



## WEDDING & EVENT MENUS 2023 & 2024

We are an award-winning catering team that loves what we do! The team at Baba Ganoush are passionate about providing spectacular food and exceptional customer service. We believe in food that looks and tastes delicious and is served with enthusiasm and a smile! Our food is created from the very best ingredients sourced from our local, Yorkshire suppliers. Food is such an important part of your event, which is why we offer a bespoke service that is tailored around what you, the customer, wants. We cater to all events from small intimate gatherings to larger parties.

**Included in our cost per head are the following items:**

- ❖ Catering Event Coordinator to assist you with all catering plans
- ❖ Dedicated Head Chef & Chef Team on the day
- ❖ Uniformed Waiting Staff
- ❖ Silver Cutlery & White crockery
- ❖ Complimentary menu tasting for 2 guests (additional guests £25.00 + VAT pp)
- ❖ Travel Costs (complimentary up to 40 miles) £2.00 per mile after this allowance.

**Additional Costs:**

### **Cake Cutting Fee**

We are happy to cut the cake if we are on site during this time complimentary to be displayed on your own boards. If you wish to add Fruits & Cream and use our cutlery and crockery this will be an additional £3.00 + VAT pp.

### **Standard Set Up Fee - £350.00 + VAT (no price increase for 2025)**

This applies where there is a professional kitchen onsite that we can use. This covers the cost of our set up and take down along with deep clean of the kitchen space prior and after use for health and safety.

### **Full Kitchen Set Up Fee - £500.00 + VAT (£550.00 + VAT for 2025)**

This fee covers standard equipment hire and setting up the kitchen, our equipment, and testing. Standard equipment is classed as:

2 x Turbo Ovens  
1 x Hot Cupboard with Gantry Lighting  
Fryers  
Travel Costs up to 40 miles

\*Some dishes may require a higher level of kitchen set up. This would need to be discussed at point of menu selection and dependent on kitchen facilities available.

\*Please note that we require a catering space / tent with ample power and ample surface space for food preparation / trestle tables. This needs to be under cover and attached to where you intend to have the food served. We also require access to running water. This should be provided by your venue or tent / marquee company. We do not provide catering tents.

**Dietary Requirements**

We cater for all dietary requirements and just ask that we are made aware of these at least two weeks prior to the event. *Vegan, GF, DF Options available on request.*

**Deposit Payment & Instalment Payment**

In order to secure your date, we require a 25% deposit and completed contract within 3 working days of confirmation. A further payment of 10% is due the September prior to the event.

**Final Numbers Meeting & Final Payment**

Final numbers are due at your Helping Hand Appointment. Final payment is due two months prior to the big day. Your final balance is calculated on your final numbers. You are able to add guests on after this point.



## **STEP BY STEP PROCESS**

### **Initial Consultation**

We cannot wait to sit down with you and start planning your catering. After your initial consultation we will send out a quote and an overview of menu and style. This menu is not set in stone and can be changed further down the line. We can hold a date for up to 1 weeks for you before we require a decision.

### **Contract and Deposit**

To secure your date we require a signed contract and 25% deposit payment. We also request a 10% payment the year prior to your wedding as stated in your contract.

### **The Tasting**

We conduct all tastings in January, February, March and November. We have appointment slots Wednesday / Thursday & Fridays plus some Saturdays (subject to availability). Tastings typically take 1.5 hours. Your tasting is complimentary for yourselves and then £25.00 + VAT pp thereafter up to a maximum of 4 guests.

### **Three Month Prior - Helping Hand Appointment / Final Numbers**

Three months prior to the event is a great time to catch up and go through final details such as guest numbers, timings, menu choices and dietary requirements. From this meeting your event coordinator will complete a draft copy of your Action Plan to send for you to check.

### **Two Months Prior - Final Payment**

We require your remaining balance to be paid in full two months prior to the event. Please note late payments will incur an admin fee.

**Three Weeks Prior – Table Plans and Dietary Information Required** At least two weeks prior to the event, we require finalised table plans with names and dietary requirement information. Please note any pre-orders must be sent across on a detailed plan and we advise that you have your guests' choices written on their name cards or somewhere visible on the table.

### **One Week Prior - Final Action Plan**

Your finalised action plan will be sent for your approval and then forwarded on to the venue.

### **The Event!**

The day has come – get ready to feast and have fun!

If you have any questions, please do let us know. We have an open-door policy and are always happy to help where we can. Our office always has coffee and cake on the go!



## CANAPE MENU

3 Canapés per person ~ £7.00 + VAT (2025 £8.00 + VAT)

4 Canapés per person ~ £8.50 + VAT (2025 £9.50 + VAT)

5 Canapés per person ~ £10.00 + VAT (2025 £11.00 + VAT)

6 Canapés per person ~ £11.50 + VAT (2025 £12.00 + 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



## 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 or an Inspired by Board + 3 Sides) ~ £38.00 + VAT pp

Three Course (2 Mains or an Inspired by Board + 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

## IMPORTANT 2025 PRICING

Please note there will be a £2.00 + VAT PP price increase for all two and three course menus for 2025. This includes children's menus. All other menu pricing and supplements will remain the same price.

## 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*

**Tea & Coffee Station ~ 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**





## 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)  
Herby Falafel Shakshuka with Turmeric Drizzle (VE)  
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*

### Choose one of Inspired by Sharing Boards (see our Sharing Starter examples)

Inspired by Italy, Greece, Middle East, Spain, Yorkshire, or The Sea (£3.00 Supplement PP for The Sea)

### 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, Ribbioned Courgette, Homemade pesto - Pistachio (v)

Hummus & Flatbreads

*Please note all sides / salads are served cold or room temperature except for the potatoes.*

### Sauces (select one to accompany your feast)

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



## 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, Ribbioned Courgette, Homemade pesto - Pistachio (v)

Hummus & Flatbreads

*Please note all sides / salads are served cold or room temperature, except for 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



## 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)



### SHARING STARTER PICK LIST

£2.00 + VAT pp Supplement

(Our Sharing Starter Boards can also be served as a Main Course with Three Sides Dishes – see our Sharing Feast Menu)

#### 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 Bravas

#### 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 Brûlée 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 Brûlée with Poached Rhubarb

Vegan Brownie with Seasonal Fruits and Coconut Cream

Vegan Baba Mess with Seasonal Fruits and Coconut Cream



## CHILDREN'S MENU

Children under three ~ **Complimentary**

Children under ten

2 Course - **£14.00 + VAT pp**

3 Course - **£18.00 + VAT pp**

*Please note: all children must have the same menu unless they have dietary requirements*

### Starters

Cheesy Garlic Bread (V)

Crudités & Hummus (V)

Chicken Goujons with Tomato Dip

### Mains

Homemade Chicken Goujons, Chips & Peas or Beans

Yorkshire Sausage & Mash with Peas or Beans

Cheesy Tomato Pasta (V)

### Dessert

Brownie Surprise (V)

Baba Mess (V)

Fruit Salad (VE)



### LIGHT BITES & EVENING INSPIRATION

*All our Evening Food is served roaming style in recyclable and biodegradable kraft paper boxes.*

*Please note we are unable to cater splits in options & at least 90% of your full guest numbers must be catered for.*

**Wolds Sausage Sandwich or Bacon Sandwich / Vegetarian Sausages Sandwich (V) £10.00 + VAT pp**

**Bao Buns - One Filling ~ £12.00 + VAT pp (2 per person)**

*Sticky Asian Pork / Chilli Crispy Chicken / Salt & Pepper Tofu (V)*

**Hot Sandwiches ~ £12.00 + VAT pp**

*Gourmet Beef Burgers – in Brioche Buns with Trimmings as per BBQ Menu*

*Bratwurst Sausage in Brioche, Currywurst with Gherkins & Onions*

*Yorkshire Pulled Pork with Apple Sauce & Stuffing in Soft White Bap*

*Fish Finger Sandwich on Ciabatta with Rocket, Lemon, and Tartar Sauce*

*BBQ Pulled Jackfruit Baguette (VE)*

**Open Gyros - £12.00 + VAT pp**

*Chicken Gyros (marinated chicken, chips, cucumber, tomato, red onion, tzatziki in a float bread with chilli sauce on the side)*

*Pork Gyros (marinated pork, chips, cucumber, tomato, red onion, tzatziki in a float bread with chilli sauce on the side)*

*Falafel Gyros (marinated falafel, chips, cucumber, tomato, red onion, tzatziki in a float bread with chilli sauce on the side)*

*Why not add Halloumi to your Gyros for £1.00 + VAT PP*

**Mac 'n' Cheese Tubs - £12.00 PP + VAT**

*Classic Mac n Cheese (v)*

*Pancetta & Truffle Mushroom*

**Baba Teams Favourite** *Yorkshire Onion with Croutons (v)*

*We can adapt (v) to vegan cheese if requested at point of Helping Hand Meeting*

**Mini Pie & Peas (please refer to Pie Main Course fillings) One Filling ~ £12.00 + VAT pp**

**Rustic Burrito Bowl** *Served with tortillas, guacamole, salsa, cheese & sour cream.*

**One Filling ~ £12.00 + VAT pp** *Chicken / Beef / Vegetable*

**Dirty Fries (skin on fries) From £12.00 + VAT pp for one filling**

*Katsu Curry with Crispy Chicken*

*Smoky BBQ Pulled Pork with Roasted Onion & Peppers*

*Smoky BBQ Pulled Jackfruit with Roasted Onion & Peppers (v & vegan)*

*Wild Mushroom & Truffle Cheese Sauce (v)*

**Ploughman's Picnic (served as a station)**

**Three Items ~ £12.00 + VAT pp**

*Cheese & Onion Pasty / Pork Pies / Sausage Rolls / Quiche / Scotch Eggs / Pies*

**Charcuterie Table (served as a station)**

**£14.00 + VAT pp**

*Selection of Meats, Chesses, Crackers, Chutney, Grapes, Olives and Tomatoes*





## BREAKFAST & BRUNCH MENUS

**All include tea, coffee and orange juice.**

### **Cooked Breakfast Buffet £22.00 + VAT pp**

Yorkshire Wolds Sausages / Yorkshire Wolds Smoked Back Bacon  
Mushrooms in Rosemary & Garlic / Slow Roasted Tomatoes / Baked Beans Free  
Range Scrambled Egg / Doreen's Black Pudding  
Selection of Toasts

*Served with Freshly Brewed Yorkshire Tea and Coffee & Orange Juice*

### **Brunch Menu £26.00 + VAT pp**

Pastries & Breakfast Muffins  
Smoked Salmon Bagels with Cream Cheese & Dill  
Yorkshire Streaky Smoked Bacon / Free Range Scrambled Egg  
Smashed Avocado with Chilli & Lime / Mushroom & Halloumi Stacks  
Selection of Breads from Bluebird Bakery / Preserves & Honey / Yogurt & Granola Pots  
*Served with Freshly Brewed Yorkshire Tea and Coffee & Orange Juice*

### **Hot Breakfast Rolls £14.00 + VAT PP**

Selection of Sandwiches  
*Yorkshire Wolds Sausage Bap*  
*Yorkshire Wolds Back Bacon Bap*  
*Halloumi & Herby Mushroom Bap (vegetarian option only)*  
*Served with Orange Juice*

### **Fresh Pastries £13.00 + VAT PP**

Pastries & Muffins  
Served with a selection of Preserves & Butter  
*Served with Orange Juice*

### **Continental Platter £18.50 + VAT PP**

Selection of Meats & Cheeses  
Homemade Pastries & Breakfast Muffins  
Yogurt & Granola Pots  
Fresh & Dried Fruits  
Served with a selection of Preserves & Butter  
*Served with Orange Juice*

### **Bagel Station £18.50 + VAT PP**

Fresh Bagels  
Smashed Avocado, Lime & Chilli  
Crispy Maple Bacon  
Smoked Salmon & Cream Cheese  
Jam & Butter  
*Served with Orange Juice*

*Vegan, GF and DF Options available on request*



#### AFTERNOON TEA

**£32.00 per person + VAT**

*Includes a choice of three finger sandwiches per person, a scone with jam & cream and two mini desserts  
Served with freshly brewed Yorkshire Tea and Baba Blend Coffee made in conjunction with York Coffee Emporium*

#### **Sandwiches – Please select three fillings**

Yorkshire Ham & Mustard  
Traditional Cucumber (v)  
Smoked Salmon & Crème Fraîche  
Yorkshire Roast Beef & Horseradish with Pickled Red Onion  
Yorkshire Cheese Savoury (v)  
Baba Ganoush with Feta (v)  
Coronation Chicken  
Traditional Egg & Cress

#### **Mini Desserts – Please select two**

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**

Mini Coconut Mousse with Mango Puree  
Vegan Crème Brûlée  
Vegan Brownie  
Vegan Baba Mess



### GRAZING FEAST MENU

*\*Minimum number of 15 guests\**

#### **Grazing Feast with foliage and rustic set-up £25.00 + VAT pp**

A selection of Rustic Breads & Crackers  
Homemade Chutney, Oils, Butters, Olives & Dried Fruits  
A selection of Cheeses and a selection of Cured Meats  
Two Salads (select from list below)

*Salads - A Choice of 2 included in the above price.*

#### **ADDITIONAL ITEMS - £3.00 + VAT per item pp**

Pork Pies / Scotch Eggs / Duck Pâté with Star Anise  
Additional Salads / Gourmet Sausage Rolls  
Mini Pies with a choice of filling / Chicken Skewers & Mint Yogurt Dip  
Halloumi & Vegetable Skewers (v) / Selection of Homemade Seasonal Quiche  
Home Smoked Side of Salmon / Whole Honey Roast Ham  
Garlic & Chilli Prawns / Halloumi & Mushroom with Pesto, Rocket  
Yorkshire Chorizo & Smoked Tomato Quiche / Goat's Cheese & Sand Hutton Asparagus Quiche  
A selection of Yorkshire Cheeses / A selection of Yorkshire Meats

#### **MINI DESSERTS - £3.00 + VAT per item pp (must cater for full numbers)**

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**

Mini Coconut Mousse with Mango Puree  
Vegan Crème Brûlée  
Vegan Brownie  
Vegan Baba Mess



**LIGHT LUNCH MENU** *\*minimum of 15 guests\**

£16.00 + VAT pp – Includes 3 *Open Sandwiches* & 2 *Salads*

**Open Sandwiches**

Yorkshire Beef with Dill Pickles, Mustard & Rocket  
Roasted Beet Hummus & Yorkshire Fettle (V)  
Home Smoked Beetroot Salmon & Horseradish  
Wolds Ham Hock with Pineapple Salsa  
Yorkshire Cheese Savoury with Spring Onion (V)  
Ribblesdale Goat's Cheese & Fig Chutney (V)  
Avocado, Lime & Chilli (VE)  
Traditional Egg & Micro Cress

**Salads** - A Choice of 2 included in the above price.

**ADDITIONAL ITEMS - £3.00 + VAT pp for each standard item**

Pork Pies / Scotch Eggs / Duck Pâté with Star Anise  
Additional Salads / Gourmet Sausage Rolls  
Mini Pies with a choice of filling / Chicken Skewers & Mint Yogurt Dip  
Halloumi & Vegetable Skewers (v) / Selection of Homemade Seasonal Quiche  
Home Smoked Side of Salmon / Whole Honey Roast Ham  
Garlic & Chilli Prawns / Halloumi & Mushroom with Pesto, Rocket  
Yorkshire Chorizo & Smoked Tomato Quiche / Goat's Cheese & Sand Hutton Asparagus Quiche  
A selection of Yorkshire Cheeses / A selection of Yorkshire Meats

**MINI DESSERTS - £3.00 + VAT per item pp (must cater for full numbers)**

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**

Mini Coconut Mousse with Mango Puree  
Vegan Crème Brûlée  
Vegan Brownie  
Vegan Baba Mess