £1.50 supplement

Beetroot Cured Trout with a Celeriac and Apple Remoulade

Pressed Yorkshire Game Terrine with Damson Gin Chutney and Toasts

Duck Pate with Spiced Ginger Chutney and Toasts

Yorkshire Pudding with Onion Gravy

Potted Pig with Pickled Shallots

Yorkshire Rabbit Pate with Pickled Walnuts, Chutney and Toasts

**Yorkshire Sharing Boards + £2.00 PP Supplement**

*Create your own Sharing Starter with one of our Executive Chefs!*

Sample ideas below: Meats | Cheeses | Rustic Breads | Olives | Artichokes | Sand Hutton Asparagus (seasonal) | Mini Gourmet Sausage Rolls | Scotch Eggs | Pork Pies | Seafood Platters | Pate Platters | Pickled Vegetables and Radishes | Pickled Beets



**DESSERTS**

*£7.00 + VAT PP (if not already included in your chosen menu)*

Giant Macaroon - bespoke flavour  
Yorkshire Parkin with Butterscotch Sauce or Clotted Cream  
Strawberry & Champagne Cheesecake  
Chocolate Torte with Raspberries and Golden White Chocolate  
Citrus & Rum Posset with Spiced Ginger Shortbread  
The Baba Ganoush Mess (pavlova, seasonal fruits, cream)  
Yorkshire Chocolate Orange Cheesecake  
Build your own Brownie Bar! Served on rustic crates with selection of sauces / sweet treats  
Chocolate Brownie with Cream  
Lemon Tart with Italian Meringue—seasonal fruits  
Traditional Sticky Toffee Pudding  
Apple Crumble with Black Cardamom Custard  
Tiramisu  
Banoffee Pie  
Lemon Meringue Pie  
Chocolate and Avocado Alaska  
Dark Chocolate and Tonka Bean Posset with Dehydrated Raspberries  
The Baba Trifle  
Strawberries & Cream  
Traditional Cherry Bakewell  
Chocolate Tart with Chestnut Cream  
Cucumber Cannelloni, Lemon Curd with Champagne Sabayon  
Champagne Summer Pudding  
Rhubarb & Custard Crumble  
Chocolate, Cherry and Honeycomb Parfait  
Pistachio & Rose Cake  
Malted Milk Panna Cotta, Oat Cookies  
Yorkshire Curd Tart with Poached Rhubarb and Clotted Cream  
Selection of three smaller desserts on a dessert station

**Create your own bespoke Duo or Trio of Desserts from the above list + £2.00 PP Supplement**



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## A Celebration of Yorkshire £75 + VAT PP

*A bespoke menu specially created by the Baba Chefs incorporating some of Yorkshire's finest produce.*

### Starters

Yorkshire Lobster and Scallop Terrine, Whitby Crab Mousse, Caviar and Concasse Tomato

Smoked Organic Chicken Thigh, Confit Salsify, Grilled Crayfish Bisque

Poached Pears in White Port, Goats Curd, Roasted Cashews, Filo

### Main Meal

Yorkshire Beef Wellington, Truffle Pomme Anna, Malt Roasted Carrot, Port Gravy

Vegetable Pithivier, Truffle, Butterbean and White Onion Sauce

Turbot, Oyster Rockefeller, Braised Leeks, Champagne Beurre Blanc

### Dessert

Dark Chocolate and Tonka Bean Delice, Kirsch Granita

Yorkshire Rhubarb and Madeira Alaska Tart, Ginger Ice-cream

Limoncello Cucumber Cannelloni, Orange Blossom Panna cotta, Macadamia Praline

Includes Freshly Brewed Tea and Coffee with Mini Macaroon



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**CHILDREN'S MENU**

Under Five's ~ Complimentary Smaller portion of Adult's Menu or Children's Menu

Under Ten's Children's Menu ~ £10.00 + VAT Or Half Price of Adult's Menu

**Starters**

Cheesy Garlic Bread

Crudités and Hummus

Prawn Cocktail

Chicken Goujons and Dips

Soup

**Mains**

Homemade Chicken Nuggets, Chips and Beans

Yorkshire Sausage, Mash & Organic Vegetables

Baba Burger with Wedges and Beans

Fish Finger Sandwich with Chips and Mushy Peas

Vegetable Baba Burger with Wedges and Beans (v)

Tomato and Chicken Pasta

**Dessert**

Knickerbocker Glory

Brownie Surprise

Baba Mess

Mud Pie

Chocolate Cheesecake



**ADDITIONAL ITEMS**

Homemade Bread with Two Flavoured Butters ~ £3.00 + VAT PP

Homemade Bread with Two Dips ~ £3.50 + VAT PP

**The Butters** ~ Salted / Wild Garlic / Beetroot / Burnt / Cardamom / Smoked / Balsamic

**The Dips** ~ Balsamic / Olive Oil / Aioli / Wild Garlic Pesto / Tzatziki / Baba Ganoush / Hummus

**The Breads** ~ Sourdough / Focaccia / Farmhouse White or Brown / French Stick / Beetroot Bread Seeded / Ciabatta / Individual Mini Loaves / Olive Bread / Gluten Free Bread / Vegan Bread

**Cheese Board**

3 Cheeses with Oatcakes, Figs, Grapes and Homemade Chutney - £7.50 + VAT

4 Cheeses with Oatcakes, Figs, Grapes and Homemade Chutney - £9.00 + VAT

5 Cheeses with Oatcakes, Figs, Grapes and Homemade Chutney - £10.50 + VAT

*Can be served as a sharing board per table / individual plate per person / rustic cheese table*

*Or why not wow your guests with a three, four or five tier Cheese Cake with oat cakes, rustic breads, chutneys, grapes, figs and celery. Speak to one of our team for a bespoke cheese quote!*

**Freshly Brewed Tea & Coffee**

Baba's Own Blend of Coffee from The York Coffee Emporium and Yorkshire Tea

£1.50 + VAT Baba's Own Blend of Coffee from The York Coffee Emporium, Yorkshire Tea

£2.50 + VAT To include Petit Fours

Choose From

*Chocolates | Mini Brownie | Chocolate Truffles | Yorkshire Parkin*



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**LIGHT BITES AND EVENING INSPIRATION**

**Hot Sandwiches**

One Filling ~ £8.50 + VAT PP | Two Fillings ~ £10.00 + VAT PP

*(All sandwiches served on freshly baked white or brown rolls - GF & Vegan available)*

Gourmet Hot Dogs or Gourmet Beef Burgers

Yorkshire Pulled Pork with Lightly Spiced Apple Sauce & Stuffing

Roast Chicken with Sage & Onion Stuffing

Hot Gammon with Homemade Piccalilli or Honey & Mustard

Wolds Sausage Sandwich | Vegetarian Sausages (v) | Yorkshire Wolds Bacon Sandwich

Marinated Halloumi and Vegetables (v)

Yorkshire Cheddar Toasties (v)

**Pie & Peas**

One Pie ~£10.50 + VAT PP

Choice of Two Pies ~ £12.50 + VAT PP

**Ploughman's Picnic**

Two Items ~ £8.50 + VAT PP

Three Items ~ £10.50 + VAT PP

Cheese & Onion Pasty | Pork Pies | Sausage Rolls | Quiche | Scotch Eggs | Meat Pie | Chicken Pie

**Rustic Burrito Station**

One Filling ~ £12.00 + VAT PP

Two Fillings ~ £14.00 + VAT PP

*Choice of either Chicken / Beef / Vegetable / Pork*

*With refried beans and rice in a soft tortilla wrap with homemade salsa, guacamole and sour cream Styled on rustic crates, slates and chopping boards in kraft paper holders.*



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