

DINING MENU 1

CHEF'S HOMEMADE SOUP OF THE DAY

FARM HOUSE PATE WITH CHUTNEY AND TOASTED BREAD

CREAMY STILTON MUSHROOMS

With garlic croutes.

ROASTED TOPSIDE OF BEEF

With Yorkshire pudding and onion gravy.

GRILLED SALMON FILLET

With a basil hollandaise sauce.

ROASTED RED PEPPER, CARAMELISED ONION AND GOATS CHEESE TART

SELECTION OF DESSERTS

.....per person £13.95

DINING MENU 2

CHEF'S HOMEMADE SOUP OF THE DAY

THAI COD & PRAWN FISH CAKES

With a sesame & lime dipping sauce.

PORK & SMOKED BACON MEATBALLS

In a tomato, red pepper & coriander sauce.

OVEN BAKED CHICKEN FILLET

Stuffed with Lancashire cheese and thyme, wrapped in bacon, served on a bed of creamed leeks.

PAN SEARED RED SNAPPER

With a ratatouille & roasted fennel.

MUSHROOM & RICOTTA RAVIOLONI

With a spinach & tarragon cream.

SELECTION OF DESSERTS

.....per person £15.95

DINING MENU 3

CHEF'S HOMEMADE SOUP OF THE DAY

TEMPURA KING PRAWNS

With a soy, chilli and lime dipping sauce.

BLACK PUDDING, SMOKED BACON AND MOZZARELLA STACK

With a english mustard cream.

PAN FRIED DUCK BREAST

With a redcurrant and port reduction.

GRILLED FILLET OF SEA BREAM

With chorizo, butterbean and goats cheese brought together with cream.

MUSHROOM, CRANBERRY & BRIE WELLINGTON

With a rich tomato and rosemary sauce.

SELECTION OF DESSERTS

.....per person £18.95

BUFFET MENU

Please select up to two of the following:
Portions will be split 50/50.

LANCASHIRE LAMB HOT POT

Served with pickled red cabbage and fresh bread.

BEEF LASAGNE TOPPED WITH MOZZARELLA

Served with a garlic and herb ciabatta.

BEEF AND MIXED BEAN CHILLI

Served with rice and fresh bread.

COTTAGE PIE WITH A CHEDDAR CHEESE GRATIN

Served with pickled red cabbage and fresh bread.

SPINACH,CHICK PEA AND POTATO CURRY

Served with coriander rice and naan bread.

MEDITERRANEAN VEGETABLE AND MIXED BEAN LASAGNE

Served with a garlic and herb ciabatta.

.....per person £6.50

EXTRAS

JACKET POTATO LONG BOATS FILLED WITH:

Bacon, spring onion and cheddar and/or cream cheese, chive and onion.

.....per person £2.50

GREEK FETA, SUNDRIED TOMATO & OLIVE SALAD

.....per person £2.50

ORIENTAL AND INDIAN BITES WITH DIPS

.....per person £2.50

CHICKEN TIKKA AND PEPPER SKEWERS

With a yogurt and cucumber dip.

.....per person £3.00

ASSORTED BRUSCHETTAS:

Chorizo and goats cheese, Tomato and basil, Beef and horseradish, Roasted red pepper and feta.

.....per person £3.50

FRESH FRUIT PLATTER

.....per person £3.50

SELECTION OF CHEESE AND BISCUITS

.....per person £4.50

TAPAS SHARING MENU

If a less formal and more socialising dining experience is required, you'll find our tapas selection is an ideal choice. We offer a wide range of traditional and contemporary tapas including many vegetarian dishes. Starting with The Baum's combos, olives & chillies platter, followed by a selection of tapas including fresh bread.

.....per person £13.50

BBQ OR HOG ROAST

Weather permitting,, The Baum can also offer a Hog roast or BBQ (minium 50 people).

.....per person £CALL

DINNER

**A TIME WHEN ONE
SHOULD EAT WISELY
BUT NOT TOO WELL,
AND TALK WELL BUT NOT TOO**

WISELY.

**WE SHOULD LOOK FOR SOMEONE
TO EAT AND DRINK WITH
BEFORE LOOKING
FOR SOMETHING TO
EAT AND DRINK.**

**HOG ROAST
GIVE A MAN A BBQ
FEED HIM FOR A DAY.
TEACH A MAN TO BBQ
AND FEED HIM FOR
THE SUMMER**



BOOKING INFORMATION

The Baum's function room is available for parties of 16 to 30 people. Please note a £5 per person non-refundable deposit is required when booking and menus may vary according to market availability.

The Baum aims to use local & sustainable produce when ever possible: Paul Smedley Fruit & Vegetables & award wining butchers – Wildbloods of Norden, Edenfield Road.

**THE
BAUM**
thebaum.co.uk