



WEDDING & EVENT MENUS 2023

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
- ❖ Complimentary menu tasting for 2 guests (additional guests £25.00 + VAT pp)
- ❖ Travel Costs (complimentary up to 40 miles) £2.00 per mile after this allowance.

Additional Costs:

Cake Cutting Fee

We are happy to cut the cake if we are on site during this time complimentary to be displayed on your own boards. If you wish to add Fruits & Cream and use our cutlery and crockery this will be an additional £3.00 + VAT pp.

Standard Set Up Fee - £350.00 + VAT

This applies where there is a professional kitchen onsite that we can use. This covers the cost of our set up and take down along with deep clean of the kitchen space prior and after use for health and safety.

Full Kitchen Set Up Fee - £500.00 + VAT

This fee covers standard equipment hire and setting up the kitchen, our equipment, and testing. Standard equipment is classed as:

- 2 x Turbo Ovens
- 1 x Hot Cupboard with Gantry Lighting
- Fryers
- Travel Costs up to 30 miles

*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.

*Please note that we require a catering space / tent with ample 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. We also require access to running water. 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 November prior to the event.

Final Numbers Meeting & Final Payment

Final numbers are due at your Helping Hand Appointment. Final payment is due two months prior to the big day. Your final balance is calculated on your final numbers. You are able to add guests on after this point.



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. Your tasting is complimentary for yourselves and then £25.00 + VAT pp thereafter up to a maximum of 4 guests.

Three Month Prior - Helping Hand Appointment / Final Numbers

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.

Two Months Prior - Final Payment

We require your remaining balance to be paid in full two months 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!

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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

Yorkshire Lamb Samosas with Raita
Chicken Liver Parfait, Caramelised Red Onion Chutney on Toasted Baguette
Deep Fried Chicken Bites with Kimchi Mayo
Soy & Ginger Chicken Lollipop
Mini Gourmet Sausage Rolls with an English Plum Puree (*Yorkshire Portion*)
Arancini Bites – Bolognese or Ox Cheek & Parmesan
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
Honey & Mustard Sticky Sausages
Chorizo & Brie Bites

Fish

Prawn & Courgette Skewers with Sweet Chilli Dip
Home Smoked Salmon Blini, Crème Fraiche, Dill
Mini Fish & Chips with Mushy Peas (*Yorkshire Portion*)

Vegetarian / Vegan

Mini Tacos with Avocado Salsa & Micro Coriander (VE)
Crushed Broad Bean, Mint & Yorkshire Fettle Filo Cone with Extra Virgin Olive Oil
Ribblesdale Goats Cheese, Fig & Honey Tartlet
Wensleydale & Leek Bon Bon
Stuffed Mini Heritage Tomato (VE)
Smoked Carrot, Ricotta & Hazelnut Tart
Honey Glazed Peach & Mozzarella Skewers
Cherry Tomato, Mozzarella & Basil Skewers
Arancini Bites - *Truffle Mushroom*
Halloumi Fries with Sweet Chilli Dip
Seasonal Vegan Vol au Vents (VE)

Charcuterie Cups - £8.50 PP

Mozzarella Balls – Vintage Cheddar – Chorizo – Salami
Olives - Sun-dried Tomatoes - Cornichons
Seeded Bread Twists

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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 mini desserts
Served with freshly brewed Yorkshire Tea and Baba Blend Coffee made in conjunction with York Coffee Emporium*

Sandwiches – Please select three fillings

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

Mini Desserts – Please select two

Mini Citrus & Rum Posset with Spiced Ginger Shortbread Crumbled (Summer Raspberry or Winter Blackberry)
Chocolate & Tonka Pots with Dehydrated Raspberry
Mini Yorkshire Parkin & Clotted Cream (served cold)
Mini Mess Nest or Mini Mess in a Jar
Spiced Yorkshire Rhubarb Crème Brûlée
Mini Coconut Mousse with Mango Puree
Yorkshire Lavender & Pistachio Cake
Mini Chocolate & Strawberry Tarts
Chocolate & Raspberry & Posset
Tiramisu with Baba Blend Coffee
Mini Chocolate & Hazelnut Tart
Limoncello Lemon Tart
Expresso Opera Cake
Cherry Bakewell Tart
Mini Macarons
Brownie Bite
Mini Cheesecake – your choice of:
Pistachio & Rose / Strawberry & Champagne / Raspberry Ripple & Burnt White Chocolate Crumb

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GRAZING FEAST MENU

Minimum number of 15 guests

Grazing Feast with foliage and rustic set-up £25.00 + VAT pp

A selection of Rustic Breads & Crackers

Homemade Chutney, Oils, Butters, Olives & Dried Fruits

A selection of Cheeses and 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)

Hummus & Flatbreads / Tabbouleh / Cucumber with Fresh Mint & Yogurt

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

MINI DESSERTS - £2.50 + VAT per item pp (must cater for full numbers)

Mini Citrus & Rum Posset with Spiced Ginger Shortbread Crumbled (Summer Raspberry or Winter Blackberry)

Chocolate & Tonka Pots with Dehydrated Raspberry

Mini Yorkshire Parkin & Clotted Cream (served cold)

Mini Mess Nest or Mini Mess in a Jar

Spiced Yorkshire Rhubarb Crème Brûlée

Mini Coconut Mousse with Mango Puree

Yorkshire Lavender & Pistachio Cake

Mini Chocolate & Strawberry Tarts

Chocolate & Raspberry & Posset

Tiramisu with Baba Blend Coffee

Mini Chocolate & Hazelnut Tart

Limoncello Lemon Tart

Expresso Opera Cake

Cherry Bakewell Tart

Mini Macarons

Brownie Bite

Mini Cheesecake – your choice of:

Pistachio & Rose / Strawberry & Champagne / Raspberry Ripple & Burnt White Chocolate Crumb

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LIGHT LUNCH MENU **minimum of 15 guests**

£16.00 + VAT pp – Includes 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)
Hummus & Flatbreads / Tabbouleh / Cucumber with Fresh Mint & Yogurt

ADDITIONAL ITEMS - £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

MINI DESSERTS - £2.50 + VAT per item pp (must cater for full numbers)

Mini Citrus & Rum Posset with Spiced Ginger Shortbread Crumbled (Summer Raspberry or Winter Blackberry)
Chocolate & Tonka Pots with Dehydrated Raspberry
Mini Yorkshire Parkin & Clotted Cream (served cold)
Mini Mess Nest or Mini Mess in a Jar
Spiced Yorkshire Rhubarb Crème Brûlée
Mini Coconut Mousse with Mango Puree
Yorkshire Lavender & Pistachio Cake
Mini Chocolate & Strawberry Tarts
Chocolate & Raspberry & Posset
Tiramisu with Baba Blend Coffee
Mini Chocolate & Hazelnut Tart
Limoncello Lemon Tart
Espresso Opera Cake
Cherry Bakewell Tart
Mini Macarons
Brownie Bite
Mini Cheesecake – your choice of:
Pistachio & Rose / Strawberry & Champagne / Raspberry Ripple & Burnt White Chocolate Crumb



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

Three Course Set Menu - £48.50 + VAT | Three Course Pre Order (2/2/2) - £52.50 + VAT pp

Yorkshire Roast Menu

Two Course Menu ~ £34.00 + VAT pp | Three Course Menu ~ £46.00 + 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) ~ £34.00 + VAT pp
Three Course (2 Mains / 3 Sides) ~ £46.00 + 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*) - £34.00 + VAT pp
Three Course (*Main Meal includes - 3 Mains, 3 Sides, 2 Sauces*) - £46.00 + VAT pp
Additional Meat Option ~ £6.00 + VAT pp / Additional Side Option ~ £3.00 + VAT pp

Yorkshire Pie & Mash Menu

Two Course Menu ~ £32.00 + VAT pp | Three Course Menu ~ £44.00 + 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

Meat, Poultry & Game

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 Featherblade of Beef, Creamy Mash with Red Wine & Port Reduction
Yorkshire Beef Bourguignon, Creamy Mashed Potato, Topsy Red Cabbage or Organic Seasonal Vegetables
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)
Wolds Duo of Chicken – Pan-fried Breast & Kiev Bon Bon with Creamy Mash
Coq Au Vin, Creamy Mashed Potato, Topsy Red Cabbage or Organic Seasonal Vegetables
Roasted Duck Breast, Roast Sweet Potato, White Onion Sauce, Leg Spring Roll and Sautéed Greens
Fillet of Yorkshire Pork with Chestnut Crumb, Ash Baked Celeriac, Truffle Pommes Anna
Pork Belly, Apple, Sage & Potato Bon Bon, Baked Apple, Granny Smith Sauce, Cider Jus & Greens

Fish & Seafood

North Sea Hake with Pistachio Crust, Crushed New Potatoes, Sautéed Greens and Madeira Sauce
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, Squash Velouté, Cubed Squash, Seasonal Green Tops – Crispy Sage
Truffle & Garlic Cauliflower Steak with Roasted New Potatoes, Cauliflower Puree & Crispy Kale
Lemon Pesto, Burrata and Brown Butter Gnocchi - Lemon and Watercress Salad

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 Vegetables (Carrots & 2 seasonal greens)

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.

Whole Roast Chicken (portioned) with Lemon & Thyme

Roast Pork with Crackling

Roast Leg of Lamb with Rosemary

Wensleydale Bacon Loin

Hay Roasted Salmon

Crown of Turkey

Silverside of Beef

North Sea Roasted Hake

Traditional Yorkshire Beef Wellington ~ £5.00 Supplement

Roast Sirloin of Beef ~ £2.00 supplement

Whole Mushroom & Celeriac Wellington (Vegetarian and can be made Vegan)

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

Additional Sides - £3.00 + VAT pp / per side

Braised Topsy Red Cabbage

Wensleydale Cauliflower Cheese

Foraged Fruit Stuffing

Pigs in Blankets

Leek Gratin



YORKSHIRE PIE & MASH MAIN OPTIONS

Yorkshire Pie & Mash Menu includes
1 Pie Option
Creamy Mash or Thick Cut Chips
Homemade Gravy & a Selection of Sauces included

Your choice between:
Seasonal Organic Vegetables (Carrots and 2 Greens), Braised Red Cabbage, Mushy Peas or Garden Peas

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)

Cottage Pie

Shepherd's Pie

Yorkshire Sausage Wheel

All pies can be adapted to Gluten Free

All vegetarian pies can be adapted to Vegan



SHARING FEAST MAIN OPTIONS

Main Dishes

Chicken Shawarma (Paprika, Chilli, Cumin, Garlic & Coriander)
Rosemary & Garlic Spatchcock Chicken (served whole)
Spiced Lamb with Pomegranate Molasses Fresh Pomegranate & Prunes
Moroccan Spiced Chicken Tagine with Butternut Squash & Apricots
Moroccan Spiced Tagine with Butternut Squash & Apricots (v)
Steak Tagliata with Rocket & Parmesan
Yorkshire Beef Stew with Dumplings
Organic Root Vegetable Stew with Dumplings (v)
Vegetable Dhal with Roasted Squash & Pomegranate (V)
Whole Salmon - £3.00 + VAT pp supplement
Sliced Rump Steak - £3.00 + VAT pp supplement
Chicken & Chorizo Bean Cassoulet with Pesto
Mixed Bean Cassoulet with Pesto (V)
Pork Tenderloin with Salsa Verde
Whole Honey Roast Ham
Coq au Vin
Beef Bourguignon

Seasoned Chicken – Breast, Thighs and Wings

Your choice of seasoning:

Traditional – Rosemary, Lemon & Thyme

Lebanese Baharat Spices

Moroccan – Raz el Hanout

Mediterranean – Garlic, Onions, Capers & Olives

BBQ Flavour

Sides

Hasselback Potatoes / Parmentier 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)
Hummus & Flatbreads / Tabbouleh / Cucumber with Fresh Mint & Yogurt

Sauces (select one to accompany your feast)

Salsa Verde / Green Mango Salsa / Red Onion Chilli & Lime Salsa / Tzatziki / Minted Yogurt

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BABA BBQ MAIN OPTIONS

Burgers

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)

Sticky Pork Ribs (Bootham Honey Sticky BBQ Glaze)

Chicken and Mediterranean Vegetable Skewers

Halloumi & Vegetable Skewers (V)

Local Yorkshire Pork Sausages

Vegetarian Sausage (V)

Roast Salmon

Minute Steak

Rump Steak— Supplement £3.00 + VAT PP

King Prawns Skewers with Mediterranean Vegetables - £3.00 + VAT pp supplement

Seasoned Chicken – Breast, Thighs and Wings

Your choice of seasoning:

Traditional – Rosemary, Lemon & Thyme

Lebanese Baharat Spices

Moroccan – Raz el Hanout

Mediterranean – Garlic, Onions, Capers & Olives

BBQ Flavour

Sides

Hasselback Potatoes / Parmentier 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, Ribbed Courgette, Homemade pesto - Pistachio (v)

Hummus & Flatbreads / Tabbouleh / Cucumber with Fresh Mint & Yogurt

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 | Minted Yogurt

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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

Game, Meat & Poultry

Potted Duck Pâté with Spiced Ginger Chutney & Toasts – Green Leaves
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
Yorkshire Pudding with Onion Gravy

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
Roasted White Onion Risotto in Whole Roasted Onion with Hedgerow Crumb (VE)
Fig & Baked Goat's Cheese Tart with Pine Nuts, Bootham Honey & Chutney
Yorkshire Leek, Feta, Yogurt with Miso and Chive (v) can be adapted to (VE)
Burrata, Ribboned Courgette, Homemade Pesto - Pistachio (Focaccia Breadbox on Side) (v)

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SHARING STARTER PICK LIST

£2.00 + VAT pp Supplement

Inspired by Greece

Flatbread & Olives
Tzatziki and Hummus
Mini Lamb Kofta & Mini Spanakopita Parcels
Feta with Figs, Honey, Herbs
Tabouli

Inspired by Spain

Olive Bread
Aioli, Oils and Balsamic
Chorizo in Red Wine
Patatas Bravas
Manchego Cheese & Olives
Serrano Ham

Inspired by the Middle East

Flatbreads
Baba Ganoush and Hummus
Lebanese Lamb Kebabs
Falafels
Harissa Roasted Cauliflower with Yoghurt Dressing
Lemon and Pomegranate Cous Cous
Kibbeh (meat croquet with mixed spices)

Inspired by Italy

Focaccia & Olives
Pesto, Oils and balsamic
Capri Salad
Salami
Arancini Balls (on a bed of rich tomato sauce, and shaving of parmesan)
Meatballs (with a herb and garlic tomato sauce)

Inspired by the Sea - £3.00 supplement pp

Crusty Baguettes
Lemon Mayo & Salted Butter
Pint of Prawns
Mini East Coast Fishcakes
Potted Crayfish with Smoked Paprika Butter Dressing
Smoked Salmon, Cream Cheese and Dill Pate with Crisp Bread
Calamari Rings

Inspired by Yorkshire

Farmhouse Loaf
Onion Chutney, Baba Piccalilli
Potted Pate
Mini Gourmet Sausage Rolls with English Plum Puree
Wensleydale Cheese
Yorkshire Pudding with Beef and Baba Gravy
Pickled Vegetables (carrots, broccoli, cauliflower, onion, radishes)



DESSERTS – INDIVIDUAL FULL-SIZE PORTION

Included in all two or three course menus.

Spiced Yorkshire Rhubarb Crème Brûlée, Poached Rhubarb with Ginger Brandy Snap
Traditional Sticky Toffee Pudding with Butterscotch, Brandy Snap & Salted Caramel Cream
Tarte au Citron, Tempered White Chocolate Dome, Raspberries & Limoncello Cream
Chocolate & Tonka Bean Delice with York Gin Poached Pear
Hazelnut & Caramel Chocolate Tart with Crème Fraiche
Cherry Bakewell Tart with Crème Fraiche and Topsy Cherries
Raspberry Ripple & White Chocolate Cheesecake with Burnt White Chocolate Crumb
Strawberry & Champagne Cheesecake
Pistachio & Rose Cheesecake
Citrus & Rum Posset, Spiced Ginger Shortbread Biscuit (garnish raspberries - summer / blackberries – winter)
Apple Crumble with Black Cardamom Custard
Rhubarb & Custard Crumble
Chocolate Posset with Yorkshire Honeycomb and Popping Candy
Strawberry Sponge Surprise
Peach Melba
The Baba Mess (Pavlova, Seasonal Fruits, Cream)
Summer – Strawberries & Raspberries
Winter – Blackberries, Plums, Currants

Build your Own Brownie – to the table or rustic dessert table with selection of flavours & toppings



DESSERTS LIST FOR DUO, TRIO AND SHARING

Duo of Mini Desserts ~ £1.50 + VAT PP supplement on menu price

Trio of Mini Desserts ~ £2.00 + VAT PP supplement on menu price

Sharing Mini of Desserts ~ £2.00 + VAT PP supplement on menu price

Either served to each guest table or displayed on a dessert table

Mini Citrus & Rum Posset with Spiced Ginger Shortbread Crumbled (Summer Raspberry or Winter Blackberry)

Chocolate & Tonka Pots with Dehydrated Raspberry

Mini Yorkshire Parkin & Clotted Cream (served cold)

Mini Mess Nest or Mini Mess in a Jar

Spiced Yorkshire Rhubarb Crème Brûlée

Mini Coconut Mousse with Mango Puree

Yorkshire Lavender & Pistachio Cake

Mini Chocolate & Strawberry Tarts

Chocolate & Raspberry & Posset

Tiramisu with Baba Blend Coffee

Mini Chocolate & Hazelnut Tart

Limoncello Lemon Tart

Expresso Opera Cake

Cherry Bakewell Tart

Mini Macarons

Brownie Bite

Mini Cheesecake – your choice of:

Pistachio & Rose Cheesecake

Strawberry & Champagne Cheesecake

Raspberry Ripple & Burnt White Chocolate Crumb – Cheesecake



CHILDREN'S MENU

Children under three ~ **Complimentary**

Children under ten ~ **£18.00 + 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 Bread Roll & Butter

Mains

Homemade Chicken Goujons, 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 (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 90% of your full guest numbers must be catered for.*

Wolds Sausage Sandwich or Bacon Sandwich / Vegetarian Sausages Sandwich (V) £10.00 + VAT pp

Bao Buns - One Filling ~ £12.00 + VAT pp (2 per person)

Sticky Asian Pork / Chilli Crispy Chicken / Hoisin Steamed Mushroom (V) / Salt & Pepper Tofu (V) / Teriyaki Pulled Beef

Hot Sandwiches ~ £12.00 + VAT pp

Gourmet Hot Dogs (Frankfurters) in Brioche Hot Dog Bun with Gherkins / Onions / Mustard & Ketchup

Beef Burgers – in Brioche Buns with Trimmings as per BBQ Menu

Bratwurst Sausage in Brioche Hot Dog & Currywurst with Gherkins & Onions

Yorkshire Pulled Pork with Apple Sauce & Stuffing in Soft White Bap

Fish Finger Sandwich on Ciabatta with Rocket, Lemon, and Tartar Sauce

BBQ Pulled Jackfruit Baguette (VE)

Gyros - £12.00 + VAT pp

Chicken Gyros (marinated chicken, chips, cucumber, tomato, red onion, tzatziki in a float bread with chilli sauce on the side)

Pork Gyros (marinated chicken, chips, cucumber, tomato, red onion, tzatziki in a float bread with chilli sauce on the side)

Falafel Gyros (marinated chicken, chips, cucumber, tomato, red onion, tzatziki in a float bread with chilli sauce on the side)

Why not add Halloumi to your Gyros for £1.00 + VAT PP

Mac 'n' Cheese Tubs - £12.00 PP + VAT

*Classic Mac n Cheese (v) / Pancetta & Truffle Mushroom / **Baba Teams Favourite** Yorkshire Onion with Croutons (v) /*

Mixed Pepper & Chilli (v) Whitby Crayfish & East Coast Prawn with Herb Crust – (£2.00pp supplement)

We can adapt (v) to vegan cheese if requested at point of Helping Hand Meeting

Mini Pie & Peas (please refer to Pie Main Course fillings) One Filling ~ £12.00 + VAT pp

Rustic Burrito (rice) or Fajita (mixed peppers) Served with, homemade guacamole, salsa & sour cream

One Filling ~ £12.00 + VAT pp *Chicken / Beef / Vegetable*

Dirty Fries (skin on fries) From £12.00 + VAT pp for one filling

Katsu Curry with Crispy Chicken / Smoky BBQ Pulled Pork with Roasted Onion & Peppers

Smoky BBQ Pulled Jackfruit with Roasted Onion & Peppers (v & vegan) / Wild Mushroom & Truffle Cheese Sauce (v)

Ploughman's Picnic (served as a station)

Three Items ~ £12.00 + VAT pp

Cheese & Onion Pasty / Pork Pies / Sausage Rolls / Quiche / Scotch Eggs / Meat Pie / Chicken Pie / Beef Pie

Baba Ganoush

—    — CATERING

BREAKFAST & BRUNCH MENUS

All include tea, coffee and orange juice

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