



WEDDING & SPECIAL EVENT
MENUS
2021



THICKET PRIORY
NORTH YORKSHIRE



Firstly, we are delighted to be working with Thicket Priory. It is an elegant and timeless venue, making it the perfect place for your special event!

A little bit about us...

We are an award-winning catering team that loves what we do! The team at Baba 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 after confirmation

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.

All meals must be catered for by our Chef Team and the lovely Thicket Priory Team will manage all your bar and beverage needs. The Pantries around Thicket Priory are not equipped for full catering needs; however, they are perfect for hot drinks, snacks and a good catch up with your guests!

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. We can create bespoke vegan, gluten free and dairy free menus.

Deposit Payment & Instalment Payment

In order 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 2 months prior to the big day. Your final balance is calculated on your final numbers.



GUIDING YOU STEP BY STEP

Once you have booked the incredible Thicket Priory for your big event, it's time to plan your feast!

Next Steps to completing your catering booking:

- 1. Contract and Deposit**
To secure your date we require signed contract and 25% deposit payment.
- 2. The Tasting**
We conduct all tastings in January, February, March and November. 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.
- 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. Ten Weeks 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.
- 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!

Baba Ganoush

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CANAPE MENU

Meat

Duck Pate with Damson Gin Chutney
Deep Fried Chicken Bites 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 Roasted Pineapple
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 & 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
Halloumi Fries with Sweet Chilli Dip
Yorkshire Rarebit Tartlet
Cream Cheese & Cucumber on Focaccia
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

minimum number of 30 guests

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

A selection of Cheeses

A selection of Cured Meats

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

£4.00 + 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 £3.00 + 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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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 - £2.00 + 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 £3.00 + 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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NIGHT PRIOR HOME COMFORTS

minimum of 30 guests

Pie & Peas
Curry, Rice and Naan
Lasagne and Garlic Bread and Side Salad
Chilli, Rice Sour Cream and Guacamole
Reduced BBQ Menu 2 Mains, 2 Salads
Seasonal Stew and Dumplings
Paella and 2 Salads
Shepherd's Pie with Peas
Cottage Pie with Peas

Add in a Mini Dessert for £3.00 + 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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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, Sauteed 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

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 one to accompany your feast)

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

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BABA BBQ MAIN OPTIONS

Main Dishes

Gammon Steak with Garlic, Parsley or Pineapple Salsa
Lamb Burgers with Minted Yogurt - £2.00 + VAT *pp supplement*
Rump Steak with your choice of marinade – *Supplement £2.00 + VAT PP*
Sticky Pork Ribs with your choice of marinade
King Prawns - £3.00 + VAT *pp supplement*
Minute Steak with your choice of sauce
Chicken with your choice of marinade
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

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 one to accompany your feast)

Smokey BBQ / Sweet Chilli / Salsa Verde / Green Mango Salsa / Port Reduction / Summer Jus
Red Onion Chilli & Lime Salsa / Satay Sauce / Wild Garlic 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

£1.50 + VAT pp Supplement

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 ~ £1.50 + VAT PP supplement

Trio of Desserts ~ £2.00 + VAT PP supplement

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

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MINI SHARING DESSERTS

£1.50 + VAT pp Supplement

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

Curd Tart

Macaroons

Lavender & Pistachio Cake

Bowls of Strawberries & Cream (*Seasonal*)

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CHILDREN'S 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 rustoc 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)

Please note children can have a smaller version of the adults menu also.

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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

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

Gourmet Hot Dogs / Gourmet Beef Burgers / Sloppy Joes

Yorkshire Pulled Pork with Apple Sauce & Stuffing

Roast Chicken with Sage & Onion Stuffing

Chicken Kebabs with Pickled Red Cabbage and Minted Yogurt

Hot Gammon with Homemade Piccalilli or Honey & Mustard

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)

Pie & Peas

One Filling

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—  — CATERING

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

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

Scotch Eggs / Meat Pie / Chicken Pie

Baba Ganoush

—    — CATERING

BREAKFAST & BRUNCH MENUS

Cooked Breakfast Buffet

Yorkshire Wolds Sausages / Yorkshire Wolds Smoked Back Bacon
Mushrooms in Rosemary & Wild 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