



**BABA GANOUSH**  
**WEDDINGS & SPECIAL EVENT MENUS**  
**2021**



## **BABA GANOUSH CATERING**

We are an award-winning catering team that love what we do! The team at Baba Ganoush are passionate about providing spectacular food and exceptional customer service. We believe in food that looks and tastes delicious and is served with enthusiasm and a smile!

Our food is created from the very best ingredients sourced from our local, Yorkshire suppliers. Food is such an important part of your event, which is why we offer a bespoke service that is tailored around what you, the customer, wants. we cater to all events from small intimate gatherings to larger parties.

Included in our cost per head are the following items:

- ❖ Catering Event Coordinator to assist you with all catering plans
- ❖ Dedicated Head Chef & Chef Team on the day
- ❖ Uniformed Waiting Staff
- ❖ Silver Cutlery & White crockery \*coloured cutlery and crockery at additional cost
- ❖ Complementary menu tasting for up to 4 guests

### **Additional Costs**

- ❖ £250.00 + VAT Standard Set Up Fee  
(Covers us coming and setting up kitchen, equipment hire and test.  
Some dishes may require a higher level of kitchen set up so this would need to be discussed at point of menu selection)
- ❖ White Linen Napkin - £1.00 + VAT per napkin
- ❖ Linen Tablecloth - £12.50 + VAT per cloth \*all sizes and quantities must be specified. Please note linen will be required for the wedding day and for breakfast in the ballroom.

\*Please note that we do require a catering space / tent with power and ample surface space for food preparation / trestle tables. This needs to be under cover and attached to where you intend to have the food served. This should be provided by your venue or tent / marquee company. We do not provide catering tents).

### **Dietary Requirements**

We cater for all dietary requirements and just ask that we are made aware of these at least two weeks prior to the event. **Vegan, GF, DF Options available on request.**

### **Deposit Payment & Instalment Payment**

To secure your date, we require a 25% deposit and completed contract within 3 working days of confirmation. A further payment of 10% is due the December prior to the event.

### **Final Number Meeting & Final Payment**

Final numbers are due 10 weeks prior to your event. Final payment is due two month prior to the big day. Your final balance is calculated on your final numbers.

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GUIDING YOU STEP BY STEP

**1. Contract and Deposit**

To secure your date we require signed contact and 25% deposit payment.

**2. The Tasting**

We conduct all tastings in off peak months. We have appointment slots throughout the day on Saturdays and Thursday evenings (6pm and 6:30pm appointments) subject to availability. Tastings typically take 1.5 – 2 hours and are for up to 4 guests, including yourself. A date for your tasting must be booked in within 4 weeks of confirmation.

**3. Three Month Prior - Helping Hand Appointment**

Three months prior to the event is a great time to catch up and go through final details such as guest numbers, timings, menu choices and dietary requirements. From this meeting your event coordinator will complete a draft copy of your Action Plan to send for you to check.

**4. Two Months Prior – Final Numbers**

We require confirmation of total guest numbers so that we can raise your total invoice.

**5. Two Months Prior - Final Payment**

We require your remaining balance to be paid in full 8 weeks prior to the event. Please note late payments will incur an admin fee.

**6. Two Week Prior – Table Plans and Dietary Information**

At least two weeks prior to the event, we require finalised table plans with names and dietary requirement information. Please note any pre-order must be sent across on a detailed plan and we advise that you have your guests' choices written on their name cards or somewhere visible on the table.

**7. One Week Prior - Final Action Plan**

Your finalised action plan will be sent for your approval and then forwarded on to the venue.

**8. The Event!**

The day has come – get ready to feast and have fun!

If you have any questions, please do let us know. We have an open-door policy and are always happy to help where we can. Our office always has coffee and cake on the go!

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## CANAPE MENU

### **Meat**

Duck Pate with Damson Gin Chutney  
Crispy Chicken with Kimchi Mayo  
Mini Minced Black Pudding 'quail' Scotch Egg  
Chorizo, Black Pudding & Quail Egg Stack  
Arancini Bites – Bolognese or Ox Cheek & Parmesan  
Mini Toad in the Hole (*please note this is a Yorkshire Portion*)  
Mini Filled Potatoes with Crème Fraiche & Cured Bacon Scratchings  
Mini Yorkshire Pudding with Roast Beef & Gravy (*please note this is a Yorkshire Portion*)  
Sand Hutton Asparagus - wrapped in Parma Ham or served simply with Aioli (*seasonal*)  
Crispy Ham Hock with Rum Roasted Pineapple Chutney  
Ox Cheek, Smoked Potato & Parmesan Spoon  
Honey & Mustard Sticky Sausages  
Chorizo & Brie Bites  
Mini Pies

### **Fish**

Home Smoked Salmon Blini, Crème Fraiche, Dill  
Mackerel Pate with Spiced Cucumber on Toasts  
Mini Thai Fishcakes with Sweet Chilli Dipping Sauce  
Prawn Skewers with Sweet Chilli Dip  
Mini Fish & Chips with Mushy Peas

### **Vegetarian / Vegan**

Mini Tacos with Avocado Salsa & Micro Coriander (VE)  
Wensleydale & Leek Bon Bon  
Manchego & Cherry Rarebit  
Buffalo Mozzarella & Tomato Skewer  
Ribblesdale Goats Cheese, Fig & Honey Tartlet  
Crushed Broad Bean, Mint & Yorkshire Fettle Filo Cone with Extra Virgin Olive Oil (VE)  
Stuffed Mini Heritage Tomato (VE)  
Smoked Carrot, Ricotta & Hazelnut Tart  
Honey Glazed Peach & Mozzarella Bites  
Yorkshire Blue, Grape & Port Tart  
Arancini Bites - *Truffle Mushroom*  
Mushroom & Yorkshire Blue Vol au Vents  
Yorkshire Rarebit Tartlet  
Seasonal Vegan Vol au Vents (VE)

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## AFTERNOON TEA

*Includes a choice of four finger sandwiches per person, mini scone with jam & cream, two desserts  
Served with freshly brewed Yorkshire Tea and Baba Blend Coffee made in conjunction with York Coffee Emporium*

### **Sandwiches**

*A Choice of 4*

Yorkshire Ham & Mustard

Traditional Cucumber (v)

Smoked Salmon & Crème Fraiche

Yorkshire Roast Beef & Horseradish with Pickled Red Onion

Yorkshire Cheese Savoury (v)

Baba Ganoush with Feta (v)

Coronation Chicken

Hummus & Toasted Almonds (v)

Traditional Egg & Cress

Goats Cheese & Damson Gin Chutney (v)

Tuna & Caper

Pastrami & Pickle

Avocado & Brie

Chorizo & Smoked Tomato Chutney

### **Sweets**

*A Choice of 2*

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

Seasonal Macaroon

Chocolate & Tonka Bean Pots

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## GRAZING FEAST MENU

### **Grazing Feast with foliage and rustic set-up**

*\*minimum number of 30 guests\**

A selection of Breads, Crackers, Chutney, Oils, Butters, Olives & Dried Fruits

A selection of Cheeses (3)

A selection of Cured Meats (3)

Two Salads (select from list below)

### **Salads**

*A Choice of 2 included in the above price.*

Carrot, Mixed Cabbage, Pomegranate & Chilli Salad / Corn on the Cob / Purple Potato Salad

Plum Tomato, Basil & Mozzarella Salad / Green Beans & Toasted Almonds / Fennel & Lemon Slaw

Pearl Couscous with Mediterranean Vegetables, Lemon & Pomegranate / Chicory & Parsnip Salad

Greek Salad / Beetroot, Balsamic & Feta Salad / Roast Courgette, Marjoram & Olive /

Roasted Red Pepper & Dukkah / Cucumber & Pickled Chilli Salad with Sesame Seeds

Orange & Feta Salad with Candied Fennel Seeds / Roasted Mediterranean Vegetables / Walldorf Salad

Roast Cauliflower with Ras el Hanout, Dried Cranberries, Nuts, Pomegranate

Greek Quinoa with Avocado, Feta Artichoke Hearts, Olives, Cucumber and Cherry Tomatoes

Fennel with Orange & Pomegranate with optional Feta / Watercress and Micro Lettuce

Sea Salt & Cracked Black Pepper Tomato Salad / Peach & Mozzarella Salad with Botham Honey & Herbs

Asparagus & Mozzarella with Micro Salad, Pine Nuts and Raspberry Vinaigrette

## **ADDITIONAL ITEMS**

***£1.50 + VAT pp for each additional item***

Halloumi & Mushrooms with Pesto

Mini Pies with a choice of filling

Chicken Skewers & Mint Yogurt Dip

Haloumi & Vegetable Skewers (v)

Selection of Homemade Seasonal Quiche

Duck Pate with Star Anise

Gourmet Sausage Rolls

Additional Salads

Scotch Eggs

Pork Pies

***£3.00 + VAT PP for each additional item***

Home Smoked Side of Salmon

Whole Honey Roast Ham

Garlic & Chilli Prawns

Yorkshire Beef

***Add in a Mini Dessert for £2.00 + VAT per item***

Macaroons / Mini Meringue Mess / Carrot Cake / Yorkshire Parkin

Brownie Bites (Plain, Cherry, Peanut Butter) / Mini Limoncello Possets / Jam Roly-Poly

Mini Marble Chocolate & Tonka Bean Possets / Mini Scones with Jam & Cream

Retro Tray Bakes (Tiffin, Rocky Road, Millionaire Shortbread / Cherry Bakewell)

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## LIGHT LUNCH MENU

*\*minimum of 30 guests\**

### **Open Sandwiches - A Choice of 3**

Yorkshire Beef with Dill Pickles, Mustard & Rocket  
Roasted Beet Hummus & Yorkshire Fettle (V)  
Home Smoked Beetroot Salmon & Horseradish  
Wolds Ham Hock with Pineapple Salsa  
Yorkshire Cheese Savoury with Spring Onion (V)  
Ribblesdale Goats Cheese & Fig Chutney (V)  
Avocado, Lime & Chilli (VE)  
Traditional Egg & Micro Cress

### **Salads - A Choice of 3 Included**

Carrot, Mixed Cabbage, Pomegranate & Chilli Salad / Corn on the Cob / Purple Potato Salad  
Plum Tomato, Basil & Mozzarella Salad / Green Beans & Toasted Almonds / Fennel & Lemon Slaw  
Pearl Couscous with Mediterranean Vegetables, Lemon & Pomegranate / Chicory & Parsnip Salad  
Greek Salad / Beetroot, Balsamic & Feta Salad / Roast Courgette, Marjoram & Olive /  
Roasted Red Pepper & Dukkah / Cucumber & Pickled Chilli Salad with Sesame Seeds  
Orange & Feta Salad with Candied Fennel Seeds / Roasted Mediterranean Vegetables / Walldorf Salad  
Roast Cauliflower with Ras el Hanout, Dried Cranberries, Nuts, Pomegranate  
Greek Quinoa with Avocado, Feta Artichoke Hearts, Olives, Cucumber and Cherry Tomatoes  
Fennel with Orange & Pomegranate with optional Feta / Watercress and Micro Lettuce  
Sea Salt & Cracked Black Pepper Tomato Salad / Peach & Mozzarella Salad with Botham Honey & Herbs  
Asparagus & Mozzarella with Micro Salad, Pine Nuts and Raspberry Vinaigrette

### **Additional Items - £3.00 + VAT pp**

Home Smoked Salmon / Duck Pate with Star Anise  
Gourmet Sausage Rolls / Mini Pies / Halloumi & Mushroom with Pesto, Rocket  
Yorkshire Chorizo & Smoked Tomato Quiche / Goats Cheese & Sand Hutton Asparagus Quiche  
A selection of Yorkshire Cheeses / A selection of Yorkshire Meats  
Rustic Breads with Flavoured Butters & Oils

### ***Add in a Mini Dessert for £2.00 + VAT per item***

Macarons / Mini Meringue Mess / Carrot Cake / Yorkshire Parkin  
Brownie Bites (Plain, Cherry, Peanut Butter) / Mini Limoncello Possets / Jam Roly-Poly  
Mini Marble Chocolate & Tonka Bean Possets / Mini Scones with Jam & Cream  
Retro Tray Bakes (Tiffin, Rocky Road, Millionaire Shortbread / Cherry Bakewell)

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## FINE DINING MAIN OPTIONS

### **Lamb**

Yorkshire Lamb Shank and a Red Wine Reduction  
Duo of Lamb: choice of either Pressed Shoulder / Crispy Lamb Belly / Hot Pot / Herb Crusted Cutlet  
Yorkshire Rack of Lamb with Hedgerow Crumb - £3.00 + VAT pp supplement

### **Beef**

Yorkshire Featherblade of Beef with Port Reduction  
Poached Fillet of Beef in Port with Wild Garlic and Pernod Risotto - £3.00 + VAT pp supplement  
Pressed Beef Shin, Pecorino Mash, Crispy Cavalo Nero, Smoked Garlic Sauce  
Yorkshire Beef Wellington & Truffle Pomme Anna - £5.00 + VAT pp supplement (full venue kitchen needed)  
Flat Iron Steak\*, Mushroom, Slow Roast Tomato, Frites & Baba Butter  
*\*plus a choice of sauce: Peppercorn / Bearnaise / Salsa Verde*

### **Poultry, Duck & Game**

Wolds Duo of Chicken (Breast & Wild Garlic Kiev Bon Bon)  
Duck Breast, Confit Leg Spring Roll, White Onion Sauce and Port Reduction  
Hay Roasted Saddle of Venison, Onion & Liquorice Gravy - £3.00 + VAT pp supplement  
Coq au Vin with Normandy Mash and Red Cabbage

### **Pork**

Pork Ballotine with Apple Croquette & Calvados Jus  
Pork Belly with Granny Smith Apple Sauce  
Pork Loin with Black Pudding Bon Bon

### **Vegetarian**

*Dishes can all be adapted to be Vegan*  
Wild Mushroom & Celeriac Wellington with Squash Velouté  
Vegetable Pithivier, Truffle, Butterbean & White Onion Sauce  
Chestnut, Spinach & Yorkshire Blue en Croute  
Seasonal Risotto served in a Whole Onion  
Vegetable Cobbler

### **Fish & Seafood**

Smoked Haddock Risotto with Flat Leafed Parsley Pesto  
Pistachio Crusted Hake, Sautéed Greens, Crushed Potato, Wild Garlic Oil  
Monk Fish, Puy Lentils & Smoked Pancetta- £3.00 + VAT pp supplement  
Roast Cod, Spiced Squash Puree, Samphire, Sea Herb Bhaji, Raita  
*No Potato Required with any of the Fish Dishes*

*Our dishes come with locally sourced seasonal organic vegetables from Goodness Vegetables and are served with your choice of Mashed Potato, Dauphinoise, Boulanger or Fondant (unless stated in the description).  
All meat is sourced locally from William Peat Butchers, Barnard Castle.*





### YORKSHIRE ROAST MAIN OPTIONS

*Yorkshire Roast Menu includes 1 Meat Option, 1 Potato Option, Seasonal Organic Vegetables, Homemade Gravy & a Selection of Sauces. Served sharing style to the tables with a carving knife and fork.*

*Please note that Yorkshire Puddings are included with all Roast Dinners.*

#### **Meats**

*All our meat is locally sourced from William Peat Butchers.*

Roast Leg of Lamb with Rosemary  
Roast Sirloin of Beef ~ £2.00 supplement  
Wensleydale Bacon Loin  
Hay Roasted Salmon  
Herb Crusted Cod  
Silverside of Beef  
Roast Chicken with Lemon & Thyme  
North Sea Roasted Hake  
Yorkshire Dales Saddle of Lamb ~ £2.00 Supplement  
Roast Pork with Sage & Thyme  
Whole Mushroom & Celeriac Wellington (VE)

#### **Potatoes**

Creamy Mash / Parmentier Potatoes / Roast Potatoes / Dauphinoise Potatoes / Duchess Potatoes  
Pomme Anna / Stock Pot Potatoes / Hasselback Potatoes



### YORKSHIRE PIE & MASH MAIN OPTIONS

*Yorkshire Pie & Mash Menu includes 1 Pie Option, 1 Potato Option, Seasonal Vegetables OR Peas, Homemade Gravy & a Selection of Sauces.*

#### **The Pies**

Yorkshire Beef & Ale

Game & Port

Chicken, Leek & Pancetta

Venison Pie - £2.00 + VAT pp supplement

Creamy Golden Vegetable (V)

East Coast Fish

Turkey & Stuffing

Golden Beetroot Tart Tatin (V)

Sweet Potato, Goats Cheese & Lentils (V)

Saag Paneer (V)

#### **Potatoes**

Creamy Mash / Smoked Mash / Mustard Mash

Parmentier Potatoes / Hasselback Potatoes

**All pies can be adapted to Gluten Free  
All vegetarian pies can be adapted to Vegan.**

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## SHARING FEAST MAIN OPTIONS

### Main Dishes

Spiced Lamb with Pomegranate & Prunes  
Steak Tagliata with Rocket & Parmesan  
Pulled Chicken with Lemon & Fennel  
Seasoned Chicken (Choice of Breast / Thighs / Wings)  
Traditional Pulled Lamb Shoulder with Rosemary & Marjoram  
Vegetable Dahl with Roasted Squash & Pomegranate (V)  
Whole Salmon - £2.00 + VAT pp supplement  
Sliced Rump Steak - £2.00 + VAT pp supplement  
Chicken & Chorizo Bean Cassoulet with Pesto  
Mixed Bean Cassoulet with Pesto (V)  
Pork Tenderloin with Salsa  
Moroccan Spiced Tagine  
Jerk Spiced Pulled Pork  
Yorkshire Beef Ragu  
Beef Stroganoff  
Coq au Vin  
Coconut Fish Curry  
Bacon Joint

### Sides

Hasselback Potatoes / Sweet Potato Wedges / Yorkshire Buttered Potatoes / New Potatoes with Sumac

Carrot, Mixed Cabbage, Pomegranate & Chilli Salad / Corn on the Cob / Purple Potato Salad  
Plum Tomato, Basil & Mozzarella Salad / Green Beans & Toasted Almonds / Fennel & Lemon Slaw  
Pearl Couscous with Mediterranean Vegetables, Lemon & Pomegranate / Chicory & Parsnip Salad  
Greek Salad / Beetroot, Balsamic & Feta Salad / Roast Courgette, Marjoram & Olive /  
Roasted Red Pepper & Dukkah / Cucumber & Pickled Chilli Salad with Sesame Seeds  
Orange & Feta Salad with Candied Fennel Seeds / Roasted Mediterranean Vegetables / Walldorf Salad  
Roast Cauliflower with Ras el Hanout, Dried Cranberries, Nuts, Pomegranate  
Greek Quinoa with Avocado, Feta Artichoke Hearts, Olives, Cucumber and Cherry Tomatoes  
Fennel with Orange & Pomegranate with optional Feta / Watercress and Micro Lettuce  
Sea Salt & Cracked Black Pepper Tomato Salad / Peach & Mozzarella Salad with Botham Honey & Herbs  
Asparagus & Mozzarella with Micro Salad, Pine Nuts and Raspberry Vinaigrette

### Sauces (select a sauce to accompany your feast)

Salsa Verde / Green Mango Salsa / Port Reduction / Summer Jus / Red Onion Chilli & Lime Salsa  
Satay Sauce / Pesto / Tzatziki / Raita

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## BABA BBQ MAIN OPTIONS

### Main Dishes

Gammon Steak with Garlic, Parsley or Pineapple Salsa  
Sticky Pork Ribs with your choice of marinade  
Minute Steak with your choice of sauce  
Whole Wolds Chicken with your choice of marinade  
Lamb Burgers with Minted Yogurt - £2.00 + VAT *pp supplement*  
Rump Steak with your choice of marinade – *Supplement £2.00 + VAT PP*  
King Prawns - £3.00 + VAT *pp supplement*  
Mixed Bean Burger with Salsa (VE)  
Halloumi & Mushroom Burger (V)  
Yorkshire Gourmet Beef Burgers  
Courgette & Olive Burger (VE)  
Organic Chicken Burgers  
Roast Salmon  
Vegetarian Sausage (V)  
Halloumi & Vegetable Skewers (V)  
Local Yorkshire Sausages (Traditional / Black Pudding & Apple / Chorizo / Chilli / Sage & Onion)

### Sides

Hasselback Potatoes / Sweet Potato Wedges / Yorkshire Buttered Potatoes / New Potatoes with Sumac

Carrot, Mixed Cabbage, Pomegranate & Chilli Salad / Corn on the Cob / Purple Potato Salad  
Plum Tomato, Basil & Mozzarella Salad / Green Beans & Toasted Almonds / Fennel & Lemon Slaw  
Pearl Couscous with Mediterranean Vegetables, Lemon & Pomegranate / Chicory & Parsnip Salad  
Greek Salad / Beetroot, Balsamic & Feta Salad / Roast Courgette, Marjoram & Olive /  
Roasted Red Pepper & Dukkah / Cucumber & Pickled Chilli Salad with Sesame Seeds  
Orange & Feta Salad with Candied Fennel Seeds / Roasted Mediterranean Vegetables / Walldorf Salad  
Roast Cauliflower with Ras el Hanout, Dried Cranberries, Nuts, Pomegranate  
Greek Quinoa with Avocado, Feta Artichoke Hearts, Olives, Cucumber and Cherry Tomatoes  
Fennel with Orange & Pomegranate with optional Feta / Watercress and Micro Lettuce  
Sea Salt & Cracked Black Pepper Tomato Salad / Peach & Mozzarella Salad with Botham Honey & Herbs  
Asparagus & Mozzarella with Micro Salad, Pine Nuts and Raspberry Vinaigrette

### Sauces (select a sauce to accompany your feast)

Smokey BBQ / Sweet Chilli / Salsa Verde / Green Mango Salsa / Port Reduction / Summer Jus  
Red Onion Chilli & Lime Salsa / Satay Sauce / Pesto / Tzatziki / Raita

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## STARTERS

*Included in all two or three course menus.*

### **Soup**

Yorkshire Onion Soup with Wensleydale Crouton  
Spiced Squash & Red Lentil Soup  
Curried Parsnip Soup with Crispy Parsnips  
Roasted Tomato Soup with Slow Roasted Tomatoes  
Garden Pea & Watercress Soup  
Leek & Potato Soup (not as we know it!)

*All soups served with rustic breads from Haxby Bakehouse with a salted and flavoured butter*

### **Fish**

York Gin & Organic Beetroot Cured Trout with Celeriac & Apple Remoulade  
East Coast Fishcakes with Samphire & Sea Herbs  
King Prawn & Crayfish Cocktail, Pickled Vegetables  
Whitby Crab with Cucumber Caviar and Green Mango Salsa  
Squash Risotto with Scallops, Back Bacon & Crispy Sage - £1.50 + VAT supplement PP

### **Game, Meat & Poultry**

Pistachio Ham & Chicken Terrine with Micro Watercress Salad & Baba Piccalilli  
Carpaccio of Beef with Micro Rocket, Parmesan & Black Truffle - £2.00 + VAT PP supplement  
Duck Pate with Homemade Damson Gin Chutney & Toasts  
Bolognese Arancini with Spiced Arrabiata Sauce  
Yorkshire Chorizo, Fettle and Heritage Tomato Salsa Bruschetta

### **Vegetarian / Vegan**

Roasted White Onion Risotto in Whole Roasted Onion with Hedgerow Crumb (VE)  
Truffle Mushroom Arancini (VE) with Mushroom Ketchup (V)  
Wensleydale & Leek Croquette with Creamed Leeks (V)  
Goats Cheese Log with Meadow Flower Crust, Fig Chutney and Mini Loaf (v)  
Confit Beef Tomato & Mozzarella Salad with Balsamic Caviar and Micro Basil (V)  
Candied & Golden Beetroot Filo Basket with Homemade Ricotta & a Micro Salad (V)  
Asparagus & Filo Twists with Aged Pecorino and Hollandaise (V)  
Yorkshire Pudding with Onion Gravy (V)

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## SHARING STARTER PICK LIST

*Served with Rustic Bread, Olive Oil and Balsamic*

*Select 5 individual items from the below list:*

### **Inspired by The Med**

**Meat** - Parma Ham / Salami Milano / Salami Napoli / Chorizo / Serrano / Bresaola / Chorizo in Red Wine

**Cheese** - Taleggio Cheese / Manchego / Gorgonzola / Brie / Vintage Cheddar / Herby Feta Cubes

**Dips** – Pesto / Hummus / Tzatziki / Sour Cream / Aioli

**Nibbles** – Olives / Artichokes / Sun Dried Tomatoes / Salt & Pepper Tomatoes / Pickled Beets

Padron Peppers / Meatballs in Tomato Sauce / Patatas Bravas

**Mini Arancini** – Truffle & Mushroom / Bolognese / Ox Cheek & Parmesan

### **Inspired by Yorkshire**

Quail & Black Pudding Scotch Eggs

Mini Pies

Mini Quiche

Pickled Onions

Mini Pork Pies

Crispy Ham Hock

Pork Scratchings

Pigs in Blankets

Gherkins

Crispy Chicken Bites

Asparagus & Parmesan Twists (*seasonal*)

Dried Fruits & Figs

Wensleydale Bon Bons

Mini Yorkshire Puddings

### **Inspired by the Sea**

Mackerel Potted Pate

Hot Smoked Salmon

York Gin Cured Trout

Pint of Prawns

Mini Fishcakes (Thai or Traditional)

Cod Goujons

Scampi

Whitebait

Pickled Octopus

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## DESSERTS

*Included in all two or three course menus.*

The Baba Ganoush Mess (Pavlova, Seasonal Fruits, Cream)  
Tarte au Citron with Tempered Chocolate Sphere with Limoncello Cream  
Traditional Sticky Toffee Pudding with Butterscotch  
Yorkshire Curd Tart with Poached Rhubarb & Clotted Cream  
Spiced Rhubarb Crème Brulee with Ginger Brandy Snap  
Malted Milk Panna Cotta, Oat Cookies, Raspberry  
Dark Chocolate & Tonka Bean Delice with Poached Pear  
Hazelnut & Caramel Chocolate Tart with Chocolate Mousse  
Traditional Tiramisu

### **Giant Macaroon**

Apple & Bramble / Rhubarb & Custard / Raspberry & Champagne

### **Cheesecake**

Strawberry & Champagne / Salted Caramel / Raspberry & White Chocolate / Chocolate Orange

### **Posset**

Citrus & Rum with Spiced Ginger Shortbread / Limoncello with Brambles  
Chocolate & Tonka Bean with Raspberries

### **Crumble**

Apple Crumble with Black Cardamom Custard or Rhubarb & Custard Crumble

### **Why not upgrade to:**

Duo of Mini Desserts

Trio of Desserts

*\*Duos and trios must be selected from the cold desserts.*



**MINI SHARING DESSERTS**

*Either served to each guest table or displayed on a dessert table*

*Select three individual items from the below list:*

Pistachio Financier

Marbled Chocolate Pots with Tonka

Mini Yorkshire Parkin & Clotted Cream

Chocolate Torte

Mini Mess

Mini Cheesecake

Mini Creme Brulee

Cherry Bakewell Tart

Mini Tiramisu

Trifle Pots

Brownie

Rocky Road

Lemon Tart

Chocolate Tart

Yorkshire Curd Tart

Macaroons

Lavender & Pistachio Cake

Bowls of Strawberries & Cream (*Seasonal*)



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## CHILDRENS MENU

Children under three ~ **Complimentary**

Children under ten ~ **£12.00 + VAT pp**

*Please note: all children must have the same menu unless they have dietary requirements*

### **Starters**

Cheesy Garlic Bread (V)

Crudités & Hummus (V)

Prawn Cocktail

Chicken Goujons with Dips

Soup of your choice with rustic bread

### **Mains**

Homemade Chicken Nuggets, Chips & Beans

Yorkshire Sausage & Mash with Organic Vegetables

Baba Burger with Chips & Beans

Baba Bean Burger with Chips & Beans (VE)

Hot Dog with Chips & Beans

Fish Finger Sandwich with Chips & Peas

Cheesy Tomato Pizza (V)

### **Dessert**

Brownie Surprise (V)

Baba Mess (V)

Mud Pie (V)

Banana Split (v)

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## LIGHT BITES & EVENING INSPIRATION

*All our Evening Food is served in recyclable and biodegradable kraft paper boxes.*

*Please note we are unable to cater splits in options & at least 80% of your full guest numbers must be catered for.*

### **Bao Buns**

One Filling

*Sticky Asian Pork / Chilli Crispy Chicken / Hoisin Steamed Mushroom (V)*

*Salt & Pepper Tofu (V) / Teriyaki Pulled Beef*

### **Hot Sandwiches**

All sandwiches served on freshly baked white or brown rolls - GF & VE bread rolls available

One Filling

*Gourmet Hot Dogs / Gourmet Beef Burgers / Sloppy Joes*

*Yorkshire Pulled Pork with Apple Sauce & Stuffing*

*Roast Chicken with Sage & Onion Stuffing*

*Hot Gammon with Homemade Piccalilli or Honey & Mustard*

*Chicken Kebabs, Pickled Red Cabbage and Minted Yogurt*

*Bratwurst Sausage & Currywerst Sauce*

*Wolds Sausage Sandwich / Vegetarian Sausages Sandwich (V)*

*Yorkshire Wolds Bacon Sandwich / Yorkshire Cheddar Toasties (V)*

*Marinated Halloumi & Vegetables Sandwich (V)*

*Fish Finger Sandwich on Ciabatta / BBQ Pulled Jackfruit Baguette (VE)*

### **Paella**

Chicken & Chorizo

Seafood

### **Mac 'n' Cheese Tubs**

Traditional

Dirty (your choice of Truffle, Pancetta OR Chorizo)

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## **Mini Pie & Peas (please refer to Pie Main Course fillings)**

One Filling

## **Rustic Burrito or Fajita**

*Served with homemade guacamole, salsa & sour cream*

One Filling

*Chicken / Beef / Pork / Vegetable*

## **Dirty Fries or Wedges**

*Sour Cream / Jalapenos / Cheddar Cheese / Yorkshire Chorizo*

*Smoked Pancetta / Salsa / Guacamole / Truffle Cheese*

## **Ploughman's Picnic**

Three Items

*Cheese & Onion Pasty / Pork Pies / Sausage Rolls / Quiche*

*Scotch Eggs / Meat Pie / Chicken Pie*

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## BREAKFAST & BRUNCH MENUS

### **Cooked Breakfast Buffet**

Yorkshire Wolds Sausages / Yorkshire Wolds Smoked Back Bacon  
Mushrooms in Rosemary & Garlic / Slow Roasted Tomatoes / Baked Beans  
Free Range Scrambled Egg / Doreen's Black Pudding  
Selection of Toast from Haxby Bakehouse  
*Served with Freshly Brewed Yorkshire Tea and Coffee & Orange Juice*

### **Brunch Menu**

Pastries & Breakfast Muffins  
Smoked Salmon Bagels with Cream Cheese & Dill  
Yorkshire Streaky Smoked Bacon / Free Range Scrambled Egg  
Smashed Avocado with Chilli & Lime / Mushroom & Halloumi Stacks  
Selection of Breads from Haxby Bakehouse / Preserves & Bootham Honey / Yogurt & Granola Pots  
*Served with Freshly Brewed Yorkshire Tea and Coffee & Orange Juice*

### **Hot Breakfast Rolls**

Yorkshire Wolds Sausage Bap  
Yorkshire Wolds Back Bacon Bap  
Halloumi & Herby Mushroom Bap  
*Served with Orange Juice*

### **Fresh Pastries**

Homemade Pastries & Breakfast Muffins  
Served with a selection of Preserves & Butter  
*Served with Orange Juice*

### **Continental Platter**

Selection of Meats & Cheeses  
Homemade Pastries & Breakfast Muffins  
Yogurt & Granola Pots  
Fresh & Dried Fruits  
Served with a selection of Preserves & Butter  
*Served with Orange Juice*

### **Bagel Station**

Fresh Bagels  
Smashed Avocado, Lime & Chilli  
Crispy Maple Bacon  
Smoked Salmon & Cream Cheese  
Jam & Butter  
*Served with Orange Juice*

*Vegan, GF and DF Options available on request.*