

Baba Ganoush

—  — CATERING

CANAPE MENU

3 Canapés per person ~ £7.00 + VAT

4 Canapés per person ~ £8.50 + VAT

5 Canapés per person ~ £10.00 + VAT

6 Canapés per person ~ £11.50 + VAT

Meat

Yorkshire Lamb Samosas with Raita
Chicken Liver Parfait, Caramelised Red Onion Chutney on Toasted Baguette
Deep Fried Chicken Bites with Harissa Mayo
Mini Gourmet Sausage Rolls (Tomato & Red Onion Chutney mix - *Yorkshire Portion*)
Arancini Bites – Bolognese & Parmesan, Micro Herbs
Mini Filled Potatoes with Crème Fraiche, Cured Back Bacon & Chives
Mini Yorkshire Pudding with Roast Beef & Thick Gravy & Watercress (*Yorkshire Portion*)
Sand Hutton Asparagus - Parma Ham or served simply with Aioli (*seasonal*)
Pressed Ham Hock, Rye Bread, Pineapple Pickle
Honey & Mustard Sticky Sausages
Black Pudding & Quail Scorch Egg
Sticky Pork Belly with Baba Glaze
Mini Cottage Pie Cups
Chorizo & Brie Bites

Fish

Prawn & Courgette Skewers with Sweet Chilli Dip
Home Smoked Salmon Blini, Crème Fraiche, Dill
Mini Fish & Chips with Mushy Peas, Tartar Sauce (*Yorkshire Portion*)
Mini East Coast Fish Cake with Aioli & Herbs

Vegetarian / Vegan

Whipped Feta and Olive Tapenade Croustade with Dehydrated Tomato
Mini Tacos with Avocado Salsa & Micro Coriander (VE)
Pea, Mint & Yorkshire Fettle Filo Cone with Extra Virgin Olive Oil
Ribblesdale Goats Cheese, Fig & Honey Tartlet
Wensleydale & Leek Bon Bon
Arancini Bites - *Truffle Mushroom with Mushroom Ketchup*
Sweet Chilli Halloumi
Seasonal Tarts (VE)
Roasted Root Cottage Pie
Vegetarian Samosas

Charcuterie Cups - £9.00 PP

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

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STARTERS

Soup

Leek & Potato / Spiced Squash Soup / Roasted Tomato Soup with Slow Roasted Tomatoes (v)

Yorkshire Onion Soup with Wensleydale Crouton – *not suitable for vegetarians*

All soups served with rustic breads and a salted butter

Fish

York Gin & Beetroot Cured Trout with Celeriac & Apple Remoulade

East Coast Fishcakes with Samphire & Sea Herbs Aioli

Whitby Crab with Green Mango Salsa

Game, Meat & Poultry

Bolognese Arancini with Spiced Arrabbiata Sauce

Chicken & Ham Terrine, Watercress Salad & Homemade Piccalilli

Potted Duck Pâté with Spiced Ginger Chutney & Toasts – Green Leaves

Burrata, Ribboned Courgette, Homemade Pesto - Pistachio (Focaccia Breadbox on Side)

Carpaccio of Beef with Micro Rocket, Parmesan & Black Truffle - £2.00 + VAT PP supplement

Vegetarian / Vegan

Heritage Tomato Bruschetta, Local Basil (VE)

Wensleydale & Leek Croquette with Creamed Leeks

Truffle Mushroom Arancini with Mushroom Ketchup

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)

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SHARING STARTER PICK LIST

£2.00 + VAT pp Supplement

Inspired by Greece

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

Inspired by Spain

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

Inspired by the Middle East

Flatbreads
Baba Ganoush and Hummus
Harissa Roasted Cauliflower with Yoghurt Dressing
Kibbeh (meat croquet with mixed spices)
Falafels

Inspired by Italy

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

Inspired by the Sea - £3.00 supplement pp

Crusty Baguettes
Lemon Mayo & Salted Butter
Pint of Prawns
Potted Crayfish with Smoked Paprika Butter Dressing
Smoked Salmon, Cream Cheese and Dill

Inspired by Yorkshire

Farmhouse Loaf
Onion Chutney, Baba Piccalilli
Mini Gourmet Sausage Rolls
Pickled Onions & Radishes
Wensleydale Cheese
Potted Pate



DESSERTS – INDIVIDUAL FULL-SIZE PORTION

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
Citrus & Rum Posset, Spiced Ginger Shortbread Biscuit (garnish raspberries - summer / blackberries – winter)
Raspberry Ripple & White Chocolate Cheesecake with Burnt White Chocolate Crumb
Apple Crumble with Black Cardamom Custard
Strawberry & Champagne Cheesecake
Pistachio & Rose Cheesecake
Marbled Chocolate Posset with Yorkshire Honeycomb and Popping Candy
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

Vegan / Dairy Free Desserts

Mini Coconut Mousse with Mango Puree
Vegan Crème Brulee with Poached Rhubarb
Vegan Brownie with Seasonal Fruits and Coconut Cream
Vegan Baba Mess with Seasonal Fruits and Coconut Cream



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 (Summer Raspberry or Winter Blackberry)

Marbled Chocolate Pot with Yorkshire Honeycomb and Popping Candy

Mini Yorkshire Parkin & Clotted Cream (served cold)

Spiced Yorkshire Rhubarb Crème Brûlée

Yorkshire Lavender & Pistachio Cake

Tiramisu with Baba Blend Coffee

Mini Chocolate & Hazelnut Cup

Mini Limoncello Lemon Tart

Mini Macarons

Brownie Bite

Mini Baba Mess

Pistachio & Rose Cheesecake

Strawberry & Champagne Cheesecake

Raspberry Ripple & Burnt White Chocolate Crumb Cheesecake

Vegan / Dairy Free Desserts

Mini Coconut Mousse with Mango Puree

Vegan Crème Brulee with Poached Rhubarb

Vegan Brownie with Seasonal Fruits and Coconut Cream

Vegan Baba Mess with Seasonal Fruits and Coconut Cream