

Baba Ganoush



DINING BY MATTHEW HYDE



2026

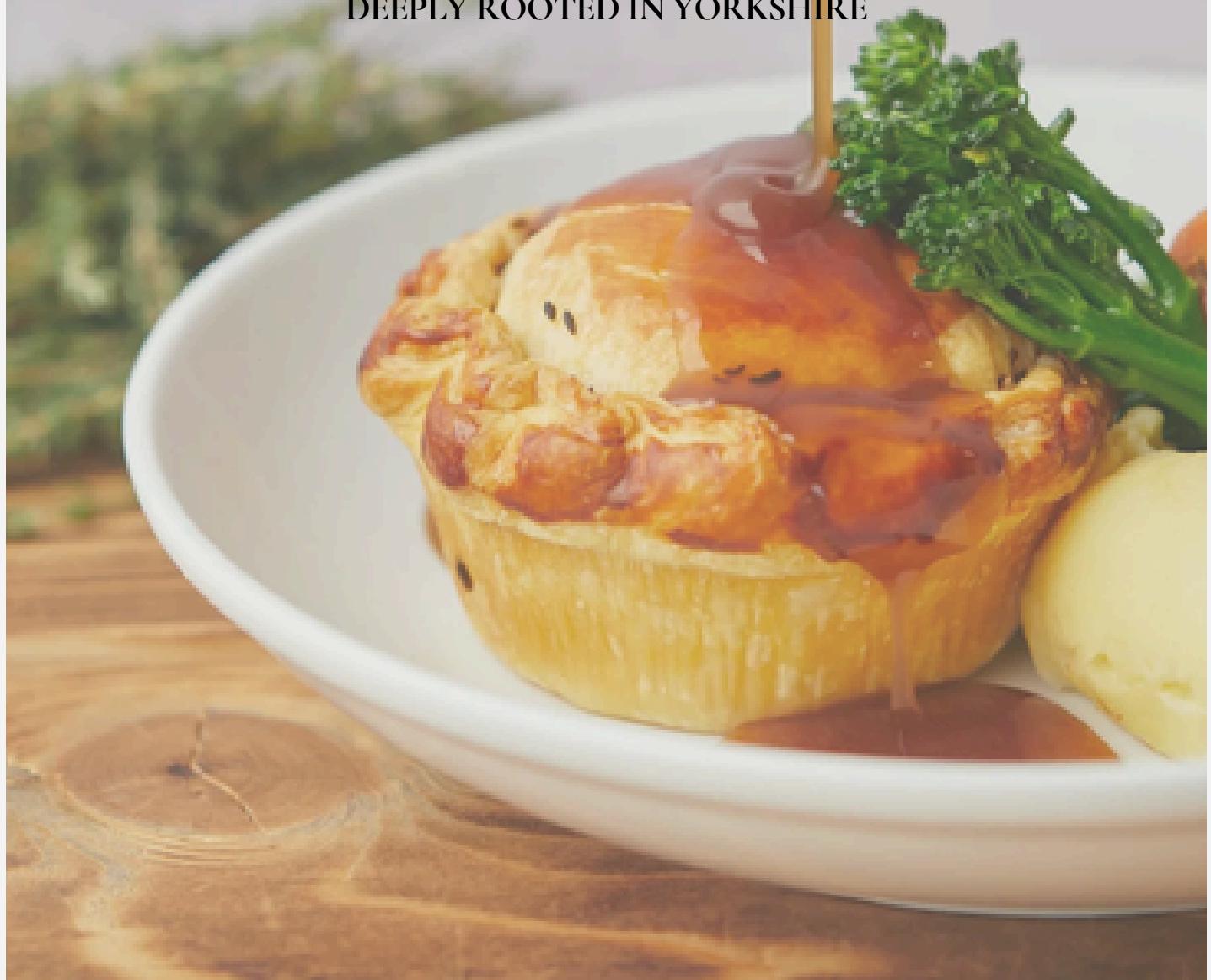
WEDDINGS & EVENTS MENU



OUR VISION & COMMITMENT

'WE USE THE FINEST
YORKSHIRE PRODUCE
AND PARTNER WITH THE
REGION'S BEST LOCAL
SUPPLIERS

TO CREATE Refined MODERN BRITISH CUISINE
DEEPLY ROOTED IN YORKSHIRE



ALL ABOUT BABABA

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



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.



WHAT IS INCLUDED?

Included in our cost per head are the following items:

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

STEP BY STEP 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 March/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 price of your menu 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!

CANAPÉS

CANAPE MENU

- 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

- Tomato & Red Onion Chutney Gourmet Sausage Roll
- Bolognese Arancini with Spiced Arrabbiata Sauce
- Mini Yorkshire Pudding with Pulled Beef & Thick Gravy
- Sticky Pigs in Blankets
- Sticky Pork Belly with Baba Glaze, Pickled Red Onion & Gherkin
- Crispy Glazed Chicken
- Smashed Potato, Crème Fraiche & Chorizo Crumb
- Crispy Salami, Sundried Tomato & Feta Cups with Local Honey





FISH CANAPES

Home Smoked Salmon Blini, Crème Fraîche, Lemon & Dill

Mini Fish & Chips with Minty Peas

Prawn Pil Pil & Aioli



VEGETARIAN & VEGAN CANAPES

Ribblesdale Goats Cheese, Fig & Honey Tartlet

Wensleydale Bon Bon

Sweet Chilli Halloumi

Butternut Squash & Nutmeg Arancini (VE)

Compressed Watermelon & Whipped Tahini on a Charcoal Crisp (VE)

White Balsamic Infused Tomato, Mozzarella & Basil Skewer

Beetroot Falafel & Pickled Cucumber (VE)

Bang Bang Cauliflower Bites (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.



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

Two Course Set Menu - £44.00 + VAT pp | Three Course Set Menu - £56.00 + VAT pp

Yorkshire Roast Menu

Two Course Menu - £44.00 + VAT pp | Three Course Menu - £56.00 + VAT pp

Sharing Feast Menu

Two Course - £42.00 + VAT pp
Three Course - £54.00 + VAT pp

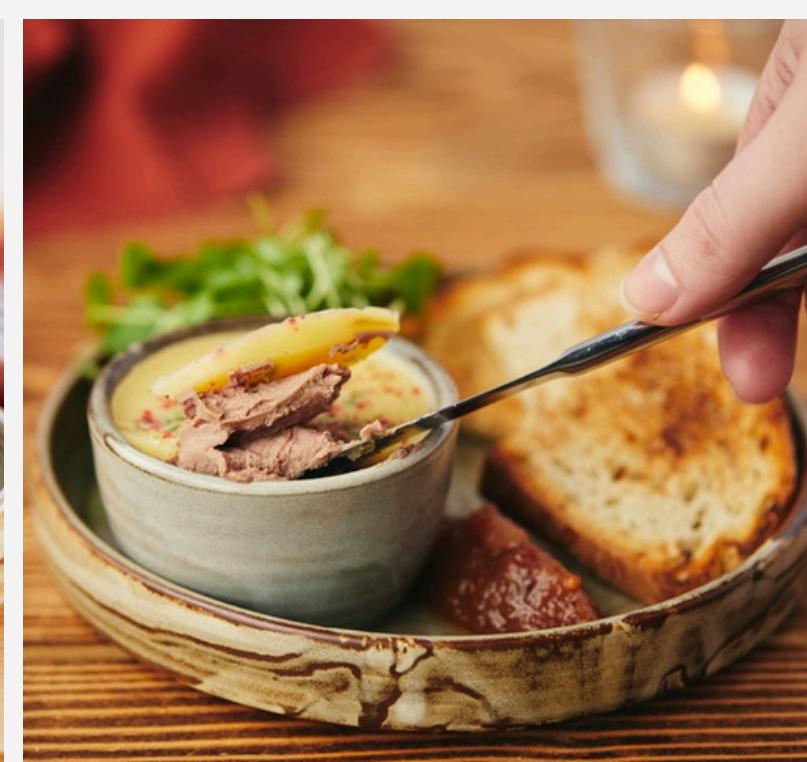
BBQ Menu

Two Course - £40.00 + VAT pp
Three Course - £52.00 + VAT pp

Yorkshire Pie & Mash Menu

Two Course Menu - £40.00 + VAT pp | Three Course Menu - £52.00 + VAT pp

SELESTE'S HOMESTYLE COOKING





Soup

Leek & Potato Soup, Crispy Leeks, Creme Fraiche & Olive Oil (V)
Slow Roasted Tomato Soup with Toasted Seeds (VE)

All soups served with rustic breads and a salted butter

Seafood

Traditional Prawn Cocktail
North Sea Fish Cake with Homemade Sea Herb Aioli & Samphire

Game, Meat & Poultry

Bolognese Arancini, Spiced Arrabbiata, Parmesan & Crispy Sage
Potted Duck Paté, Spiced Ginger Chutney and Artisan Toasts
Carpaccio of Beef with Micro Rocket, Parmesan & Black Truffle
- £3.00 + VAT *PP supplement*

Vegetarian / Vegan

Wensleydale & Leek Bon Bon, Charcoal Infused Mayonnaise (V)
Fig & Goat's Cheese Tart, Toasted Sunflower Seeds, Honey & Chutney (V)
Trio of Roasted Beets with Feta, Local Honey & Aged Balsamic (V)
Seasonal Squash Arancini with Nutmeg & Parmesan Bechamel (V)
Yorkshire Pudding, Watercress and Baba Onion Gravy (V)
Panzanella Salad (VE)

STARTER BOARD SHARING



£2.00 + VAT PP SUPPLEMENT

Inspired by Greece

Flatbread
Olives
Tzatziki & Hummus
Mini Lamb Kofta
Baked Feta with Figs, Honey & Herbs

Inspired by Spain

Olive Bread
Olives
Aioli
Chorizo in Red Wine
Manchego Cheese

Inspired by the Middle East

Flatbreads
Hummus
Harissa Roasted Cauliflower with Yoghurt Dressing
Kibbeh
Stuffed Dates

Inspired by Italy

Focaccia
Olives
Genovese Basil Pesto
Bolognese Arancini Balls
Caprese Salad

Inspired by Yorkshire

Farmhouse Loaf with Salted Butter
Onion Chutney
Mini Gourmet Sausage Rolls
Pickled Onions
Wensleydale Cheese



YORKSHIRE RED DAIRY FARM



Chorizo-Infused Chicken Breast, Silky Polenta and Aromatic Crispy Chickpea Salad

Smoked Sirloin (Medium Rare), Slow-Cooked Chuck Beef Pie, Rainbow Chard with Red Wine & Port Reduction

Pork Chump with Beurre Noisette, Crushed Roast Potato & Chicory Salad

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

Mushroom & Celeriac Wellington, Squash Velouté, Cubed Squash and Crispy Sage (V / Can be VE)

Heritage Carrot & Parsnip Pie, Savory Lentils in Rich Gravy with Duchess Potato (VE)

Wolds Duo of Chicken – Pan Fried-Breast, Kiev Bon Bon & Creamy Mash

Aubergine and Roasted Root Vegetable Cobbler with Garden Salad (VE)

Roast Coley, Spiced Squash Puree, Samphire, Sea Herb Bhaji & Raita

Yorkshire Beef Wellington, Wholegrain Mustard Mash with Red Wine & Port Reduction
~ £5.00 + VAT PP supplement

Roast Rump of Lamb, Caramelised Butterbean Purée, Carrot Risotto & Salt & Vinegar Cavolo Nero
~ £2.00 + VAT Supplement PP

Fillet of Yorkshire Venison, Mini Venison Pie, Crispy Kale & Local Bramble Liquor Jus
~ £5.00 + VAT PP supplement



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 Plated



Roast Meats

Traditional Roast Chicken Breast with Lemon & Thyme
Roast Pork Loin with Crackling
Traditional Topside of Roast Beef
Roast Leg of Lamb with Rosemary
Roast Sirloin of Beef ~ £3.00 + VAT *supplement*
Mushroom & Celeriac Wellington (VE Available)

Creamy Mash / Roast Potatoes / Dauphinoise Potatoes

Additional Sides - £3.00 + VAT pp / per side

Topsy Red Cabbage
Wensleydale Cauliflower Cheese
Pigs in Blankets



THE PIE & MASH MENU INCLUDES:

1 Pie Option
Creamy Mash or Thick Cut Chips
Homemade Gravy and 1 Side Option

Your choice between:
Seasonal Organic Vegetables (*Carrots & Two Greens*)
Mushy Peas
Garden Peas

The Pies

Yorkshire Beef & Ale
Wolds Roast Chicken, Leek & Pancetta
Creamy Golden Vegetable (VE Available)

All pies can be adapted to Gluten Free / Dairy Free



PIE & MASH
MENU



THE SHARING FEAST

THE SHARING FEAST INCLUDES:

Sharing Feast includes either 2x Mains from the list below

OR

ix 'Inspired By' Sharing Board; Greece, Spain, Middle East, Italy, Yorkshire

Both options are accompanied by 3x sides

Main Dishes

Coq au Vin

Beef Bourguignon

Lemon & Thyme Roast Chicken Breast

Roast Monkfish with Pancetta & Puy Lentils

Pork Tenderloin with Salsa Verde & Green Leaf

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

Spiced Lamb with Pomegranate Molasses Fresh Pomegranate & Prunes

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

Roasted Cauliflower & Pickled Red Onion Skewer with Lemon (VE)

Rump Tagliata with Rocket & Parmesan - £3.00 + VAT *PP Supplement*

Wild Mushroom & Celery Root Bourguignon (VE)

Middle Eastern Spiced Aubergine (VE)



Sides

- Traditional Greek Salad
- Homemade Chunky Slaw
- Rosemary Salted Hasselback Potatoes
- Crispy Smashed Potato Salad with Gherkins, Dill & Chives
- Turkish Pomegranate & Grilled Vegetable Pearl Couscous
- Harissa Roasted Carrots & Hummus with Pomegranate & Coriander
- Mediterranean Vegetables with Herb De Provence Oil
- Beetroot, Balsamic & Feta with Seasonal Green Leaf
- Orange & Feta Salad with Dukkah Brittle & Rocket
- Burrata, Peach, Local Honey & Mint
- Caprese Salad with Genovese Pesto
- Hispy Cabbage with Lemon Tahini

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





BBQ Menu Includes 2x Mains (including Burgers), 3x Sides & a Sauce

MAINS OPTIONS

Yorkshire Gourmet Beef Burgers with Cheese and Baba Burger Sauce

Plant Based Burger with Chimichurri Sauce (VE)

**All Burgers Served in a Brioche Bun with Beef Tomato, Lettuce, Onion & Gherkin*

Chicken & Mediterranean Vegetable Skewers with Chimichurri

Halloumi & Mediterranean Vegetable Skewers with Chimichurri (V)

King Prawn & Mediterranean Vegetables Skewer with Chimichurri

Sliced Sirloin Steak- £3.00 + VAT pp Supplement

Slow Cooked Baba Beef Brisket

BBQ Glazed Chicken Breast

Yorkshire Pork Sausages

Plant Based Sausages (VE)

Vegetable Kofta (VE)

SIDES

Traditional Greek Salad

Homemade Chunky Slaw

Caprese Salad with Genovese Pesto

Hispy Cabbage with Lemon Tahini

Burrata, Peach, Local Honey & Mint

Rosemary Salted Hasselback Potatoes

Mediterranean Vegetables with Herb de Provence Oil

Beetroot, Balsamic & Feta with Seasonal Green Leaf

Orange & Feta Salad with Dukkah Brittle & Rocket

Crispy Smashed Potato Salad with Gherkins, Dill & Chives

Harissa Roasted Carrot's & Hummus with Pomegranate & Coriander

Turkish Pomegranate & Grilled Vegetable Pearl Couscous

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

SAUCES

(select one to accompany your feast)

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

NEW CHILDREN'S MENU

Children under two ~ Complimentary

Children under ten

2 Course - £20.00 + VAT pp

3 Course - £26.00 + 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 with Peas or Beans

Cheesy Tomato Pasta (V)

Desserts

Brownie Surprise (V)

Baba Mess (V)

Fruit Salad (VE)

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 £5.00 + VAT pp.



FULL INDIVIDUAL PORTION

DESSERTS

Strawberry & Champagne Cheesecake
Yorkshire Rhubarb Crème Brûlée, Poached Rhubarb with
Brandy Snap

Traditional Tiramisu

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

Biscoff Cheesecake

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

Banoffee Pie

Triple Chocolate & Miso Caramel Tart with Crème Fraîche
& Chopped Hazelnuts

The Baba Mess

Raspberry Ripple & White Chocolate Cheesecake with
Burnt White Chocolate Crumb

Build Your Own Brownie - £2.00 + VAT PP Supplement

Served to the table or as rustic dessert station with a selection
of flavours & toppings

Vegan / Dairy Free Desserts

Coconut Mousse with Mango Puree

Crème Brûlée with Poached Rhubarb

Brownie with Seasonal Fruits & Vegan Cream

Baba Mess with Seasonal Fruits & Vegan Cream

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

Dessert Table (3 Minis PP)

£2.00 + VAT PP supplement on menu price



Marbled Chocolate Pot with Yorkshire Honeycomb & Popping Candy
Yorkshire Rhubarb Crème Brûlée, Poached Rhubarb with Brandy Snap
Traditional Tiramisu
Mini Triple Chocolate & Miso Caramel Cup with Hazelnut Shard
Mini Lemon Tart with White Chocolate Shard & Raspberry
Strawberry & Champagne Cheesecake
Raspberry Ripple & Burnt White Chocolate Crumb Cheesecake
Black Forest & Dark Chocolate Trifle
Mini Macarons
Brownie Bite
The Baba Mess
Banoffee Pie
Biscoff Cheesecake



Evening Food



Wolds Sausage or Bacon Sandwich / Vegetarian Sausage Sandwich - £10.00 + VAT pp

Hot Sandwiches ~ £13.00 + VAT pp

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

Open Gyros - £13.00 + VAT pp

Marinated filling, Chips, Cucumber, Tomato, Red Onion, Tzatziki
Marinated Chicken / Lamb Kofta / Grilled Marinated Halloumi (V)

Mac 'n' Cheese Tubs - £13.00 PP + VAT

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

Mini Pie & Peas ~ £13.00 + VAT pp

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

Tacos ~ £13.00 + VAT pp

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

Dirty Fries - £13.00 + VAT pp

Crispy Chicken with Katsu Curry Sauce
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

All of our Evening Food is served roaming style in recyclable and biodegradable Kraft paper boxes with wooden cutlery.

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

Grazing Feast

with foliage and rustic set-up £24.00 + 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

Salads

A Choice of 2 included in the above price

Crispy Smashed Potato Salad with Gherkins, Dill & Chive

Pomegranate & Grilled Vegetable Pearl Couscous with Zesty Lemon

Orange & Feta Salad with Dukkah Brittle & Rocket

Harissa Roasted Carrot & Hummus with Pomegranate & Coriander

Beetroot, Balsamic & Feta with Seasonal Green leaf

Mediterranean Vegetables with Herb De Provence Oil

Burrata, Peach, Local Honey & Mint

Caprese Salad with Genovese Pesto

Hispy Cabbage with Lemon Tahini

Traditional Greek Salad

Traditional Coleslaw

Inspired by Greece

Flatbread & Hummus / Olives / Tzatziki / Mini Lamb Kofta / Baked Feta with Figs, Honey & Herbs

Inspired by Spain

Olive Bread / Aioli / Chorizo in Red Wine / Manchego Cheese / Olives

Inspired by the Middle East

Flatbreads / Hummus / Harissa Roasted Cauliflower with Yoghurt Dressing / Kibbeh / Stuffed Dates

Inspired by Italy

Focaccia / Olives / Genovese Basil Pesto / Bolognese Arancini Balls / Caprese Salad

Inspired by Yorkshire

Farmhouse Loaf with Salted Butter / Onion Chutney / Mini Gourmet Sausage Rolls / Pickled Onions / Wensleydale





MINIMUM NUMBER OF 15 GUESTS

£20.00 + 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

Large Sharing Salads

Crispy Smashed Potato Salad with Gherkins, Dill & Chive
Pomegranate & Grilled Vegetable Pearl Couscous with Zesty Lemon
Orange & Feta Salad with Dukkah Brittle & Rocket
Harissa Roasted Carrot & Hummus with Pomegranate & Coriander
Beetroot, Balsamic & Feta with Seasonal Green leaf
Mediterranean Vegetables with Herb De Provence Oil
Burrata, Peach, Local Honey & Mint
Caprese Salad with Genovese Pesto
Hispy Cabbage with Lemon Tahini
Traditional Greek Salad
Traditional Coleslaw

ADDITIONAL ITEMS - £3.00 + VAT per item pp

Pork Pies
Scotch Eggs
Gourmet Sausage Rolls
Mini Pies with a Choice of Filling
Chicken Skewers & Mediterranean Vegetables with a Mint Yogurt Dip
Halloumi & Mediterranean Vegetable Skewers (v)
Yorkshire Chorizo & Smoked Tomato Quiche
Goat's Cheese & Sand Hutton Asparagus Quiche (v)
Olives Artichokes & Sundried Tomatoes

Our Requirements:

Please note that we require a catering space or 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.



ADDITIONAL COSTS:

Standard Set Up Fee - £995 + VAT

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.

Catering Tent & Generator Set Up Fee - £2000.00 + VAT

This fee covers standard equipment hire and setting up the kitchen, catering tent & generator for catering use only

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.



CONTACT US TODAY TO START YOUR
BESPOKE FOOD JOURNEY

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