



## 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.

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*

## 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



## 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