



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.

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

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



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