



BABA GANOUSH CATERING

CORPORATE MENUS

2020 & 2021



GUIDING YOU STEP BY STEP

Our menus include the following:

- ❖ Catering Event Coordinator to assist you with all catering plans
- ❖ Dedicated Head Chef & Chef Team on the day
- ❖ Uniformed Waiting Staff if applicable to the menu
- ❖ Silver Cutlery & White crockery *coloured cutlery and crockery at additional cost

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.

1. **Contract and Deposit**
To secure your date we require signed contract and 25% deposit payment.
2. **Three Month Prior - Helping Hand Appointment**
Three months prior to the event is a great time to catch up and go through final details. From this meeting your event coordinator will complete a draft copy of your Action Plan to send for you to check.
3. **Four Weeks Prior – Final Numbers**
We require confirmation of total guest numbers so that we can raise your total invoice.
4. **Four Weeks Prior - Final Payment**
We require your remaining balance to be paid in full 4 weeks prior to the event.
5. **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.
6. **One Week Prior - Final Action Plan**
Your finalised action plan will be sent for your approval and then forwarded on to the venue.
7. **The Event!**
The day has come – get ready to feast and have fun!



CORPORATE MENUS AT A GLANCE

Canapes

Includes:

- Uniformed waiting staff to serve
- Canape trays and themed styling if required

Grazing Feast / Lunch Menus / Afternoon Tea / BBQ Menus / Street Food

minimum number of 30 guests

Includes:

- Dedicated Event Coordinator
- Uniformed waiting staff to serve if applicable
- Wooden Cutlery and Bamboo Plates or White Crockery & Silver Cutlery
- Quality Paper Napkins

Hot Fork Buffet

Includes:

- Dedicated Event Coordinator & Chef
- Uniformed waiting staff to serve if applicable
- Wooden Cutlery and Bamboo Plates
- Quality Paper Napkins

Two & Three Course Lunch & Dinner Menus

Includes:

- Dedicated Event Coordinator & Chef Team
- Uniformed waiting staff to serve
- Silver Cutlery & White Crockery

Breakfast Menus

Includes:

- Dedicated Event Coordinator
- Uniformed waiting staff to serve if applicable
- Wooden Cutlery and Bamboo Plates
- Quality Paper Napkins

Beverage Menus

Includes:

- Dedicated bar team
- Glassware
- Chilling

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CANAPE MENU

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

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

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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GRAZING FEAST MENU

Grazing Feast £16.00 + VAT pp

Grazing Feast with foliage and rustic set-up £20.00 + VAT pp

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 / Pickled Red Cabbage & Raisins

Fennel with Pomegranate / Plum Tomato & Mozzarella Salad / Green Beans & Toasted Almonds

Fennel & Lemon Slaw / Pearl Cous Cous with Lemon & Pomegranate / Beetroot, Balsamic & Feta Salad

Peach, Honey & Mozzarella Salad / Roast Courgette, Marjoram & Olive Salad / Carrot & Caraway Salad

Chicory & Parsnip Salad / Roasted Red Pepper Salad with Dukkah / Greek Salad / Corn on the Cob

Orange & Feta Salad with Candied Fennel Seeds / Cucumber & Pickled Chilli Salad

Potato Salad / Roasted Beets / Sea Salt & Cracked Black Pepper Tomato Salad

Mediterranean Vegetables / Burrata, Ribboned Courgette, Homemade pesto - Pistachio (v)

ADDITIONAL ITEMS

£1.50 + VAT pp for each additional item

Duck Pate with Star Anise

Additional Salads

Gourmet Sausage Rolls

Mini Pies with a choice of filling

Chicken Skewers & Mint Yogurt Dip

Haloumi & Vegetable Skewers (v)

Selection of Homemade Seasonal Quiche

Scotch Eggs

Pork Pies

£3.00 + VAT pp for each additional item

Home Smoked Side of Salmon

Whole Honey Roast Ham

Garlic & Chilli Prawns

£2.00 + VAT per item (must cater for full number of guests)

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

£15.00 + VAT pp

Open Sandwiches - A Choice of 3

Yorkshire Beef with Dill Pickles, Mustard & Rocket
Whitby Crab with Cucumber & Radish Salsa
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 / Pickled Red Cabbage & Raisins
Fennel with Pomegranate / Plum Tomato & Mozzarella Salad / Green Beans & Toasted Almonds
Fennel & Lemon Slaw / Pearl Cous Cous with Lemon & Pomegranate / Beetroot, Balsamic & Feta Salad
Peach, Honey & Mozzarella Salad / Roast Courgette, Marjoram & Olive Salad / Carrot & Carraway Salad
Chicory & Parsnip Salad / Roasted Red Pepper Salad with Dukkah / Greek Salad / Corn on the Cob
Orange & Feta Salad with Candied Fennel Seeds / Cucumber & Pickled Chilli Salad
Potato Salad / Roasted Beets / Sea Salt & Cracked Black Pepper Tomato Salad
Mediterranean Vegetables / Burrata, Ribboned Courgette, Homemade pesto - Pistachio (v)

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

£2.00 + VAT per item (must cater for full number of guests)

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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AFTERNOON TEA

£21.00 + VAT pp

*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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BABA BBQ MENU

Menu A (3 Mains, 3 Sides, 1 Sauce) - £21.00 + VAT pp

Mains

Sticky Pork Ribs with your choice of marinade

Chicken with your choice of marinade

Yorkshire Gourmet Beef Burgers | Organic Chicken Burgers | Lamb Burgers with Minted Yogurt
Mixed Bean Burger, Salsa (VE) | Halloumi & Mushroom Burger (V) | Courgette & Olive Burger (VE)

Rump Steak with your choice of marinade – *Supplement £2.00 + VAT PP*

Gammon Steak with Garlic, Parsley or Pineapple Salsa | Buttermilk Chicken

Roast Salmon | King Prawns – *Supplement £2.00 + VAT PP*

Vegetarian Sausage (V) | Halloumi & Vegetable Skewers (V)

Local Yorkshire Sausages (Traditional / Black Pudding & Apple / Chorizo / Chilli / Sage & Onion)

Sides

Hasselback Potatoes / Sweet Potato Wedges / Buttered Potatoes / New Potatoes with Aleppo Pepper

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

Plum Tomato & Mozzarella Salad / Green Beans & Toasted Almonds / Fennel & Lemon Slaw / Med Veg

Pearl Couscous with Lemon & Pomegranate / Chicory & Parsnip Salad / Mixed Leaf 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 Seed

Mediterranean Vegetables / Burrata, Ribboned Courgette, Homemade pesto - Pistachio (v)

Sauces

Smokey BBQ / Sweet Chilli / Salsa Verde / Port Reduction / Summer Jus

Red Onion Chilli & Lime Salsa / Satay Sauce / Pesto / Tzatziki / Raita

Mini Desserts

Can be added at an additional £2.00 + VAT per item (must cater for full number of guests)

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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STREET FOOD

All our Street Food is served in a rustic style in recyclable and biodegradable kraft paper boxes.

Bao Buns

One Filling ~ **£10.00 + VAT pp**

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 ~ **£10.00 + VAT pp**

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

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 - **£10.00 + VAT pp**

Seafood - **£12.00 + VAT pp**

Mac 'n' Cheese Tubs

Traditional - **£10.00 + VAT pp /**

Dirty (your choice of Truffle, Pancetta OR Chorizo) - **£12.00 + VAT pp**



STREET FOOD

Mini Pie & Peas

One Filling ~ £10.00 + VAT pp (please see Pie Mains for choice)

Rustic Burrito or Fajita

Served with homemade guacamole, salsa & sour cream

One Filling ~ £10.00 + VAT pp

Chicken / Beef / Pork / Vegetable

Dirty Fries or Wedges

From £10.00 + VAT pp

Sour Cream / Jalapenos / Cheddar Cheese / Yorkshire Chorizo

Smoked Pancetta / Salsa / Guacamole / Truffle Cheese

Ploughman's Picnic

Three Items ~ £10.00 + VAT pp

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

Scotch Eggs / Meat Pie / Chicken Pie

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HOT FORK BUFFET

Includes 2 Mains, 3 Sides, 1 Sauce ~ £21.00 + VAT pp

Main Dishes

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

Sides

Hasselback Potatoes / Sweet Potato Wedges / Buttered Potatoes / New Potatoes with Aleppo Pepper
Carrot, Mixed Cabbage, Pomegranate & Chilli Salad / Corn on the Cob / Potato Salad / Coleslaw
Plum Tomato & Mozzarella Salad / Green Beans & Toasted Almonds / Fennel & Lemon Slaw
Pearl Couscous with Lemon & Pomegranate / Chicory & Parsnip Salad / Mixed Leaf 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 Seed
Mediterranean Vegetables / Burrata, Ribboned Courgette, Homemade pesto - Pistachio (v)

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

Mini Desserts Can be added at an additional £2.00 + VAT per item (must cater for full number of guests)

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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PLATED MENUS

2 Course Set Menu - £28.00 + VAT pp

2 Course Pre Order Menu - £29.00 + VAT pp

3 Course Set Menu - £38.00 + VAT pp

3 Course Pre Order Menu - £39.00 + VAT pp

STARTER

Prawn & Crayfish Cocktail, Pickled Vegetables

Duck Pate with Spiced Ginger Chutney & Toasts

Fig & Baked Goats Cheese Tart with Pine Nuts, Bootham Honey & Chutney (V)

Candied & Golden Beetroot Tart with Homemade Ricotta & a Micro Salad (V)

Yorkshire Leek, Feta, Yogurt with Miso and Chive (v) can be adapted to (VE)

Burrata, Ribboned Courgette, Homemade pesto - Pistachio (v)

Soups

Leek & Potato / Spiced Squash & Red Lentil Soup

Roasted Tomato Soup with Slow Roasted Tomatoes / Garden Pea & Watercress Soup

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

MAIN

Yorkshire Featherblade of Beef, Creamy Mash and Port Reduction

Wolds Chicken Breast with Creamy Mash and Port Reduction

Wild Mushroom & Celeriac Wellington with Squash Velouté (V & VE)

Aromatic Red Lentils with Wild Mushrooms, White Wine Veloute, Local Seasonal Greens

Smoked Haddock Risotto with Flat Leafed Parsley Pesto

Pork Belly with Granny Smith Apple Sauce and Pomme Anna

Pie & Mash with Gravy (your choice of pie)

Seasonal Risotto served in a Whole White Onion (V & VE)

Our dishes come with locally sourced seasonal organic vegetables from Goodness Vegetables.

DESSERTS

The Baba Ganoush Mess (Pavlova, Seasonal Fruits, Cream)

Yorkshire Curd Tart with Poached Rhubarb & Clotted Cream

Hazelnut & Caramel Chocolate Tart with Crème Fraiche

'The BFG' Black Forrest Gateaux Tartlet with Preserved Local Cherries and Cream

Limoncello Posset with Dehydrated Raspberries

Strawberry & Champagne Cheesecake

Rum Baba



ADDITIONAL ITEMS

Breads

Homemade Bread with Two Flavoured Butters ~ **£1.50 + VAT pp**

Homemade Bread with Two Flavoured Dips ~ **£2.50 + VAT pp**

Butters

Salted / Wild Garlic / Beetroot / Cardamom / Smoked / Balsamic

Dips

Baba Ganoush / Balsamic / Olive Oil / Aioli / Pesto / Hummus / Tzatziki

Cheese

*All cheese boards are served with oatcakes, homemade chutney and grapes
and can be served to the table per person or as a cheese table*

3 cheeses ~ **£7.00 + VAT pp**

4 cheeses ~ **£8.00 + VAT pp**

5 cheeses ~ **£9.00 + VAT pp**

Tea & Coffee Station

Baba's own blend of Coffee from The York Coffee Emporium & Yorkshire Tea

Tea & Coffee ~ **£1.50 + VAT pp**

Tea & Coffee plus Petit Fours ~ **£2.50 + VAT pp**

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BREAKFAST & BRUNCH MENUS

Cooked Breakfast Buffet £20.00 + VAT pp

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 £26.00 + VAT pp

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 £12.50 + VAT PP

Yorkshire Wolds Sausage Bap

Yorkshire Wolds Back Bacon Bap

Halloumi & Herby Mushroom Bap

Served with Orange Juice

Fresh Pastries £12.50 + VAT PP

Homemade Pastries & Breakfast Muffins

Served with a selection of Preserves & Butter

Served with Orange Juice

Continental Platter £16.50 + VAT PP

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 £16.50 + VAT PP

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

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BEVERAGE MENUS

We work in conjunction with Louisiana's Mobile Bars to provide you with the very best beverages for your event! The team are award winning and pride themselves on offering the very best product and quality of service! For more detailed information on this please ask one of the Baba Team.



All packages include a choice of 8 bars designs, experienced bar staff, glassware and ice!

Cocktail Bar

Personal mixologist for up to four hours

Tailored cocktail menu incorporating company logo

100 COCKTAILS - £495 +VAT.

Additional cocktails are priced at £4+VAT / Additional bartender hours are priced at £15+VAT

Full Bar Set Up

Full pay-as-you-go bar set up

Draught lager, local ales, cider, wine, Prosecco, spirits and soft drinks

Tailored cocktail menu

£500 minimum spend OR £250 set up fee

Wine Package

Prosecco, Cocktail or Gin & Tonic on arrival

Still and Sparkling Table Water

Half a bottle of wine per person (paired with meal)

All table glassware

Drink Chilling

Service

£11 + VAT per person

Non-alcoholic equivalent available for £7 + VAT per person