



**BABA GANOUSH**  
**WEDDINGS & EVENT MENUS**  
**2021 & 2022**



## **BABA GANOUSH CATERING**

We are an award-winning catering team that loves 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
- ❖ Complimentary menu tasting for up to 4 guests

### **Additional Costs**

- ❖ £250.00 + 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 that we do require a catering space / tent with power and ample surface space for food preparation / minimum of 4 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 Numbers 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.



## STEP BY STEP PROCESS

### **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 1 weeks for you before we require a decision.

### **Contract and Deposit**

To secure your date we require a signed contract and 25% deposit payment. We also request a 10% payment the December prior to your wedding.

### **The Tasting**

We conduct all tastings in January, February, March and November. We have appointment slots Wednesday / Thursday & Fridays plus some Saturdays (subject to availability). Tastings typically take 1.5 hours and are for up to 4 guests, including yourselves.

### **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.

### **Ten Weeks Prior – Final Numbers**

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

### **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.

**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-orders 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.

### **One Week Prior - Final Action Plan**

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

### **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

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

Chicken Liver Parfait with Truffle Crumb  
Deep Fried Chicken Bites with Kimchi Mayo  
Mini Minced Black Pudding 'quail' Scotch Egg  
Soy & Ginger Chicken Lollipop  
Pulled Pork & Apple Sliders (*Yorkshire Portion*)  
Mini Gourmet Sausage Rolls with an English Plum Puree  
Arancini Bites – Bolognese or Ox Cheek & Parmesan  
Mini Toad in the Hole with Onion Chutney (*Yorkshire Portion*)  
Mini Filled Potatoes with Crème Fraiche & Cured Bacon Scratchings  
Mini Yorkshire Pudding with Roast Beef & Gravy (*Yorkshire Portion*)  
Sand Hutton Asparagus - Parma Ham or served simply with Aioli (*seasonal*)  
Pressed Ham Hock, Rye Bread, Pineapple Pickle  
Ox Cheek, Smoked Potato & Parmesan  
Honey & Mustard Sticky Sausages  
Chorizo & Brie Bites

### Fish

Prawn & Courgette Skewers with Sweet Chilli Dip  
Home Smoked Salmon Blini, Crème Fraiche, Dill  
Mini East Coast Fish Cake, Dill, Cured Egg Yolk  
King Prawn Cracker, Sea Herb Aioli  
Mini Fish & Chips with Mushy Peas (*Yorkshire Portion*)

### Vegetarian / Vegan

Mini Tacos with Avocado Salsa & Micro Coriander (VE)  
Vintage Cheddar & Fennel Seed Sable with Baba Chutney  
Roasted Squash Chowder, Burrata, Crispy Sage – with Egg & Spoon (can be VE)  
Crushed Broad Bean, Mint & Yorkshire Fettle Filo Cone with Extra Virgin Olive Oil  
Ribblesdale Goats Cheese, Fig & Honey Tartlet  
Wensleydale & Leek Bon Bon  
Manchego & Cherry Rarebit (VE)  
Stuffed Mini Heritage Tomato (VE)  
Smoked Carrot, Ricotta & Hazelnut Tart  
Honey Glazed Peach & Mozzarella Bites  
Port Poached Pear, Walnut & Yorkshire Blue Tart  
Arancini Bites - *Truffle Mushroom*  
Halloumi Fries with Sweet Chilli Dip  
Seasonal Vegan Vol au Vents (VE)

# Baba Ganoush

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## AFTERNOON TEA

**£30.00 per person + VAT**

*Includes a choice of three finger sandwiches per person, a scone with jam & cream and two 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 Fraîche  
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  
Cherry Bakewell  
Yorkshire Parkin  
Beetroot Brownie  
Honey & Fruit Tarts  
Mini Yorkshire Trifle  
Carrot Cake with Nutmeg Cream  
Chocolate Orange Choux Buns  
Seasonal Macaron  
Chocolate & Tonka Bean Pots



### GRAZING FEAST MENU

*\*Minimum number of 15 guests\**

**Grazing Feast (no foliage) £22.00 + VAT pp**

**Grazing Feast with foliage and rustic set-up £24.00 + VAT pp**

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

#### ADDITIONAL ITEMS

**£2.00 + VAT per item pp**

Pork Pies / Scotch Eggs / Duck Pâté with Star Anise  
Additional Salads / Gourmet Sausage Rolls  
Mini Pies with a choice of filling / Chicken Skewers & Mint Yogurt Dip  
Halloumi & Vegetable Skewers (v) / Selection of Homemade Seasonal Quiche  
Home Smoked Side of Salmon / Whole Honey Roast Ham  
Garlic & Chilli Prawns / Halloumi & Mushroom with Pesto, Rocket  
Yorkshire Chorizo & Smoked Tomato Quiche / Goat's Cheese & Sand Hutton Asparagus Quiche  
A selection of Yorkshire Cheeses / A selection of Yorkshire Meats

***Add in a Mini Dessert pp for £2.50 + VAT per item (must cater for full numbers)***

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)

# Baba Ganoush

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## LIGHT LUNCH MENU

**£14.00 + VAT pp** \*minimum of 15 guests\*

*3 Open Sandwiches & 3 Salads*

### Open Sandwiches

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 Goat's Cheese & Fig Chutney (V)

Avocado, Lime & Chilli (VE)

Traditional Egg & Micro Cress

### Salads

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

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

**£2.00 + VAT pp for each standard item**

Pork Pies / Scotch Eggs / Duck Pâté with Star Anise

Additional Salads / Gourmet Sausage Rolls

Mini Pies with a choice of filling / Chicken Skewers & Mint Yogurt Dip

Halloumi & Vegetable Skewers (v) / Selection of Homemade Seasonal Quiche

Home Smoked Side of Salmon / Whole Honey Roast Ham

Garlic & Chilli Prawns / Halloumi & Mushroom with Pesto, Rocket

Yorkshire Chorizo & Smoked Tomato Quiche / Goat's Cheese & Sand Hutton Asparagus Quiche

A selection of Yorkshire Cheeses / A selection of Yorkshire Meats

**Add in a Mini Dessert pp for £2.50 + VAT per item (must cater for full numbers)**

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)



## 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 - £35.00 + VAT | Two Course Pre Order (2/2) - £37.00 + VAT pp

Three Course Set Menu - £45.00 + VAT | Three Course Pre Order (2/2/2) - £47.00 + VAT pp

### Yorkshire Roast Menu

Two Course Menu ~ £32.00 + VAT pp | Three Course Menu ~ £42.00 + VAT pp

*Additional Meat Option ~ £6.00 + VAT pp / Additional Side Option ~ £3.00 + VAT pp*

### Sharing Feast Menu

Two Course (2 Mains / 3 Sides) ~ £30.00 + VAT pp

Three Course (2 Mains / 3 Sides) ~ £40.00 + VAT pp

*Additional Meat Option ~ £6.00 + VAT pp / Additional Side Option ~ £3.00 + VAT pp*

### BBQ Menu

Two Course (*Main Meal includes - 3 Mains, 3 Sides, 2 Sauces*) - £32.00 + VAT pp

Three Course (*Main Meal includes - 3 Mains, 3 Sides, 2 Sauces*) - £42.00 + VAT pp

*Additional Meat Option ~ £6.00 + VAT pp / Additional Side Option ~ £3.00 + VAT pp*

### Yorkshire Pie & Mash Menu

Two Course Menu ~ £28.00 + VAT pp | Three Course Menu ~ £38.00 + VAT pp

## ADDITIONAL ITEMS

**Homemade Bread with Two Flavoured Butters ~ £2.00 + VAT pp / With 2 Dips £2.50 + VAT pp**

**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 ~ £7.00 + VAT pp | 4 Cheeses ~ £8.00 + VAT pp

*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 ~ £2.00 + VAT pp | Tea & Coffee plus Petit Fours ~ £2.50 + VAT pp





## 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

Yorkshire Rack of Lamb with Hedgerow Crumb - £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 Pommes Anna - £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 / Béarnaise / Salsa Verde*

### Poultry, Duck & Game

Wolds Duo of Chicken – Pan-fried Breast & Kiev Bon Bon with Creamy Mash

Roasted Duck Breast, Roast Sweet Potato, White Onion Sauce, Leg Spring Roll and Sautéed Greens

Hay Roasted Saddle of Venison, Truffle Pommes Anna with Onion Gravy - £3.00 + VAT pp supplement

### Pork

Fillet of Yorkshire Pork with Chestnut Crumb, Ash Baked Celeriac, Truffle Pommes Anna

Pork Belly with Granny Smith Apple Sauce, Boulangère Potatoes and Cider Jus

Pork Loin, Black Pudding Bon Bon, Duchess Potatoes, Baba Gravy

### 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

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.*

Yorkshire Stuffed Pork Loin – 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)

Traditional Yorkshire Beef Wellington ~ £5.00 Supplement

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

### Additional Sides - £3.00 + VAT pp / per side

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 & Goat's Cheese (V)

Cumberland Sausage, Creamy Mash

Cottage Pie

Shepherd's Pie

Trio of Yorkshire Sausages

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



## SHARING FEAST MAIN OPTIONS

### Main Dishes

Rosemary & Garlic Spatchcock Chicken (served whole)  
Spiced Lamb with Pomegranate & Prunes  
Steak Tagliata with Rocket & Parmesan  
Slowed Cooked Pulled Chicken with Lemon & Fennel  
Yorkshire Beef Stew with Dumplings  
Seasoned Chicken (Choice of Breast / Thighs / Wings)  
Vegetable Dhal 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 / Parmetier Potatoes / Buttered New Potatoes  
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  
Burrata, Ribboned Courgette, Homemade pesto - Pistachio (v)

### Sauces (select one to accompany your feast)

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



## 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*  
Wensleydale Bacon Chop (Dill, Garlic & Parsley)  
Chicken Breast (Turmeric & Mixed Herb Marinade)  
Sticky Pork Ribs (Bootham Honey Sticky Glaze)  
Rump Steak - 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  
Minute Steak

### Sides

Hasselback Potatoes / Parmetier Potatoes / Buttered New Potatoes  
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  
Burrata, Ribboned Courgette, Homemade pesto - Pistachio (v)

### 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

# Baba Ganoush

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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 Pâté with Spiced Ginger Chutney & Toasts

Bolognese Arancini with Spiced Arrabbiata 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

Goat's 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 Goat's Cheese Tart with Pine Nuts, Bootham Honey & Chutney

Candied & Golden Beetroot Tart with Homemade Ricotta & a Micro Salad

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

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

Yorkshire Pudding with Onion Gravy



## SHARING STARTER PICK LIST

**£2.00 + VAT pp Supplement**

*Served with Rustic Bread, Olive Oil and Balsamic*

*Select 5 individual items & 2 dips 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

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

Padrón Peppers / Meatballs in Tomato Sauce / Patatas Bravas

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

### **Inspired by Yorkshire**

Mini Minced Black Pudding 'quail' Scotch Egg

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 Pâté

Hot Smoked Salmon

York Gin Cured Trout

Pint of Prawns

Mini East Coast Fishcakes

Cod Goujons

Scampi

Whitebait

Pickled Octopus

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



## DESSERTS

*Included in all two or three course menus.*

Yorkshire Apple & Rhubarb Mille-Feuille  
Malted Milk Panna Cotta, Oat Cookies, Raspberries  
Spiced Rhubarb Crème Brûlée 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 & Butterscotch Sauce  
Tarte au Citron, Tempered White Chocolate Dome, Raspberries & Limoncello Cream  
'The BFG' Black Forest Gateaux Tartlet with Preserved Local Cherries and 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  
Rum Baba  
Tiramisu

### Giant Macaron

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

### Cheesecake

Pistachio & Rose / Strawberry & Champagne / Raspberry & White Chocolate  
Chocolate Orange / Lime & Passionfruit

### 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

**Build your Own Brownie - rustic table with selection of flavours & toppings**

**Select any of the above cold desserts to create your mini selection of desserts**

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 + 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 Crème Brûlée

Cherry Bakewell Tart

Mini Tiramisu

Trifle Pots

Brownie

Rocky Road

Lemon Tart

Chocolate Tart

Curd Tart

Macarons

Lavender & Pistachio Cake

Bowls of Strawberries & Cream (*Seasonal*)



## 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

### Mains

Homemade Chicken Nuggets, Chips & Peas or Beans

Yorkshire Sausage & Mash with Organic Vegetables or Peas

Baba Burger with Wedges & Peas or Beans

Baba Bean Burger with Wedges & Beans (VE)

Fish Finger Sandwich with Chips & Peas

Cheesy Tomato Pasta (V) with Garlic Bread

Lasagne with Garlic Bread

### Dessert

Brownie Surprise (V)

Baba Mess (Meringue (V)

Banana Split (V)

Fruit Salad (VE)



### LIGHT BITES & EVENING INSPIRATION

*All our Evening Food is served roaming style 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 ~ **£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 / 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 - **£12.00 + VAT pp**

Seafood - **£12.50 + VAT pp**

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

Traditional - **£10.00 + VAT pp /**

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



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

One Filling ~ £10.00 + VAT pp

**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 £12.00 + VAT pp (choice 3 toppings)

*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*



## 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 Bluebird Bakery  
*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 Bluebird Bakery / 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*