



CHRISTMAS MENUS 2021

Choose one of our delicious menus for your Christmas party or festive family celebration or create something bespoke for your event with one of our team!

Meus Available

- Canapes
- 2 Course & 3 Course Plated Menu
- 7 Course Tasting Menu
- Grazing Feasts Menu

Dietary Requirements

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

Deposit Payment

We require a £10.00 PP deposit to secure the date within 3 working days of confirmation. Your outstanding balance is due 4 weeks prior to your feast.

Final Numbers Meeting

Final numbers are due 2 weeks prior to your event.

Final Payment

Final payment is due 4 weeks prior to your Christmas Feast. Your final balance is calculated on your final numbers.

CANAPES

3 Canapes PP - £7.00 PP Inclusive of VAT

4 Canapes PP - £8.00 PP Inclusive of VAT

5 Canapes PP - £9.00 PP Inclusive of VAT

Honey Mustard & Thyme Glazed Pigs in Blankets

Honey Mustard & Thyme Salsify (v)

Goose Spring Roll, Clementine Jelly

Chestnut Aioli Roasted Parsnip, Kale & Cranberry spring Roll (v)

Chestnut Smoked Salmon Blini

Wensleydale and Cranberry Bon Bons (v)

Chestnut, Brussel and Pancetta Tartlet

Turkey and Stuffing Arancini

Spiced Squash Arancini (v)

Mini Mince Pies (v)

Mini Minced Black Pudding 'quail' Scotch Egg

Chorizo, Black Pudding & Quail Egg Stack

Mini Toad in the Hole (*please note this is a Yorkshire Portion*)

Mini Filled Potatoes with Crème Fraiche & Cured Bacon Scratchings

Crispy Ham Hock with Roasted Pineapple

Mini Pies

Ribblesdale Goats Cheese, Fig & Honey Tartlet

Yorkshire Rarebit Tartlet

Seasonal Vegan Vol au Vents (VE)



Plated Christmas Menu

2 Course - £24.00 per person inclusive of VAT

3 Course - £28.00 per person inclusive of VAT

Starters

Baba Hot Smoked Salmon & Prawn Cocktail, House Pickles, Lemon Dressing

Roasted Cauliflower Veloute, Wensleydale & Chive Veloute (VE)

Duck Liver Parfait, Pumpnickel & Truffle Crumb, Blackberry Gin Jelly, Herb Toasts

Mains

Roasted Rosewood Farm Beef, Confit Shallot, Root Vegetable Gravy

Golden Winter Vegetable Pithivier, White Wine & Butterbean Sauce, Local Herbs (VE)

Butter Roasted Turkey, Tipsy Fruit Stuffing, Nutmeg Spiced Bread Sauce, Red Wine Gravy

All Mains Accompanied by

Garlic & Rosemary Roast Potatoes, Local Winter Greens, Yorkshire Pudding

Cote Du Rhone Braised Red Cabbage, Pigs in Blankets, Maple Roasted Root Vegetables

Desserts

English Apple & Forced Rhubarb Crumble, Candied Macadamia Nuts, Cinnamon Custard (VE)

Black Forest Gateau Tartlet , *Preserved English Cherries, Vanilla Cream*

Blood Orange Cheesecake, Clove & Stem Ginger Emulsion

Tea & Coffee Not Included



7 Course Winter Tasting Menu

£50.00 PP Inclusive of VAT

**Please note a minimum of 30 guests*

First Course - Snacks

Sticky Mustard Pigs in Blankets
Black Truffle Pudding, Confit Black Garlic
Wensleydale Bon Bon, Leek Aioli

Second Course - Bread

Caramelised Onion Pinwheel, Seeded Sourdough
Smoked Douglas Fir Butter, Redcurrant and Bramble Relish

Third Course

Duck Liver Parfait, Pumpnickel & Truffle Crumb
Blackberry Gin Jelly, Herb Toasts

Fourth Course

Black Treacle Cured Wild Salmon
Wholegrain Mustard Cream, Blood Orange, Bitter Leaves

Fifth Course

Roast Loin of Coniston Venison
*Hot Pot Potatoes, Pickled Red Cabbage
Organic Vegetables, Juniper & Red Wine Sauce*

Sixth Course

Black Forest Gateau Tartlet
Preserved English Cherries

Seventh Course

Freshly Brewed Baba Coffee
Pine Needle Fudge, Mince Pie Macaron, Eggnog Panna Cotta



CHRISTMAS GRAZING FEAST MENU

Grazing Feast £18.00 PP Inclusive

Includes

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 (additional salads at £1.50 + VAT pp)

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

£2.00 + VAT pp for each additional item

Wensleydale Croquette with Local Leek Aioli

Chicken Lollipops with Mulled Cider Syrup

East Coast Fishcake, Pickled Samphire, Sea Herb Emulsion

Baba's Gourmet Sausage Roll with Pickled Apple Chutney

Honey & Mustard 'Sticky' Pigs in Blankets

Golden Winter Vegetable & Chestnut Arancini

Butter Roasted Turkey & Stuffing Slider, Cranberry Ketchup

Mini Yorkshire Pudding with Red Onion Chutney & Root Vegetable Gravy

Caramelized Organic Onion Tartlet, York Gin Relish, Crispy Herbs

Braised Oxtail, Celeriac and Pinhead Oat Bon Bon, Fresh Horseradish

Baba's Home Smoked Salmon & Prawn Cocktail, Spiced Marie Rose, Pickled Vegetables

Yorkshire Rarebit Tartlet with York Ale Pickle

£5.00 PP + VAT (3 x Mini Desserts PP)

Winter Berry Baba Mess, Mulled Wine Syrup

Eggnog Panna Cotta, Preserved Blackcurrant Jam

Mince Pie Macaroon

Dark Chocolate Tartlet with Blood Orange Caramel

Red Currant & Muscatel Sherry Trifle



CHRISTMAS AT HOME - BABA BOXES

Our Baba Boxes have you covered! Straight from our kitchen to yours. Locally sourced produce, prepared by our chefs for you to just heat and serve at home!

£35.00 PP Inclusive of VAT
Collection & Delivery on 23rd & 24th December.

Bread

Homemade Seven Seed Sourdough - Roasted Chestnut Butter

Starter

Winter Black Truffle and Potato Velouté Rye & Westcombe Cheddar Crouton

Or

Chicken Liver & Servile Orange Pate Spiced Butter, Spelt Toasts, Red Onion & Cranberry Relish

Main

Butter Roasted Turkey, Topsy Fruit Stuffing Smoked Bacon, Nutmeg Spiced Bread Sauce, Red Wine Gravy

Or

Wild Mushroom and Celeriac Strudel Spiced Squash Velouté, Sage & Pumpkin Parmentier

Or

Pedro Ximenez & All Spice Glazed Ham Roasted Apple Sauce, Wholegrain Mustard Sauce

*All Mains Accompanied by
Honey Glazed Root Vegetables
Goose Fat Roast Potatoes
Pigs in Blankets
Buttered Brussel Sprouts with Chestnuts
Pancetta Lardons Cote Du Rhone
Braised Red Cabbage*

Desserts

Traditional Forgotten Fruit Christmas Pudding Brandy & Orange Sauce

Or

English Apple Tart Tatin Cinnamon & Clove Carmel, Vanilla Cream

Cheese Board

A Trio of Handpicked British & Irish Cheese Caramelized White Onion & Cranberry Chutney, Oat Cakes
£4.00pp Supplement