



Baba Ganoush
—    — DINING BY MATTHEW HYDE

CORPORATE Menu

CANAPÉ

Menu

3 Canapés per person ~ £8.50 + VAT PP

4 Canapés per person ~ £10.00 + VAT PP

5 Canapés per person ~ £11.50 + VAT PP

6 Canapés per person ~ £13.00 + VAT PP

Yorkshire Lamb Samosas with Raita

Mini Tomato & Red Onion Chutney

Gourmet Sausage Rolls

Mini Filled Potatoes with Crème Fraiche

& Chorizo Crumb

Mini Yorkshire Pudding with Pulled Beef

& Thick Gravy

Sticky Pork Belly with Baba Glaze, Pickled

Red Onion & Gherkin

Home Smoked Salmon Blini, Crème Fraiche & Dill

Prawn & Avocado Tostada

Whipped Feta and Olive Tapenade Croustade

& Dehydrated Tomato (V)

Mini Tacos with Avocado Salsa (VE)

Ribblesdale Goats Cheese, Fig & Honey Tartlet (V)

Vegetable Samosas with Raita (V)

Beetroot Falafel Bites & Pickled Cucumber (VE)

DELI Business Lunch

£18.00 + VAT pp

A selection of 3 Wraps OR 3 Open Bagels & 2 Salads

Wraps

Chicken & Chorizo with Tomato Salsa & Baby Gem
Avocado, Mozzarella, Tomato and Homemade Pesto (V)

Falafel Hummus & Zesty Lemon Yogurt (VE)

Yorkshire Cheese Savoury & Fresh Tomatoes (V)

Chicken Caesar Salad

Bagels

Pastrami, Pickle & Swiss Cheese

Olive, Tomato & Homemade Pesto (VE)

York Gin Cured Trout with Cream Cheese

Classic Chopped Chicken Salad

Goats Cheese, Fig & Honey (V)

Individual Salad Pots or Large Sharing Bowls

Caprese Salad

Hummus, Flatbread and Crudités

Pearl Cous Cous with Lemon & Pomegranate

Orange & Feta Salad with Candied Fennel Seed &

Rocket

Roasted Cauliflower in Pomegranate Molasses, Yogurt,

Pickled Red Onion

Greek Salad

GRAZING

Feast Menu

£24.00 + VAT pp

All served with a choice of 2 salad pots

Mix & Match available

Inspired by The Mediterranean

A selection of Rustic Breads & Crackers / Oils & Balsamic / Olives
& Artichokes

A selection of 2 Cheeses & 2 Cured Meats

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 / Manchego
Cheese & Olives

Inspired by the Middle East

Flatbreads / Baba Ganoush and Hummus / Kibbeh & Falafels

Inspired by Italy

Focaccia & Olives / Pesto, Oils and Balsamic / Bolognese
Arancini / Italian Salami

Inspired by Yorkshire

Selection of Haxby Baker's Bread / Onion Chutney & Baba
Piccalilli / Mini Gourmet Sausage Rolls / Mini Quiche /
Wensleydale Cheese

Individual Salad Pots

Caprese Salad

Hummus Flatbread and Crudités

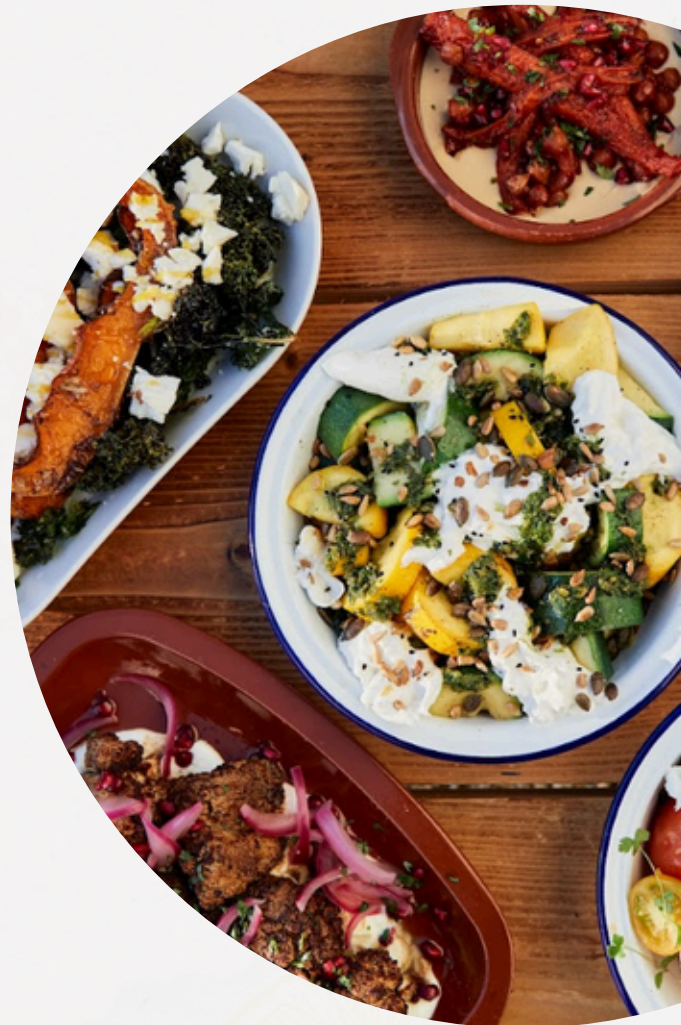
Pearl Cous Cous with Lemon & Pomegranate

Orange & Feta Salad with Candied Fennel Seed
& Rocket

Roasted Cauliflower in Pomegranate Molasses,
Yogurt, Pickled Red Onion

Caesar Salad

Greek Salad



HOT FORK Buffet

£28.00 + VAT pp

A choice of 2 Mains & 3 Sides

Main Dishes:

Baba Yorkshire Pies

(Wolds Chicken, Leek & Pancetta, Yorkshire Beef & Ale
or Golden Vegetable)

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)

Chicken & Chorizo Bean Cassoulet with Pesto

Mixed Bean Cassoulet with Pesto (V)

Herby Falafel Shakshuka with Turmeric Drizzle (VE)

Lemon & Thyme Roasted Chicken

Pork Tenderloin with Salsa Verde

Baba BBQ Brisket

Beef Bourguignon

Coq au Vin



Sides

Hasselback Potatoes

New Potatoes

Grilled Vegetables & Pomegranate Pearl Couscous

Roasted Squash & Goats Cheese Salad with Crispy Kale &
Local Honey

Harissa Roasted Carrot & Hummus with Pomegranate &
Coriander

Mediterranean Vegetables with Herb De Provence Oil

New Season Potato Salad with Chives & Blackthorn Sea
Salt

Orange & Feta Salad with Candied Fennel Seed & Rocket
Beetroot, Balsamic & Feta Salad with Seasonal Green Leaf

Seasonal Tomato & Mozzarella Salad

Roasted Red Pepper & Dukkah

Traditional Greek Salad

Traditional Coleslaw

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

DESSERT Table

£12.00 + VAT pp

A choice of 3 Mini Desserts

Citrus & Rum Posset with Spiced Ginger Shortbread

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

Mini Coconut Mousse with Mango Puree (VE)

ROAMING & LIGHT BITES Menu

£13.00 + VAT PP

All guests must have the same option unless they have any dietary requirements

Gyros

Open Gyros with Chips, Cucumber, Tomato, Red Onion, Tzatziki & Chilli Sauce

Marinated Chicken / Lamb Kofta / Grilled Marinated Halloumi (V)

Tacos

Soft Shell Tacos served with Guacamole, Salsa and Sour Cream
Chipotle Chicken / Pulled Pork / Tex-Mex Sweetcorn & Jackfruit (VE)

Mac 'n' Cheese Tubs

Classic Mac n Cheese (V)
Yorkshire Bacon, Truffle & Chive
Spicy Chorizo

Mini Pie & Peas

Yorkshire Beef & Ale
Chicken, Leek & Pancetta
Creamy Golden Vegetable (VE available)

YORKSHIRE Plated Dinner

Set Menu

2 Course - £40 + VAT pp

3 Course - £52 + VAT pp

All guests must have the same option unless they have any dietary requirements

If you wish to offer your guests a two way pre-order menu, the following cost will apply:

Starter ~ £1.50 + VAT PP

Main (Yorkshire Plated or Pie & Mash Menu Only) ~
£2.00 + VAT PP

Dessert ~ £1.50 + VAT PP

Starters

York Gin & Beetroot Cured Trout with Celeriac & Apple
Remoulade

Duck Paté with Spiced Ginger Chutney & Toasts

Wensleydale & Leek Croquette with Creamed Leeks (V)

Fig & Ribblesdale Goat's Cheese Tart with Toasted
Sunflower Seeds, Honey & Chutney (V)

Panzanella Salad (VE)

Spiced Squash Soup with Toasted Seeds (V)

Mains

Yorkshire Daube of Beef, Creamy Mash with Red Wine
& Port Reduction

Wolds Duo of Chicken – Pan-fried Breast & Kiev Bon
Bon with Creamy Mash

Yorkshire Pork Tenderloin, Boulangère, Ampleforth
Cabbage, Scrumpy Reduction

Yorkshire Lamb Rump, Mini Shepherds Pie, Red Wine
Jus

North Sea Hake with Herb Crust, Crushed New Potatoes,
Sautéed Greens, and Madeira Sauce

Mushroom & Celeriac Wellington, Squash Velouté,
Cubed Squash and Crispy Sage (VE)

Desserts

The Baba Mess

Strawberry & Champagne Cheesecake

Spiced Yorkshire Rhubarb Crème Brulée, Poached
Rhubarb with Brandy Snap

Traditional Sticky Toffee Pudding with Butterscotch,
Brandy Snap Basket & Salted Caramel Cream

Tarte au Citron, Tempered White Chocolate Dome,
Raspberries & Limoncello Cream

Triple Chocolate & Miso Caramel Tart with Creme
Fraiche Cream & Chopped Hazelnuts

BREAKFAST & Brunch Menus

Hot Breakfast Rolls

£10.00 + VAT PP

Yorkshire Wolds Sausage Bap

Yorkshire Wolds Smoked Back Bacon Bap

Vegetarian Sausage Bap (V)

Bagel Station

£14.00 + VAT PP

Yorkshire Wolds Smoked Back Bacon

Smoked Salmon & Cream Cheese

Smashed Avocado with Feta, Honey & Chilli (V)

Continental Platter

£18.00 + VAT PP

Selection of Meats & Cheeses

Homemade Pastries & Breakfast Muffins

Yogurt & Granola Pots

Fresh & Dried Fruits

Served with a selection of Preserves & Butter

***Fresh Orange Juice, Tea & Coffee available at an
additional charge.***

Fresh Orange Juice ~ £2.00 + VAT PP

Tea & Coffee ~ £3.25 + VAT PP

We cater for a wide range of corporate occasions,
including:

- Meetings & Conferences
- Trade Events
- Open Days
- Product Launches
- Networking Events
- Business & Award Dinners
- Company Retreats
- Team Building & Training Days

Whether you're planning a sleek launch or an all-day workshop, let Dining by Ashley Hyde Ltd elevate your event with creative menus and exceptional service.

Samples Menus Includes:

- Canapes
- Deli Lunch
- Grazing & Inspired by Platters
- Hot Feast Buffet
- Business Dinner Menu
- Roaming Light Bites
- Breakfast & Brunch

Let's make your next event unforgettable!

Our team of dedicated chefs love nothing more than creating something bespoke so please do let us know if you have a theme or different vision for your event!

Included in our cost per head are the following items:

- Crockery & cutlery
- Baba Ganoush Uniformed Waiting Staff
- Travel Costs (complimentary up to 40 miles) £2.00 per mile after this allowance.
- Planning support throughout

Additional Costs:

- Table linens & napkins
- Kitchen Set Up - This would need to be discussed at point of menu selection and dependent on kitchen facilities available.

Dietary Requirements

We cater for all dietary requirements and just ask that we are made aware of these in advance.

