

Baba Ganoush
—  — DINING BY MATTHEW HYDE

Festive Menus

Contact us now!

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Festive Canapés Menu

3 Canapés Per Person £8.50+VAT

4 Canapés Per Person £10.00+VAT

5 Canapés Per Person £11.50+VAT

Turkey & Stuffing Bon Bon's with Cranberry Compote

Pigs in Blankets with Berry Chutney

Chicken Liver Parfait, Red Onion Chutney on Toasted Baguette

Gourmet Sausage Rolls with Festive Fig Chutney

Mini Filled Potatoes with Crème Fraiche, Chorizo Crumb & Chives

Mini Yorkshire Pudding with Roast Beef, Thick Gravy & Watercress

Tipsy Pork Belly Bites

Home Smoked Salmon Blini, Crème Fraiche, Dill

Mini Cottage Pie Cups

Ribblesdale Goats Cheese, Fig & Honey Tartlet

Wensleydale & Leek Bon Bon with A Cranberry Chutney

Roasted Root Cottage Pie

Vegan & Gluten Free Options Available

Festive Grazing Feast

£25.00 Per Person + VAT
Rustic Set Up & Styling Included
Minimum 20 Guests

A Selection of Breads, Chutneys & Crackers
Gourmet Sausage Rolls with Festive Fig Chutney
Kale, Brie & Redcurrant Quiche
2 Cured Meats
2 Cheeses
Winter Slaw
Rosemary & Thyme New Potato Salad

All served cold

Desserts (Choose Two Mini Desserts)

Additional £6 + VAT PP

Winter Berry Pavlovas
Festive Brownie Bites
Mini Mince Pies
Chocolate & Miso Caramel Mini Tart
Biscoff Cheesecake & Festive Crackle
Clementine & Cranberry Posset

Vegan & Gluten Free Options Available



Festive Hot Fork Buffet

Main Meal Only (2 Mains / 3 Sides)

£30.00 + VAT Per Person

Main Meal (2 Mains / 3 Sides) + 2 Mini Desserts

£36.00 + VAT Per Person

Minimum 20 Guests

Main Dishes (Select Two Options)

Turkey, Cranberry & Stuffing Pie

Yorkshire Beef & Port Pie

Creamy Golden Winter Vegetable Pie

Clove Studded Honey Roast Ham with Marmalade Glaze

Winter Vegetable Cassoulet with Dumplings

Beef Bourguignon

Coq au Vin

Sides (Select 3 Options)

Creamy Mash Potato

Rosemary & Thyme Mini Roasts

Winter Root Pearl CousCous with Pomegranate

* Tippy Red Cabbage

Honey Glazed Baba Carrots

Winter Green Medley

Carrot, Fennel and Orange Salad

Winter Slaw

Rosemary & Thyme Potato Salad

Mini Desserts (Select Two Options)

Winter Berry Pavlovas

Festive Brownie Bites

Mini Mince Pies

Chocolate & Miso Caramel Mini Tart

Biscoff Cheesecake & Festive Crackle

Clementine & Cranberry Posset

Vegan & Gluten Free Options Available

Festive Plated Menu

3 Course Set Menu - £40 PP+VAT

Minimum 50 Guests

Please note this will be served to the table
and we will require a Seating Plan & Dietary
Requirements in advance

Plated Starters

Yorkshire Pate with Toasts and Tippy Chutney
Fig and Goats Cheese Tarts
Curried Parsnip Soup with Lovage Oil & Herb Croutons

Main Menu

12-Hour Slow Cooked Beef, Parsnip Mash, Calvados
Cabbage and Winter Roots
Turkey Ballotine with Roast Potatoes & Seasonal
Vegetables
Wild Mushroom & Celeriac Wellington, Squash Velouté,
Cubed Squash and Crispy Sage

Dessert Table

Chocolate & Miso Caramel Mini Tart
Biscoff Cheesecake & Festive Crackle
Clementine & Cranberry Posset

Vegan & Gluten Free Alternatives Available

Festive Bowl Food

£15 + VAT - One Option
£25 + VAT PP - Two Options

Festive Loaded Fries

*Brie & Cranberry
Pulled Turkey, Baba Gravy and Stuffing*

Swedish Meatballs with Creamy Mash and Cranberry

*Bratwurst with Brie, Cranberry, Crispy Onions and
Sweet Mustard*

Wendsleydale Mac & Cheese with Pancetta & Shredded Sprouts

Festive Sliders (Choose 2)

*Yorkshire Beef, Brie & Cranberry
Pigs in Blankets
Turkey, Shredded Sprouts and Tippy Chutney
Winter Vegetables and Honey Roast Carrot Hummus*

Served in Recyclable
Craft Packaging

£295+ VAT Kitchen Set up Fee
Minimum 40 Guests

