



Buffet Menus

Menu 1 - £6.00 per person

Beef & mixed bean chilli
or

Roasted vegetable Balti

both served with rice & bread selection

Menu 2 - £9.50 per person

Menu 1 plus:

Half jacket potatoes filled with:

Bacon, spring onion & cheese

Spicy mixed bean & feta

Green bean, olive & pepperdew salad

Individual quiche lorraines:
tomato & basil / cheese & onion

Mixed Salad, dips & sauces

Menu 3 - £12.00 per person

Menu 1 & 2 plus:

Selection of sliced cooked meats

Hot & spicy oriental & indian bites

Savoury mini croissants

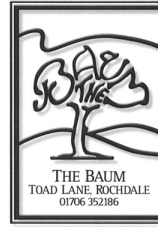
Menu 4 - £15.50 per person

All above plus:

A fully dressed salmon

Fine cheese & biscuit selection

Fresh fruit platter



Tapas Menu

If less formal dining and more socialising suits you, you'll find our Tapas selection is an ideal choice.

We offer a wide range of traditional & contemporary tapas including many vegetarian dishes.

Averaging three dishes per person plus bread and dip selections

£12.50 per person

For our current tapas menu please ask a member of staff

Booking Information

The Baum's function room is available for parties of 14 to 28

Please note a £5 per person non-refundable deposit is required when booking

Menus may vary according to market availability

The Baum's Bar Menu

Available 7 days a week, please ask a member of staff for further information & menus



The Baum's Private Dining & Buffet Menu

The Baum
33-37 Toad Lane, Rochdale,
OL12 ONU
Telephone/Fax
01706 352 186



Dining Menu 1

Chef's home-made soup of the day

Farm house pate
with redcurrant jelly & toasted bread

Prawn salad with a marie rose sauce

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Roast topside of beef with Yorkshire pudding

Mixed bean & roasted vegetable lasagne

Salmon fillet with lemon & herb butter

All served with market fresh seasonal vegetables

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Selection of desserts

£12.00 per person



Dining Menu 2

Chef's home-made soup of the day

Blackened cajun chicken strips
with a citrus & coriander dip

Greek feta salad with olives,
sundried tomatoes & pesto

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Chargrilled chicken wrapped in parma ham
with a red pepper & tomato sauce

Smoked haddock & prawn fisherman's pie

Roasted vegetable & mozzarella pancakes
with a tomato & basil sauce

All served with market fresh seasonal vegetables

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Selection of desserts

£15.00 per person



Dining Menu 3

Chef's home-made soup of the day

Garlic mushrooms
topped with smoked bacon & blackpudding

Mussels in a hoegaarden
& coriander cream sauce

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Chargrilled lamb cutlets
with a honey & mustard glaze

Cod fillet on a smoked bacon & lentil broth

Butternut squash & sage ravioli
with a roasted vegetable ratatouille

All served with market fresh seasonal vegetables

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Selection of desserts

£18.00 per person