

# Baba Ganoush

—  — CATERING

## 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,  
Ribbioned Courgette, Homemade Pesto - Pistachio (Focaccia Breadbox on Side) (v)