



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 - £48.00 + VAT | Three Course Pre Order (2/2/2) - £50.00 + VAT pp

Yorkshire Roast Menu

Two Course Menu ~ £36.00 + VAT pp | Three Course Menu ~ £46.00 + VAT pp
Additional Meat Option ~ £6.00 + VAT pp / Additional Side Option ~ £3.00 + VAT pp

Sharing Feast Menu

Two Course (2 Mains / 3 Sides) ~ £38.00 + VAT pp
Three Course (2 Mains / 3 Sides) ~ £48.00 + VAT pp
Additional Meat Option ~ £6.00 + VAT pp / Additional Side Option ~ £3.00 + VAT pp

BBQ Menu

Two Course (*Main Meal includes - 2 Mains, 3 Sides, 2 Sauces*) - £35.00 + VAT pp
Three Course (*Main Meal includes - 2 Mains, 3 Sides, 2 Sauces*) - £45.00 + VAT pp
Additional Meat Option ~ £6.00 + VAT pp / Additional Side Option ~ £3.00 + VAT pp

Yorkshire Pie & Mash Menu

Two Course Menu ~ £34.00 + VAT pp | Three Course Menu ~ £44.00 + VAT pp

ADDITIONAL ITEMS

Homemade Bread with Two Flavoured Butters (Salted & Garlic Herb) £2.50 + VAT pp

Homemade Bread with 2 Dips £3.50 + VAT pp

Dips - Baba Ganoush / Balsamic / Olive Oil / Pesto / Hummus / Tzatziki

Cheese Board

3 Cheeses ~ £8.00 + VAT pp | 4 Cheeses ~ £9.00 + 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 ~ £2.50 + VAT pp | Tea & Coffee plus Petit Fours ~ £3.50 + VAT pp



FINE DINING MAIN OPTIONS

Meat, Poultry & Game

Fillet of Yorkshire Pork with Chestnut Crumb, Ash Baked Celeriac, Truffle Pommes Anna
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 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
Roasted Duck Breast, Roast Sweet Potato, White Onion Sauce, Leg Spring Roll and Sautéed Greens

Fish & Seafood

North Sea Hake with Herb Crust, Crushed New Potatoes, Sautéed Greens and Madeira Sauce
Roast Cod, Spiced Squash Puree, Samphire, Sea Herb Bhaji, Raita

Vegetarian

Wild Mushroom & Celeriac Wellington, Squash Velouté, Cubed Squash, Seasonal Green Tops – Crispy Sage
Lemon Pesto, Ricotta and Brown Butter Gnocchi - Lemon and Watercress Salad

Dishes can all be adapted to be Vegan



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.

Please note that Yorkshire Puddings are included with all Roast Dinners.

Meats

Whole Roast Chicken (portioned) with Lemon & Thyme

Roast Pork Loin with Crackling

Traditional Roast Beef - Silverside

Roast Leg of Lamb with Rosemary

Wensleydale Bacon Loin

Hay Roasted Salmon

Crown of Turkey

Roast Sirloin of Beef ~ £3.00 supplement

Yorkshire Beef Wellington ~ £5.00 Supplement / Full Kitchen Required

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



YORKSHIRE PIE & MASH MAIN OPTIONS

Yorkshire Pie & Mash Menu includes
1 Pie Option
Creamy Mash or Thick Cut Chips
Homemade Gravy & a Selection of Sauces included

Your choice between:
Seasonal Organic Vegetables (Carrots and 2 Greens), Braised Red Cabbage, Mushy Peas or Garden Peas

The Pies

Yorkshire Beef & Ale

Chicken, Leek & Pancetta

Venison Pie

Creamy Golden Vegetable (V)

Turkey, Cranberry & Stuffing

Yorkshire Sausage Wheel

All pies can be adapted to Gluten Free / Dairy Free

Baba Ganoush

—  — CATERING

SHARING FEAST MAIN OPTIONS

Main Dishes

Chicken Shawarma (Paprika, Chilli, Cumin, Garlic & Coriander, Yogurt & Harissa)
Lamb Kofta Shawarma (Paprika, Chilli, Cumin, Garlic & Coriander, Yogurt & Harissa)
Spiced Lamb with Pomegranate Molasses Fresh Pomegranate & Prunes
Vegetable Dhal with Roasted Squash & Pomegranate (V)
Steak Tagliata with Rocket & Parmesan
Chicken & Chorizo Bean Cassoulet with Pesto
Mixed Bean Cassoulet with Pesto (V)
Pork Tenderloin with Salsa Verde
Beef Bourguignon
Coq au Vin
Whole Roasted Salmon - £3.00 + VAT *pp supplement*
Sliced Rump Steak - £3.00 + VAT *pp supplement*

Seasoned Chicken (Breast & Thigh)

Your choice of seasoning:

Traditional – Rosemary, Lemon & Thyme

Mediterranean – Garlic, Onions, Capers & Olives

Middle Eastern – Zaatar, Cumin, Thyme

Sides

Hasselback Potatoes / New Potatoes / Pearl Couscous, Lemon & Pomegranate / Moroccan Couscous / Tabbouleh

Greek Salad
Potato Salad or Coleslaw
Mediterranean Vegetables
Beetroot, Balsamic & Feta Salad
Roasted Red Pepper & Dukkah
Green Beans & Toasted Almonds
Vine Tomato & Mozzarella Salad
Roast Courgette, Marjoram & Olive
Orange & Feta Salad with Candied Fennel Seed
Cucumber & Pickled Chilli Salad with Sesame Seeds
Carrot, Mixed Cabbage, Pomegranate & Chilli Salad
Burrata, Ribbed Courgette, Homemade pesto - Pistachio (v)
Hummus & Flatbreads

Please note all sides / salads are served cold or room temperature with the exception of the potatoes.

Sauces (select one to accompany your feast)

Salsa Verde / Green Mango Salsa / Red Onion Chilli & Lime Salsa / Tzatziki

Baba Ganoush

—  — CATERING

BABA BBQ MAIN OPTIONS

Burgers

Yorkshire Gourmet Beef Burgers

Chargrilled Organic Chicken Burgers

Plant Based Burger with Chimichurri Sauce

Lamb Burgers with Minted Yogurt - £3.00 + VAT pp supplement

All Burgers served in Brioche Bun with Beef Tomato, Lettuce, Onion & Gherkin (Pickled Chilli on Plant Based Burger)

Sliced Cheese Optional – no additional charge

Roast Salmon

Sticky Pork Ribs (Baba BBQ Glaze)

Wensleydale Bacon Chop (Dill, Garlic & Parsley)

Local Yorkshire Pork Sausages / Vegetarian Sausage (V)

Chicken and Mediterranean Vegetable Skewers / Halloumi & Mediterranean Vegetable Skewers (V)

King Prawns Skewers with Mediterranean Vegetables - £3.00 + VAT pp supplement

Rump Steak– Supplement £3.00 + VAT PP

Seasoned Chicken (Breast & Thigh)

Your choice of seasoning:

Traditional – Rosemary, Lemon & Thyme

Mediterranean – Garlic, Onions, Capers & Olives

Middle Eastern – Zaatar, Cumin, Thyme

BBQ Seasoning

Sides

Hasselback Potatoes / New Potatoes / Pearl Couscous, Lemon & Pomegranate / Moroccan Couscous / Tabbouleh

Greek Salad

Potato Salad or Coleslaw

Mediterranean Vegetables

Beetroot, Balsamic & Feta Salad

Roasted Red Pepper & Dukkah

Green Beans & Toasted Almonds

Please note all sides / salads are served cold or room temperature.

Vine Tomato & Mozzarella Salad

Roast Courgette, Marjoram & Olive

Orange & Feta Salad with Candied Fennel Seed

Cucumber & Pickled Chilli Salad with Sesame Seeds

Carrot, Mixed Cabbage, Pomegranate & Chilli Salad

Burrata, Ribboned Courgette, Homemade pesto - Pistachio (v)

Hummus & Flatbreads

Please note all sides / salads are served cold or room temperature, with the exception of the potatoes

Sauces (select two to accompany your feast)

Smokey BBQ | Tomato Ketchup | Aioli | Sweet Chilli | Salsa Verde

Green Mango Salsa | Red Onion Chilli & Lime Salsa | Pesto | Tzatziki