

Baba Ganoush

—    — CATERING

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

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, Tippy 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, Tippy 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.