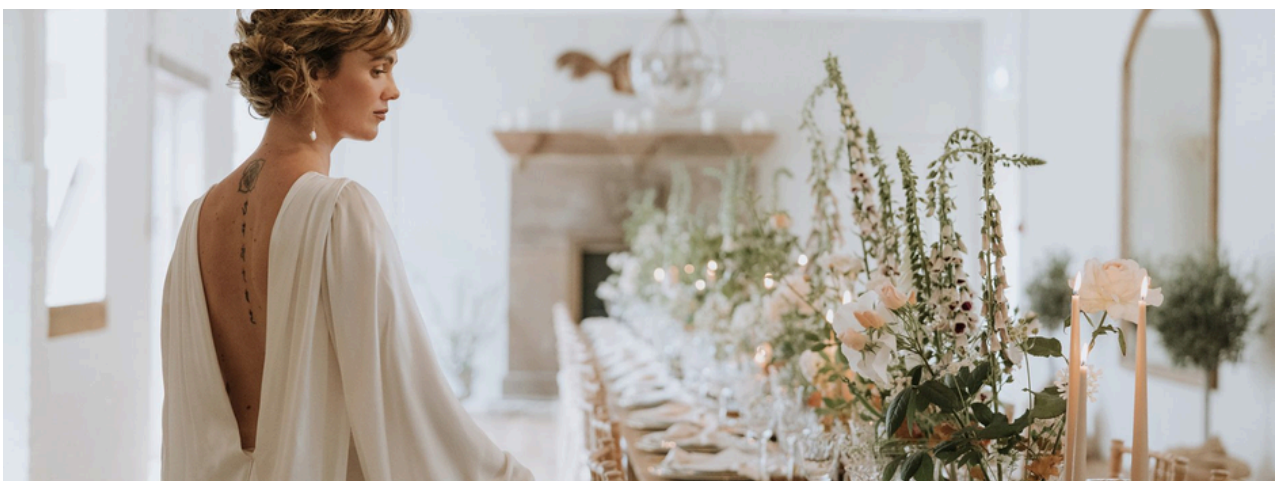


Baba Ganoush



DINING BY MATTHEW HYDE



**WEDDING & EVENT MENUS EXCLUSIVELY
FOR EGTON MANOR**

YOUR FOOD JOURNEY AT EGTON MANOR

CANAPE & DRINKS RECEPTION

Enjoy your canapes on Egton Manor's stunning Lawn, complete with it's own Raj tent. You can also relax by the Old Stables.

For a cosier setting, meet us in the Egton Manor Garden Hall



WEDDING BREAKFAST

Indulge in your bespoke Wedding Breakfast, served to you and your guests in the Covered Courtyard!

For a more intimate dining experience, the Long Gallery offers the perfect back drop!



EVENING LIGHT BITES

From the dancefloor to the bar, our evening food is served roaming style for your convenience!



ALL ABOUT BABA

Weddings
Corporate Events
Product Launches
Funerals
Birthdays
Private Dining
Christenings
Charity Balls
Christmas



Goat's Cheese, Fig & Honey Tartlet

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.

OUR MISSION

'WE AIM TO USE THE
VERY BEST YORKSHIRE
PRODUCE'

'AND WORK WITH SOME OF THE BEST LOCAL
SUPPLIERS TO ACHIEVE DELICIOUS SEASONAL
MENUS'



THE CATERING PROCESS

Your journey to your perfect wedding feast

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 week for you before we require a decision.

Contract & Deposit

To secure your date we require a signed contract and 25% deposit payment within 3 days of confirmation. We also request a 10% payment in the September 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.

The Helping Hand

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.

Final Payment

We require your remaining balance to be paid in full two months prior to the event. Your final balance is calculated by your final numbers, but you are able to add guests after this point.

Three Weeks Prior

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

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!





WHAT'S INCLUDED?



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



CANAPÉS

- 3 Canapés pp ~ £8.50 + VAT
- 4 Canapés pp ~ £10.00 + VAT
- 5 Canapés pp ~ £11.50 + VAT
- 6 Canapés pp ~ £13.00 + VAT



MEAT CANAPES

- Yorkshire Lamb Samosas with Raita
- Chicken Liver Parfait, Caramelised Red Onion Chutney on Toasted Baguette
- Deep Fried Chicken Bites with Harissa Mayo
- Mini Tomato & Red Onion Chutney Gourmet Sausage Rolls
- Bolognese Arancini Bites with Arrabiata Sauce & Parmesan
- Mini Filled Potatoes with Crème Fraiche & Chorizo Crumb
- Mini Yorkshire Pudding with Pulled Beef & Thick Gravy
- Honey & Mustard Sticky Sausages
- Sticky Pork Belly with Baba Glaze, Pickled Red Onion & Gherkin



FISH CANAPES

Mini Fish & Chips with Minty Peas
Home Smoked Salmon Blini, Crème Fraiche & Dill
East Coast Crab on Pickled Cucumber with Chilli & Lime
Prawn & Avocado Tostada
Spinach & Smoked Trout Roulade



VEGETARIAN CANAPES

Whipped Feta and Olive Tapenade Croustade with Dehydrated Tomato
Mini Tacos with Avocado Salsa (VE)
Ribblesdale Goats Cheese, Fig & Honey Tartlet
Wensleydale Bon Bon
Truffle Mushroom Arancini Bites with Mushroom Ketchup (VE)
Sweet Chilli Halloumi
Courgette Fritter with Red Pepper Tapenade
Vegetable Samosas with Raita
Mushroom & Tarragon Pinwheel (VE)
Beetroot Falafel Bites & Pickled Cucumber (VE)

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.



£35.00 + VAT PP

Minimum Number of 20 Guests

Includes a selection of Rustic Breads & Crackers, Homemade Chutney, Oils, Butters, Olives & Dried Fruits, a selection of Cheeses, a selection of Cured Meats & Salads

Cheese

A Choice of 2 included in the above price.
(Yorkshire Cheddar / Yorkshire Blue / Brie / Wensleydale / Soft Goats Cheese)

Meats

A Choice of 2 included in the above price.
(Salami / Chorizo / Parma Ham / Yorkshire Ham)

Salads

A Choice of 2 included in the above price.
(please select salads from sharing feast menu)

ADDITIONAL ITEMS

£3.00 + VAT PP

Gourmet Sausage Rolls

Mini Pies with a choice of filling

Chicken & Mediterranean Vegetable Skewers & Mint Yogurt Dip

Halloumi & Mediterranean Vegetable Skewers (V)

Yorkshire Chorizo & Smoked Tomato Quiche

Goat's Cheese & Sand Hutton Asparagus Quiche (V)

Pork Pies

Scotch Eggs

MINI DESSERT

£4.00 + VAT PP

(please select one from sharing desserts)



TWO & 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.

Yorkshire Plated Menu

Two Course Set Menu ~ £42.00 + VAT PP / Three Course Set Menu ~ £54.00 + VAT PP

Yorkshire Roast Menu

Two Course Menu ~ £40.00 + VAT PP / Three Course Menu ~ £52.00 + VAT PP
Additional Meat Option ~ £4.00 + VAT PP / Additional Side Option ~ £3.00 + VAT PP

Sharing Feast Menu

Includes 2 Mains & 3 Sides

Two Course ~ £40.00 + VAT PP / Three Course ~ £52.00 + VAT PP
Additional Meat Option ~ £4.00 + VAT PP / Additional Side Option ~ £3.00 + VAT PP

BBQ Menu

Includes 2 Mains & 3 Sides

Two Course ~ £40.00 + VAT PP / Three Course ~ £52.00 + VAT PP
Additional Meat Option ~ £4.00 + VAT PP / Additional Side Option ~ £3.00 + VAT PP

Yorkshire Pie & Mash Menu

Two Course Menu ~ £38.00 + VAT PP / Three Course Menu ~ £50.00 + VAT PP

Pricing is based on our main course option, choose any set starter or dessert to accompany your main course.

*Please note prices are based on a set menu (dietary alternatives provided).

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





Soup

Leek & Potato, Crispy Leeks, Creme Fraiche & Olive Oil
 Spiced Squash & Toasted Seeds
 Slow Roasted Tomato with Toasted Seeds
 Yorkshire Onion 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 Paté with Spiced Ginger Chutney & Toasts
 Burrata, Ribbioned Courgette, Homemade Pesto & Toasted Seeds
(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
Can be adapted to VE



YORKSHIRE PLATED MAIN OPTIONS

Meat, Poultry & Game

Yorkshire Daube of Beef, Creamy Mash with Red Wine & Port Reduction
Yorkshire Lamb Shank, Creamy Mash with Red Wine & Port Reduction
Yorkshire Beef Wellington, Wholegrain Mustard Mash with Red Wine & Port Reduction
~ £5.00 + VAT PP supplement (full kitchen needed)
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
Fillet of Yorkshire Venison, Mini Venison Pie, Crispy Kale & Local Bramble Liquor Jus
~ £5.00 + VAT PP supplement
Roasted Duck Breast, Confit Duck Rosti & Redcurrant Gravy

All served with seasonal organic vegetables.
Additional Gravy on Table - £2.00 + VAT PP supplement

Seafood

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

Vegetarian

Mushroom & Celeriac Wellington, Squash Velouté, Cubed Squash and Crispy Sage
Aubergine and Roasted Root Vegetable Cobbler with Garden Salad

Dishes can be adapted to be Vegan

YORKSHIRE ROAST



THE YORKSHIRE ROAST MENU INCLUDES:

1 Meat Option,
1 Potato Option
Seasonal Vegetables (*Carrots & Two Seasonal Greens*)
Homemade Baba Gravy
Selection of Sauces
Yorkshire Pudding

Served sharing style to the tables.



YORKSHIRE ROAST MAIN OPTIONS

MEATS

TRADITIONAL ROAST CHICKEN BREAST WITH LEMON & THYME

ROAST PORK LOIN WITH CRACKLING

TRADITIONAL SILVERSIDE ROAST BEEF

ROAST LEG OF LAMB WITH ROSEMARY

WENSLEYDALE BACON LOIN

HAY ROASTED SALMON

CROWN OF TURKEY

YORKSHIRE SAUSAGE WHEEL

ROAST SIRLOIN OF BEEF ~ £3.00 + VAT PP SUPPLEMENT

MUSHROOM & CELERIAC WELLINGTON (VE AVAILABLE)

POTATOES

CREAMY MASH

ROAST POTATOES

DAUPHINOISE POTATOES

HASSELBACK POTATOES

ADDITIONAL SIDES ~ £3.00 + VAT PP

BRAISED TIPSY RED CABBAGE

WENSLEYDALE CAULIFLOWER CHEESE

FORAGED FRUIT STUFFING

PIGS IN BLANKETS

LEEK GRATIN



GOT CAKE?

We are more than happy to cut your wedding cake if we are on site during this time to be displayed on your own boards totally free of charge.

If you wish to add delicious fresh seasonal berries & cream, with use of our cutlery & crockery this will be an additional £3.00 + VAT pp.



THE PIE & MASH MENU INCLUDES:

1 Pie Option

Creamy Mash or Thick Cut Chips

Homemade Gravy & a Selection of Sauces

The Pies

Yorkshire Beef & Ale

Traditional Shepherds Pie

Wolds Roast Chicken, Leek & Pancetta

Slow Cooked Turkey, Cranberry & Stuffing

Creamy Golden Vegetable (VE available)

Lentil, Butternut Squash & Kale (VE available)

Sides

Seasonal Organic Vegetables

Mushy Peas

Garden Peas

All pies can be adapted to Gluten Free & Dairy Free



PIE & MASH
MENU

FEAST MENU

THE SHARING FEAST INCLUDES:

Sharing Feast includes either 2x Mains from the list below
OR

1x 'Inspired By' Sharing Board; Greece, Spain,
Middle East, Italy, The Sea, Yorkshire

Both options are accompanied by 3x sides and 2x sauces

Main Dishes

Chicken Shawarma (Natural Yoghurt, Coriander, Dill, Parsley & Harissa Oil)

Lamb Kofta (Natural Yoghurt, Coriander, Dill, Parsley & Harissa Oil)

Spiced Lamb with Pomegranate Molasses, Fresh Pomegranate & Prunes

Lemon & Thyme Roast Chicken Breast

Baba BBQ Glazed Chicken Breast

Rump Tagliata with Rocket & Parmesan ~ £3.00 + VAT PP supplement.

Vegetable Dhal with Roasted Squash & Pomegranate (VE)

Roast Pulled Lamb with Feta & Capers ~ £3.00 + VAT PP supplement.

Chicken & Chorizo Bean Cassoulet with Pesto

Mixed Bean Cassoulet with Pesto (VE)

Herby Falafel Shakshuka with Turmeric Drizzle (VE)

Roasted Cauliflower & Pickled Red Onion Skewer with Pomegranate Molasses
and a Greek Yoghurt & Coriander Drizzle

Pork Tenderloin with Salsa Verde & Green Leaf

Beef Bourguignon

Coq au Vin

Roasted Salmon with Lemon & Dill ~ £3.00 + VAT PP supplement



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.

Sauces (select one to accompany your feast)

Smokey BBQ | Tomato Ketchup | Sweet Chilli | Harissa Mayonnaise | Hot Chilli Sauce | Aioli



BABABO



BABA BBQ STYLE

BBQ MENU INCLUDES 2 X MAINS (INCLUDING BURGERS), 3X SIDES & A SAUCE

MAIN OPTIONS

BABA BBQ BEEF BRISKET
 ROASTED SALMON WITH LEMON & DILL ~ £3.00 + VAT PP SUPPLEMENT
 STICKY BABA BBQ PORK RIBS
 TRADITIONAL ROASTED CHICKEN BREAST
 BABA BBQ GLAZED CHICKEN BREAST
 WENSLEYDALE BACON CHOP
 LOCAL YORKSHIRE PORK SAUSAGES
 PLANT BASED SAUSAGES (VE)
 CHICKEN AND MEDITERRANEAN VEGETABLE SKEWERS WITH CHIMICHURRI
 HALLOUMI & MEDITERRANEAN VEGETABLE SKEWERS WITH CHIMICHURRI (V)
 KING PRAWNS & MEDITERRANEAN VEGETABLES SKEWERS WITH CHIMICHURRI ~ £3.00 + VAT PP SUPPLEMENT
 SLICED SIRLOIN STEAK ~ £3.00 + VAT PP SUPPLEMENT

BURGERS

8OZ YORKSHIRE GOURMET BEEF BURGERS WITH CHEESE AND BABA BURGER SAUCE
 CHARGILLED ORGANIC CHICKEN BURGERS WITH AIOLI
 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

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.

SAUCES (SELECT ONE TO ACCOMPANY YOUR FEAST)

SMOKEY BBQ | TOMATO KETCHUP | SWEET CHILLI | HARISSA MAYONNAISE | HOT CHILLI SAUCE | AIOLI

STARTER BOARDS SHARING



£2.00 + VAT PP SUPPLEMENT

Inspired by Greece

Flatbread & Olives
Tzatziki & 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 & Hummus
Harissa Roasted Cauliflower with Yoghurt Dressing
Kibbeh (meat croquet with mixed spices)
Falafels

Inspired by Italy

Focaccia & Olives
Pesto, Oils & Balsamic
Arancini Balls with Spiced Tomato Sauce & Parmesan
Italian Salami
Caprese 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 & Dill

Inspired by Yorkshire

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



MENU CHILDREN'S

CHILDREN'S MENU

CHILDREN UNDER TEN:

2 COURSE ~ £20.00 + VAT PP

3 COURSE ~ £25.00 + VAT PP

PLEASE NOTE: ALL CHILDREN MUST HAVE THE SAME MENU
UNLESS THEY HAVE DIETARY REQUIREMENTS.

STARTERS

CHEESY GARLIC BREAD (V)

CRUDITÉS & HUMMUS (VE)

CHICKEN GOUJONS WITH TOMATO DIP

MAINS

HOMEMADE CHICKEN GOUJONS, CHIPS & PEAS OR BEANS

YORKSHIRE SAUSAGE, MASH & PEAS OR BEANS

CHEESY TOMATO PASTA (V)

DESSERT

BROWNIE SURPRISE (V)

BABA MESS (V)

FRUIT SALAD (VE)



INDIVIDUAL FULL-SIZE PORTION

SPICED YORKSHIRE RHUBARB CRÈME BRÛLÉE, 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

RASPBERRY RIPPLE & WHITE CHOCOLATE CHEESECAKE WITH
BURNT WHITE CHOCOLATE CRUMB

APPLE CRUMBLE WITH BLACK CARDAMOM CREAM

STRAWBERRY & CHAMPAGNE CHEESECAKE

BISCOFF CHEESECAKE

TRADITIONAL TIRAMISU

THE BABA MESS

VEGAN DESSERTS

COCONUT MOUSSE WITH MANGO PUREE

CRÈME BRULÉE WITH POACHED RHUBARB

BROWNIE WITH SEASONAL FRUITS AND VEGAN CREAM

BABA MESS WITH VEGAN CREAM

BUILD YOUR OWN BROWNIE

£2.00 + VAT PP SUPPLEMENT

AS A RUSTIC DESSERT TABLE WITH A SELECTION OF FLAVOURS &
TOPPINGS.





DESSERT LIST

FOR DUO, TRIO & 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

Mini Citrus & Rum Posset with Spiced Ginger Shortbread (*Summer Raspberry or Winter Blackberry*)

Marbled Chocolate Pot with Yorkshire Honeycomb & 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

VE Crème Brûlée with Poached Rhubarb

VE Brownie with Seasonal Fruits & Coconut Cream

VE Baba Mess with Seasonal Fruits & Coconut Cream



GOOD
BITES &



LIGHT
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N



EVEN

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 80% of your full guest numbers must be catered for.

Below are £13.00 + VAT PP

Sandwiches

8oz Yorkshire Gourmet Beef Burgers with Cheese and Baba Burger Sauce
 Bratwurst Sausage in Brioche with Gherkins & Onions
 Yorkshire Pulled Pork with Apple Sauce & Stuffing in Soft White Bap
 BBQ Pulled Jackfruit Baguette (VE)

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)

Dirty Fries or Hashbrowns

Katsu Curry with Crispy Chicken
 Smoky BBQ Pulled Pork with Roasted Onion & Peppers
 Smoky BBQ Pulled Jackfruit with Roasted Onion & Peppers (VE)
 Yorkshire Bacon, Truffle & Chive
 Yorkshire Cheddar & Homemade Baba Gravy



CONTACT US TODAY TO START YOUR
BESPOKE FOOD JOURNEY

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@babaganoushyorkshire



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