

# Baba Ganoush



DINING BY MATTHEW HYDE



2026

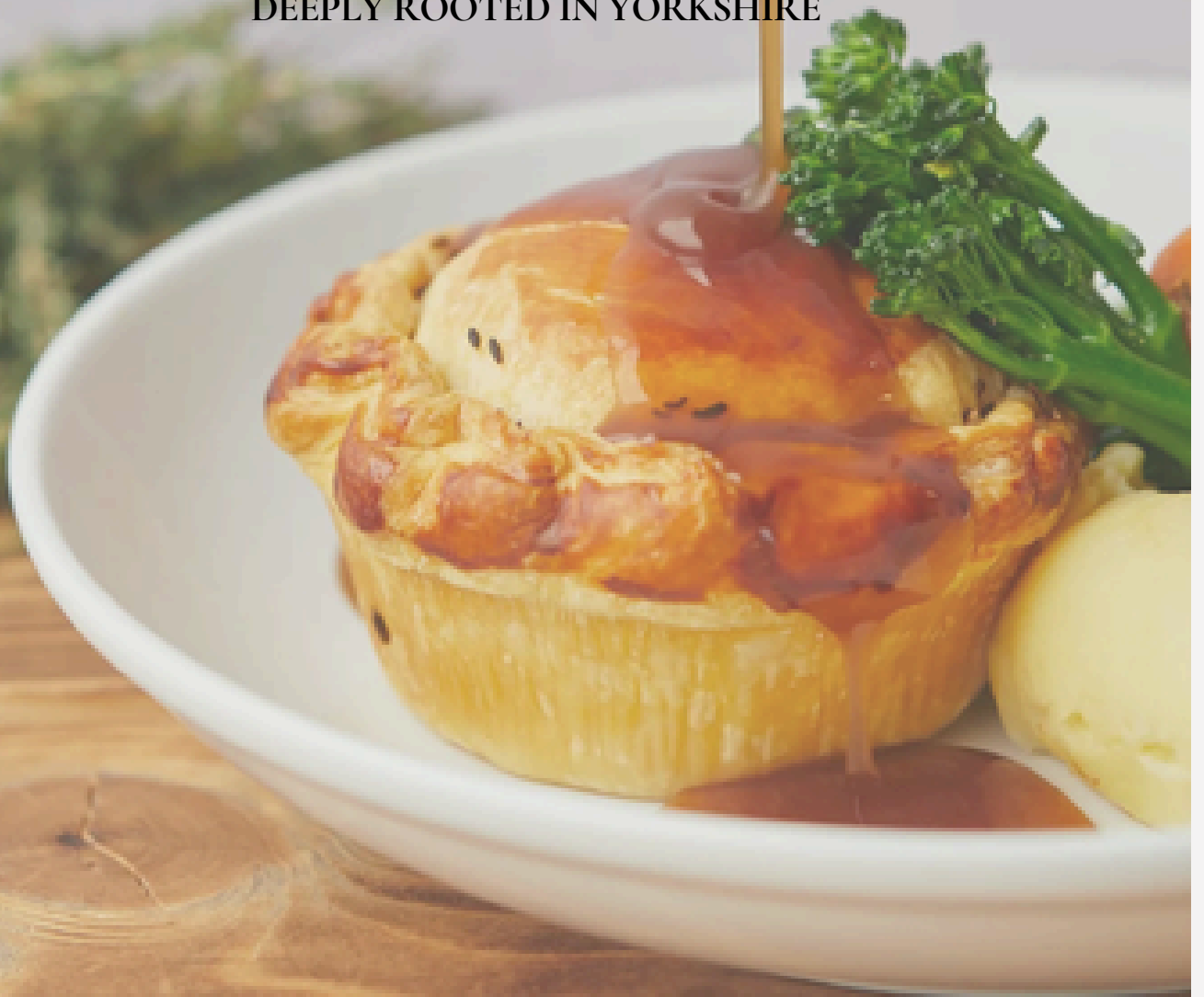
WEDDINGS & EVENTS MENU



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 BABA

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!

## CANAPE MENU

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- 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



CANAPEES



## FISH CANAPES

Home Smoked Salmon Blini, Crème Fraiche, 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.



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# 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



STARTERS

## 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 BOARDS 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



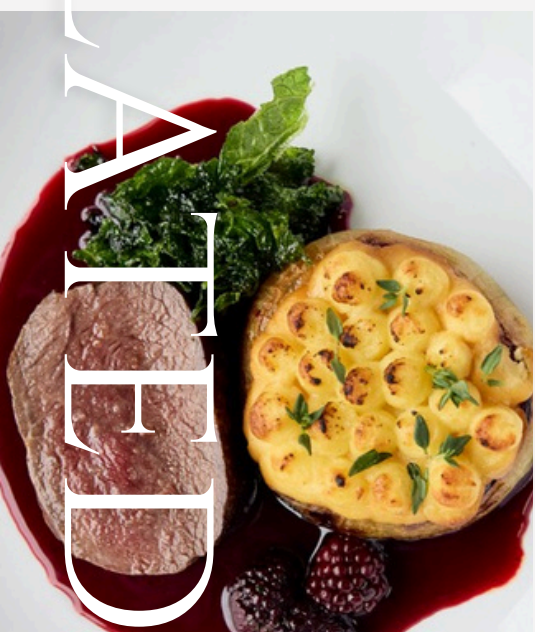
YORKS



HIRE



PIZZA



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:

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

Served Plated

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## 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

Tipsy Red Cabbage

Wensleydale Cauliflower Cheese

Pigs in Blankets



## THE PIE & MASH MENU INCLUDES:

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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

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### 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



# SHARING 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, 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)

BBQ Lamb Cutlet, Caramelised Butterbean Purée, Pickled Seasonal Vegetables

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

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

Wild Mushroom & Celeriac 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

Iceberg Wedges with Caesar Dressing, Bacon Bits & Grana Padano

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.*





# BARBECUE BOY

*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  
BBQ Lamb Cutlet, Caramelised Butterbean Purée, Pickled Seasonal Vegetables  
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  
Iceberg Wedges with Caesar Dressing, Bacon Bits & Grana Padano  
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

# MENU CHILDREN'S

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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*

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## 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.



Strawberry & Champagne Cheesecake  
Yorkshire Rhubarb Crème Brulée, 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 Fraiche  
& 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 Brulee with Poached Rhubarb

Brownie with Seasonal Fruits & Vegan Cream

Baba Mess with Seasonal Fruits & Vegan Cream

FULL INDIVIDUAL PORTION  
DESSERTS

# DESSERT LIST

FOR DUO, TRIO & SHARING



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### 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*

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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





BITES & GOOD



LIGHT & TASTY



EVEN BETTER

**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

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*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

GRAZING FEAST



**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.



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## ADDITIONAL COSTS:

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### 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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