



BABA GANOUSH
WEDDINGS & EVENT MENUS
2021& 2022



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

- ❖ £300.00 + VAT Standard Set Up Fee
(Covers setting up kitchen, equipment, and testing. Some dishes may require a higher level of kitchen set up. This would need to be discussed at point of menu selection and dependent on kitchen facilities available)
- ❖ 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

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 8 weeks prior to the big day. Your final balance is calculated on your final numbers.



GUIDING YOU STEP BY STEP

1. Initial Consultation

We cannot wait to sit down with you and start planning your catering. After your initial consultation we will send out a quote and an overview of menu and style. This menu is not set in stone and can be changed further down the line. We can hold a date for up to 2 weeks for you before we require a decision.

2. Contract and Deposit

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

3. The Tasting

We conduct all tastings in January, February, March and November. We have appointment slots throughout the day on Saturdays and Wednesday / Thursday evenings (6pm appointments) subject to availability. Tastings typically take 1.5 hours and are for up to 4 guests, including yourself.

4. 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.

5. Ten Weeks Prior – Final Numbers

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

6. Eight Weeks 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.

7. Three Weeks Prior – Table Plans and Dietary Information Required

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.

8. One Week Prior - Final Action Plan

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

9. 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!

CANAPE MENU

3 Canapés per person
4 Canapés per person
5 Canapés per person
6 Canapés per person

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*)
Chicken Liver Pate with Golden Raisins, Puffed Rice & Hazelnut
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

Prawn Skewers with Sweet Chilli Dip
Mackerel Pate with Spiced Cucumber & Toasts
Home Smoked Salmon Blini, Crème Fraiche, Dill
Mini Thai Fishcakes with Sweet Chilli Dipping sauce
Mini Fish & Chips with Mushy Peas (*please note this is a Yorkshire Portion*)

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)

AFTERNOON TEA

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

Sandwiches

A Choice of 3

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 3

Chocolate éclair
Lemon Posset
Cherry Bakewell
Yorkshire Parkin
Beetroot Brownie
Honey & Fruit Tarts
Mini Yorkshire Trifle
Carrot Cake with Nutmeg Cream
Chocolate Orange Choux Buns
Seasonal Macaroon
Chocolate & Tonka Bean Pots

GRAZING FEAST MENU

A selection of Rustic Breads & Crackers
 Homemade 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 / 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 / Roasted Beets / Sea Salt & Cracked Black Pepper Tomatoes

ADDITIONAL ITEMS

STANDARD 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

PREMIUM ITEMS £3.00 + VAT PP for each additional item

Home Smoked Side of Salmon
 Whole Honey Roast Ham
 Garlic & Chilli Prawn Skewers
 Yorkshire Beef

Add in a Mini Dessert pp for £4.00 + 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)

LIGHT LUNCH MENU

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 2 Included

Carrot, Mixed Cabbage, Pomegranate & Chilli Salad / 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 / Roasted Beets / Sea Salt & Cracked Black Pepper Tomatoes

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 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

PREMIUM ITEMS £3.00 + VAT PP for each additional item

Home Smoked Side of Salmon | Whole Roast Ham | Garlic & Chilli Prawn Skewers | Yorkshire Beef

Add in a Mini Dessert pp for £4.00 + VAT per item

Macaroons / Mini Meringue Mess / Carrot Cake / Yorkshire Parkin
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 Retro Tray Bakes (Tiffin, Rocky Road, Millionaire Shortbread / Cherry Bakewell)

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TWO COURSE & THREE COURSE MENUS

We base our pricing on the main course option. Choose any starter or dessert to accompany your main course. These can be found at the end of Main Course Options.

Fine Dining

Two Course Set Menu | Two Course Pre Order (2/2)
Three Course Set Menu | Three Course Pre Order (2/2/2)

Yorkshire Roast Menu

Two Course Menu | Three Course Menu
Additional Meat Option ~ £6.00 + VAT pp / Additional Side Option ~ £3.00 + VAT pp

Sharing Feast Menu

Two Course (2 Mains / 3 Sides)
Three Course (2 Mains / 3 Sides)
Additional Side Option ~ £3.00 + VAT pp

BBQ Menu

Two Course (*Main Meal includes - 3 Mains, 3 Sides, 2 Sauces*)
Three Course (*Main Meal includes - 3 Mains, 3 Sides, 2 Sauces*)
Additional Meat Option ~ £6.00 + VAT pp / Additional Side Option ~ £3.00 + VAT pp

Yorkshire Pie & Mash Menu

Two Course Menu | Three Course Menu

ADDITIONAL ITEMS

Homemade Bread with Two Flavoured Butters OR Dips

Butters - Salted / Wild Garlic / Beetroot / Cardamom / Smoked / Balsamic / Café de Paris

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

Cheese Board

3 Cheeses | 4 Cheeses

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

Tea & Coffee Station

Baba's own blend of Coffee from The York Coffee Emporium & Yorkshire Tea
Tea & Coffee | Tea & Coffee plus Petit Fours

FINE DINING MAIN OPTIONS

Lamb

Yorkshire Lamb Shank, Creamy Mash, Red Wine & Port Reduction (Red Cabbage or Sautéed Greens)
 Duo of Lamb - Pressed Shoulder, Herb Crusted Cutlet, Dauphinoise, Organic Vegetables & Mint Gravy
 Rack of Lamb, Hedgerow Crumb, Boulanger Potatoes, Redcurrant Gravy £3.00 + VAT pp supplement

Beef

Yorkshire Featherblade of Beef, Creamy Mash with Red Wine & Port Reduction
 Port Poached Fillet of Yorkshire Beef with Wild Garlic & Pernod Risotto - £3.00 + VAT pp supplement
 Yorkshire Beef Wellington & Truffle Pomme Anna, Star Anise Carrots, Red Wine & Port Reduction
Wellington - £5.00 + VAT pp supplement (full kitchen needed)
 Flat Iron Steak*, Mushroom, Slow Roast Tomato, Frites, Watercress & Baba Butter
**Steak includes a choice of sauce: Peppercorn / Bearnaise / Salsa Verde*

Poultry, Duck & Game

Wolds Duo of Chicken – Pan-fried Breast & Kiev Bon Bon, Creamy Mash, Tarragon & Madeira Sauce
 Roasted Duck Breast, Roast Sweet Potato, White Onion Sauce, Leg Spring Roll and Sautéed Greens
 Hay Roasted Saddle of Venison, Truffle Pomme Anna, Juniper & Port Reduction - £3.00 + VAT pp supplement

Pork

Fillet of Yorkshire Pork with Chestnut Crumb, Ash Baked Celeriac, Truffle Pomme Anna & Cider Jus
 Pork Belly with Granny Smith Apple Sauce, Boulanger, Red Wine & Port Reduction
 Pork Loin, Black Pudding Bon Bon, Duchess Potatoes, Calvados Sauce

Fish & Seafood

North Sea Hake with Pistachio Crust, Crushed New Potatoes, Sautéed Greens and Madeira Sauce
 Smoked Haddock Risotto with Flat Leafed Parsley Pesto
 Roast Cod, Spiced Squash Puree, Samphire, Sea Herb Bhaji, Raita
Fish Dishes come as per description no additional potatoes or vegetables needed.

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, Parsley Sauce
 Seasonal Risotto served in a Whole Onion

*Our dishes (unless stated) come with locally sourced seasonal vegetables from Goodness Vegetables and Wellocks
 All meat is sourced locally from Award Winning William Peat Butchers, Barnard Castle.*

YORKSHIRE ROAST MAIN OPTIONS

Yorkshire Roast Menu includes 1 Meat Option, 1 Potato Option, Seasonal Organic Vegetables, Homemade Baba 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 the Award-Winning William Peat Butchers.

Stuffed Pork Ballotine – Dried Fruits

Roast Leg of Lamb with Rosemary

Wensleydale Bacon Loin

Hay Roasted Salmon

Crown of Turkey

Silverside of Beef

Roast Sirloin of Beef ~ £2.00 supplement

Whole Roast Chicken (portioned) with Lemon & Thyme

North Sea Roasted Hake

Yorkshire Dales Saddle of Lamb ~ £2.00 Supplement

Whole Mushroom & Celeriac Wellington (VE)

Your choice of - Creamy Mash / Roast Potatoes / Dauphinoise Potatoes / Hasselback Potatoes

An additional meat option can be added for a cost

Additional sides can be added for a cost

Braised Red Cabbage

Cauliflower Cheese

Leek Gratin

Tipsy Fruit Stuffing

Pigs in Blankets

YORKSHIRE PIE & MASH MAIN OPTIONS

Yorkshire Pie & Mash Menu includes

1 Pie Option

Creamy Mash or Thick Cut Chips

Your choice between Seasonal Organic Vegetables, Braised Red Cabbage, Mushy Peas or Garden Peas

Homemade Gravy & a Selection of Sauces included

The Pies

Yorkshire Beef & Ale

Game & Port

Chicken, Leek & Pancetta

Venison Pie - £2.00 + VAT pp supplement

Creamy Golden Vegetable (V)

East Coast Fish Pie

Turkey, Cranberry & Stuffing

Sweet Potato & Goats Cheese (V)

Cumberland Sausage, Creamy Mash

Cottage Pie

Shepherds Pie

**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
Slowed Cooked Chicken with Lemon & Fennel
Yorkshire Beef Stew with Dumplings
Seasoned Chicken (Choice of Breast / Thighs / Wings)
Vegetable Dahl with Roasted Squash & Pomegranate (V)
Whole Salmon - £3.00 + VAT *pp supplement*
Sliced Rump Steak - £3.00 + VAT *pp supplement*
Organic Root Vegetable Stew with Dumplings (v)
Chicken & Chorizo Bean Cassoulet with Pesto
Mixed Bean Cassoulet with Pesto (V)
Pork Tenderloin with Salsa Verde
Whole Honey Roast Ham
Moroccan Spiced Tagine (v)
Beef Stroganoff
Coq au Vin

Sides

Hasselback Potatoes / 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 / Roasted Beets
Sea Salt & Cracked Black Pepper Tomatoes

Sauces (select one to accompany your feast)

Salsa Verde / Green Mango Salsa / Red Onion Chilli & Lime Salsa / Pesto / Tzatziki

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BABA BBQ MAIN OPTIONS

Main Dishes

Mixed Bean Burger with Red Onion Chutney (VE)
Halloumi & Mushroom Burger, Pesto (V)
Yorkshire Gourmet Beef Burgers
Organic Chicken Burgers
Lamb Burgers with Minted Yogurt - £3.00 + VAT pp supplement
*All Burgers served in Brioche Bun with Beef Tomato, Lettuce, Onion & Gherkin
Sliced Cheese Optional*

Minute Steak

Gammon Steak with Garlic & Parsley Sauce
Chicken Breast or Thigh with your choice of marinade
Sticky Pork Ribs with your choice of marinade
Rump Steak with your choice of marinade – *Supplement £3.00 + VAT PP*
King Prawns Skewers - £3.00 + VAT pp supplement
Halloumi & Vegetable Skewers (V)
Local Yorkshire Sausages
Vegetarian Sausage (V)
Roast Salmon

Sides

Hasselback Potatoes / 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 / Roasted Beets
Sea Salt & Cracked Black Pepper Tomatoes

Sauces (select two to accompany your feast)

Smokey BBQ
Tomato Ketchup
Aioli
Sweet Chilli
Salsa Verde
Green Mango Salsa
Red Onion Chilli & Lime Salsa
Pesto
Tzatziki

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STARTERS

Included in all two or three course menus.

Soup

Leek & Potato / Spiced Squash & Red Lentil Soup / Curried Parsnip Soup
Roasted Tomato Soup with Slow Roasted Tomatoes / Garden Pea & Watercress Soup
Heritage Tomato Gazpacho (served cold)

All soups above are vegetarian.

Yorkshire Onion Soup with Wensleydale Crouton – *not suitable for vegetarians*

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

Fish

York Gin & Beetroot Cured Trout with Celeriac & Apple Remoulade
East Coast Fishcakes with Samphire & Sea Herbs Aioli
King Prawn & Crayfish Cocktail, Pickled Vegetables
Whitby Crab with Green Mango Salsa
Squash Risotto with Scallops, Back Bacon & Crispy Sage - £2.00 + VAT supplement PP

Game, Meat & Poultry

Duck Pate with Spiced Ginger Chutney & Toasts
Bolognaise Arancini with Spiced Arrabiata Sauce
Pistachio Chicken & Ham Terrine, Watercress Salad & Homemade Piccalilli
Carpaccio of Beef with Micro Rocket, Parmesan & Black Truffle - £2.00 + VAT PP supplement

Vegetarian / Vegan

Onion Tart with York Gin Plum Chutney
Heritage Tomato Bruschetta, Local Basil (VE)
Wensleydale & Leek Croquette with Creamed Leeks
Truffle Mushroom Arancini with Mushroom Ketchup
Goats Cheese Log with Edible Flowers, Rustic Loaf and Chutney
Confit Beef Tomato Stuffed with Vegan Pesto, Toasted Seeds & Micro Salad (VE)
Roasted White Onion Risotto in Whole Roasted Onion with Hedgerow Crumb (VE)
Fig & Baked Goats Cheese Tart with Pine Nuts, Bootham Honey & Chutney
Candied & Golden Beetroot Tart with Homemade Ricotta & a Micro Salad
Yorkshire Pudding with Onion Gravy

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SHARING STARTER PICK LIST

£2.00 + 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.

Malted Milk Panna Cotta, Oat Cookies, Raspberries
Spiced Rhubarb Crème Brulee with Ginger Brandy Snap
The Baba Ganoush Mess (Pavlova, Seasonal Fruits, Cream)
Yorkshire Curd Tart with Poached Rhubarb & Clotted Cream
Traditional Sticky Toffee Pudding with Butterscotch, Brandy Snap and Salted Caramel Ice Cream
Tarte au Citron, Tempered White Chocolate Dome, Raspberries & Limoncello Cream
Dark Chocolate & Tonka Bean Delice with York Gin Poached Pear
Hazelnut & Caramel Chocolate Tart with Crème Fraiche
Cherry Bakewell Tart with Crème Fraiche
Apple Tart Tatin with Cream
Tiramisu

Giant Macaroon

Bramble & Apple / Rhubarb & Custard / Chocolate Orange / Raspberry

Cheesecake

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

Posset

Chocolate Tonka Bean with Raspberries
Citrus & Rum Posset with Spiced Ginger Shortbread
Limoncello with Blackberries

Crumble

Apple Crumble with Black Cardamom Custard / 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.*



MINI SHARING DESSERTS

£2.00 PP + VAT 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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CHILDRENS MENU

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 Roll

Mains

- Homemade Chicken Nuggets, Chips & Beans
- Yorkshire Sausage & Mash with Organic Vegetables
- Baba Burger with Wedges & Beans
- Baba Bean Burger with Wedges & Beans (VE)
- Fish Finger Sandwich with Chips & Peas
- Cheesy Tomato Pasta (V)

Dessert

- Brownie Surprise
- Baba Mess
- Banana Split
- Knickerbocker Glory

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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 / Beef Burgers – in Brioche Buns with Trimmings

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)

Pulled Chicken Pitta with Pickled Red Cabbage & Minted Yogurt

Bratwurst Sausage & Currywurst

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

(choice 3 toppings)

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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—  — CATERING

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