

McGovern Park - Hospitality Menus

Orders must be placed a minimum of 10 days in advance including and dietary requirements

MENU 1 – SANDWICHES

Egg mayonnaise and chive (V)
Mature Davidstow cheddar and pickle (V)
Brie and cranberry (V)
Cream cheese and cucumber (V)
Roasted vegetables and hummus (V)
Egg mayonnaise and crispy bacon
Roast chicken and cranberry
Roast chicken mayonnaise and crispy bacon
Coronation curried chicken and salad
Bacon, lettuce and tomato

Guacamole and crispy bacon
Roast beef and horseradish
Honey roast ham and English Mustard
Hummus and crispy bacon
Poached salmon and watercress (F)
Smoked salmon and cream cheese (F)
Smoked mackerel and poppy seed (F)
Prawn mayonnaise and avocado (F)
Poached salmon and watercress (F)
Tuna mayonnaise (F)

Bread

Sundried Tomato
Wholemeal

Black Olive
White

Onion
Seeded

Sandwiches are priced at **£4.00 + VAT (£4.80 including VAT)** per person (6 x quarter sandwiches) based on a minimum order of 5 for each type of sandwich chosen.

MENU 2 - CANAPES

Please choose any items from the following list:

Chicken tikka sticks
Teriyaki beef skewers with wasabi mayo
Baby Yorkshire puddings, roast beef & horseradish
Mini mustard and honey glazed sausages
Thai chicken satay with spicy peanut dipping sauce
Spicy lamb koftas with minted yoghurt
Mini cheese burgers with onion on a crostini
Baby hot dogs with American mustard
Basil, Mozzarella & Garlic bruschetta (V)
Crispy vegetable spring rolls (V)

Wild mushroom vol au vents (V)
Cheddar, chive and red onion tarts (V)
Onion bhajis with fresh mint and yoghurt dip (V)
Filo nest of quails' eggs & five spiced celery salt (V)
Anchovy, poppy seed & Parmesan cheese straws (F)
Tempura tiger prawns in filo pastry served (F)
Scottish salmon and avruga caviar blinis (F)
Crab, lime and coriander quiches (F)
Mini Thai fish cakes, sweet chilli dipping (F)

Sweet bites

Olde English fudge pieces (V)
Baby lemon tarts (V)

Rich dark chocolate brownies with cream (V)
Baby sticky toffee pudding with toffee sauce (V)

This menu has a minimum order of 50 people.

Priced at £1.25 + VAT (£1.50 inc VAT)

(V) = Vegetarian

(F) Fish / Seafood

Vegan, Halal, Kosha etc meals available on request. Please inform us if you or your guests have any food allergies such as nut, gluten etc in advance and we will do our best to accommodate you.

MENU 3 - FINGER BUFFET

HOT CHOICES

Mini Chicken Drumsticks
Piglets in Blankets
Tandoori chicken on skewers
Mini chicken and roasted pepper brochettes
Mini spiced potatoes wedges (V)
Mini vegetable spring rolls (V)
Baby vegetable samosas (V)
Baby cheese and red onion pasties with roasted red pepper dip (V)
Baby Puff Pizzas with Tuna, Roasted Pepper & Melted Cheddar & Mozzarella (F)
Baby Cumberland Sausages
Mini duck spring rolls served
Baby hot bacon rolls
Baby hot dogs with caramelised onions
Bite size Prawns + sweet chilli dipping sauce (F)
Baby cheese and onion tartlets (V)
Potato & smoked fish croquettes + garlic mayonnaise (F)

COLD CHOICES

Chargrilled bruschetta with Parma ham
Roast beef Crostini and horseradish cream
Cheese and bacon quiches
Baby Quail Egg Scotch Eggs
Smoked Salmon Bagels + cucumber pickle (F)
Smoked mackerel mousse with melba toast (F)
Lamb baby pitta pockets with roasted lamb, Tabbouleh, feta and red onion
Home-Made Twisted Cheese Straws with sesame seeds or anchovy straws (F)
Skewers of cherry tomatoes, baby mozzarella drizzled with basil oil (V)
Bruschetta topped with goats cheese, basil and roasted red pepper (V)
Open bagels with roasted vegetables, feta cheese & pine nuts (V)
Crudités served with sour cream dip, blue cheese dip and guacamole (V)
Tartlets: Onion, spinach & blue cheese. Blue cheese, pine nuts & basil. Leek & Feta & black olives (V)
Ciabatta pockets with roast beef, wasabi mayonnaise
Poached salmon with dill mayonnaise croustades (F)
Chicken liver pâté served with Melba toast or crostini

Finger buffet choices are priced at **£1.75 + VAT (£2.10 including VAT)** each. Once we know the number of choices, we can then work out a cost per head, subject to a minimum number of 20 covers

MENU 4 - FORK BUFFET MENUS

Please choose **five** items from the following list:

HOT CHOICES

Mediterranean lamb casserole with black olives and capers
Chicken, ham and leeks in rich, creamy cheese and herb sauce
Strips of pork in plum and ginger sauce with coriander and spring onions
Slow braised blade of beef with ginger, coriander and shallots
Caribbean spiced red snapper fillet (F)
Spanish style seafood ragout with oregano, tomato, garlic and shallots (F)
Mushroom and bean stroganoff (V)
Stuffed courgettes filled with a rich variety peppers, cheese & herbs (V)

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Salads

- Crisp green leaves with balsamic dressing (V)
- Couscous salad with lemon, and herbs (V)
- Spiced pilau rice with peas and peppers (V)
- Three bean salad with shallots, sun dried tomatoes and celery(V)
- Fresh cucumber and minted yoghurt salad (V)
- Beef tomato salad with cracked pepper and chives (V)
- Roast Mediterranean vegetables with rosemary(V)

Puddings

- Chocolate brownie with raspberry coulis (V)
- Bread and butter pudding with Sultanas and old English spices(V)
- Lemon cheesecake (V)
- Apple and blackberry crumble with homemade custard (V)

COLD CHOICES

- Mediterranean chicken with black olives, rosemary, garlic courgettes and capsicums
- Oriental chicken with apricots, mild spices and yoghurt sauce
- Roast beef served with sliced beef tomato & onion salad
- Honey roast ham served with spiced peaches & green salad
- Marinated seafood salad with leeks, peppers, herbs and fresh lime (F)
- Prawn cocktail topped with sprinkled paprika, served with green salad & lemon (F)
- Leek, mushroom and cheddar tart (V)
- Spinach pepper and goat's cheese tart (V)

Salads

- Couscous salad with red peppers, spring onions and herbs (V)
- Beef tomatoes with chives, cracked black pepper and olive oil (V)
- Broccoli, carrot and fennel salad with tarragon and toasted nut vinaigrette(V)
- Carrot, spring onions, red cabbage and red apple salad (V)
- New potato salad with garlic and herbs(V)
- Mixed leaves with sun dried tomato croutons and herb vinaigrette(V)
- Cucumber in yoghurt and fresh mint (V)

Pudding

- Bakewell tart (V)
- Eton Mess or Cranachan (V)
- Pecan tart (V)
- Summer pudding terrine with raspberry sauce (V)
- Belgium chocolate charlotte with red fruit coulis (V)
- A selection of cheeses and biscuits (V)

Five choices are priced at **£15.00 + VAT (£18.00 including VAT)** per head

Additional dishes may be added for **£3.50 + VAT (£4.20 including VAT)** per head

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MENU 5 - BBQ Menu

Base menu £11.00 + VAT (£13.20 including VAT) per person

BBQ Items

Our own home made sausage (120g)
Our own home made gluten free beef burger (170g)
Spicy chicken thigh (boned & skinned)
Caramelised onions
Vegetarian sausages and Quorn burgers also available (please let us know in advance)

Salads

New potato salad with garlic and herbs (V)
Coleslaw classic (V)
Crisp green leaves (V)

Plus.....

Ketchup, mustard, vinaigrette and mayonnaise

White baps and torpedo rolls

Puddings

Please select **one** item from the Pudding section below

Cherry frangipane tart (V)	Tiramisu (V)
Fresh fruit tart (V)	Black forest ganache slice (V)
Treacle tart (V)	Chocolate truffle torte (V)
White chocolate tart (V)	Strawberry gateaux (V)
Pecan pie (V)	Fresh fruit salad (V)
Baked lemon cheesecake (V)	Pear and almond frangipane tart (V)
Vanilla and seasonal berry cheesecake (V)	Deep apple and cinnamon pie (V)

Additional puddings are charged at £2.50 + VAT (£3.00 including VAT) per portion

BBQ - Additional bolt on ideas

Meat: £3.00 + VAT (£3.60 including VAT) supplement

Apple, lemon and ginger chicken drumsticks. Moroccan style chicken leg
Green peppercorn, mustard and parsley lamb cutlets, Yoghurt and chilli chicken kebabs
Orange and honey pork chops
Cajun Spiced Rubbed breast of Chicken Saffron and lemon chicken breast
Hoisin sauce marinated pork kebabs
Orange and honey spareribs

Fish: £3.75 + VAT (£4.50 including VAT) supplement

Tandoori King Prawn Skewers (F)
Bacon and scallop kebabs (F)
Orange and ginger salmon steaks (F)
Garlic King prawns (individual – head and shell on) (F)
Yoghurt and chilli Tiger Prawns and calamari kebabs (F)

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Skewers of Pangasius with peppers (F)
Salmon with lemon and lime fishcakes (F)
Smoked haddock and spring onion fishcakes (F)

Sausages (120g): £1.66 + VAT (£2.00 including VAT) supplement

Wild boar and apple	Honey roast with sage	Lamb and mint sausage
Pork with Garlic	Lincolnshire	Spicy Italian
Beef and horseradish	Beef with Guinness	Pork and Leek Sausage
	Tomato and basil (v)	

Vegetarian: £1.66 + VAT (£2.00 including VAT) supplement

Aubergine, tomato, red onion, zucchini and mushroom packets (V)
Corn on the Cob (V)
Green pepper, onion, tomato and okra kebabs (V)
Stuffed field mushroom with garlic and parsley (V)

Salads: £2.08 + VAT (£2.50 including VAT) supplement

Tabbouleh (V)	Caesar salad (V)	Pistou salad (V)
	Crisp green leaf, cucumber, avocado and cherry tomato (V)	
	Plum tomato salad with chives and cracked black pepper (V)	
	Rice salad with garden peas and sweet capsicums (V)	
	Cucumber salad with lemon, black pepper and crème fraiche (V)	
	Radicchio, rocket, frisee and mache salad (V)	
	Watercress and Chinese leaf salad (V)	
	Light mustardy potato salad with shallots and chives (V)	
	Broccoli, carrot and fennel salad with toasted nut vinaigrette (V)	
	Couscous salad with red peppers, spring onions and green peas (V)	

Menu 6 - WHOLE SPIT-ROAST FREE RANGE HOG

Serves 100 people

Slowly spit roasted succulent and tender pork:

Served with:

White bap rolls,
Crispy crackling,
Sage & onion stuffing,
Apple sauce
And three salads:
Potato salad
Coleslaw
Crispy green salad

Or choose three salads from those listed in the BBQ Menu.

Total cost £833.00 + VAT (£1,000.00 including VAT) = £10.00 per person.

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MENU 7 - PUB GRUB

Please select **two courses** from the following list, to be served to all of your guests:

- | | |
|---|---|
| Beef bourguignon served with mashed potato ad seasonal vegetables | |
| Chicken, ham and leek pie with puff pastry topping served with steamed new potatoes & red cabbage | |
| Shepherd's pie served with seasonal vegetables | Fish pie served with a crisp green salad (F) |
| Cottage pie served with savoy cabbage and carrots | Thai fishcakes, pak choi and sweet chilli sauce (F) |
| Green Thai chicken curry with noodles | Crisp Caesar salad with smoked mackerel (F) |
| Bangers and mash with red onion gravy | Wild mushroom & herb risotto with parmesan (V) |
| Gammon, egg and chips | Greek Salad with feta cheese and olives (V) |
| Fish, chips and mushy peas (F) | |

Puddings

- Lemon cheesecake (V)
- Bread and butter pudding (V)
- Treacle tart (V)
- Belgium chocolate tart (V)
- Apple crumble (V)
- Ice cream – vanilla, chocolate, strawberry (V)

Priced at £11.00 + VAT (£13.20 including VAT) per person

based on a minimum order for 40 people.

MENU 8 - AFTERNOON TEA

Please choose a selection of **four** of the following sandwiches:

- | | | |
|-----------------------------|---------------------------|------------------------------|
| Cheese & Pickle (V) | Bacon, Lettuce and Tomato | Beef & Creamed Horseradish |
| Cream Cheese & Cucumber (V) | Coronation Chicken | Smoked Salmon, Cracked Black |
| Egg & Cress (V) | Smoked Ham & Mustard | Pepper & Lemon (F) |

Please choose a selection of **three** sweet bites.....

- | | |
|--|--|
| Chocolate and orange ganache slice (V) | Fresh fruit crème patisserie tart (V) |
| Bakewell tart (V) | Chocolate walnut brownie (V) |
| Lemon tart (V) | Scones with clotted cream and strawberry jam (V) |

Served with:

Tea and coffee

Afternoon tea is priced at **£8.33 + VAT (£10.00 including VAT)** per person based on a minimum order for 10 people.

Tea & Coffee by itself is charged at **£1.90 + VAT (£2.28 inc VAT)** per person

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MENU 9 - PLATED DINNERS

Simply select **one** starter, **one** main and **one** dessert to create your three-course menu to be served to all of your party. If you know of any vegetarians or people with specific dietary requirements please select a separate menu for them. We like to offer seasonal produce however, this may mean that depending on the time of year, not every dish is available all year round.

STARTERS

Pancetta, little gem, crouton and parmesan reggiano salad with basil dressing
Chicken liver pâté, melba toast and red onion marmalade
Slices of cured ham with cantaloupe melon and white balsamic dressing
Parma ham served with rocket salad & melon balls
Ham hock terrine with piccalilli, chicory and endive salad
Smoked haddock, onion and chive cream soup with garlic croûtons and crispy bacon (F)
Monkfish, salmon and prawn boudin served with red onion pickle (F)
Home cured gravadlax with beetroot and horseradish salad, lemon dressing (F)
Classic prawn cocktail (F)
Moules Marinara served in a vegetable broth with fresh brown bread (F)
Home cured gravadlax, cucumber and red onion pickle, rocket and lettuce (F)
Smoked mackerel mousse with melba toast and horseradish cream (F)
Trio of smoked fish – salmon, mackerel & halibut (F)
Pate de foie-gras with toasted brioche and crab apple jelly
Cock-a-leekie soup (chicken and leek soup) with fresh brown bread rolls
Spinach and cheese tart with rosemary pastry (V)
New season asparagus with melted butter (V)
Leek and potato soup with fresh brown and white rolls (V)
Chilled green pea and broad bean soup with crème fraiche and croutons (V)
Gazpacho – Spanish tomato soup with garlic croutons (V)
Celeriac, parmesan and truffle soup (V)
Carrot, ginger and beet soup with sour cream and chives (V)

MAINS

Chicken breast on braised fennel with rosemary roasted baby potatoes
Slices of pork belly confit, black pudding, braised Jerusalem artichoke and curly kale
Lamb and mint sausages with creamy mashed potato and onion gravy
Beef stroganoff with long grain rice
Maize fed breast of chicken stuffed with Taleggio and wrapped in Prosciutto served with crushed new potatoes and roasted Mediterranean vegetables
Cumberland sausages with horseradish mash and red onion gravy
Cider baked gammon, apple mash, broad beans with parsley sauce and carrots.
Moroccan stuffed breast of lamb served with couscous and roasted butternut squash
7-hour gigot of lamb served with bubble and squeak, creamed leeks, carrots and rosemary jus
Slow braised feather blade of beef with ginger, coriander and shallots, potato rosti with purple headed broccoli and butternut squash
Bhooni murg (mild spiced) breast of chicken, brinjal bhajee, Bombay potatoes and lime glazed roasted root vegetables
Slowly braised venison, celeriac and potato rosti with leeks, carrots, red wine and juniper
'Workman's goose' (breast of lamb stuffed sage and onion) with potato gratin Dauphinoise, pumpkin, cauliflower and redcurrant jus
Slow cooked highland beef with pickled walnuts and puff pastry tops, horseradish crushed potatoes and braised red cabbage

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Oven baked dardane of haddock on roasted tomato and herb risotto (F)
 Chargrilled Grey Mullet with braised fennel, new potatoes and tomato salsa (F)
 Fillet of Arctic Char with smoked salmon mash, lemon and caper sauce and roasted pumpkin (F)
 Fillet of Saithe (similar to Cod) on garlic crushed haricot and borlotti beans served with buttered leeks and carrots (F)
 Roasted root vegetable tart with celeriac and carrot puree (V)
 Wild woodland mushroom risotto, finished with parmesan and saffron (V)
 Spinach and cheese tart with baby leaves dressed with walnut and shallot dressing (V)
 Oyster and button mushroom stroganoff with butter beans long grain rice and parsley (V)
 Oxford blue cheese and roasted vegetable tart with spicy apricot and pear chutney (V)
 Sweet potato and parsnip gratin topped with Cotswold goats cheese and served with balsamic roasted cherry tomatoes (V)
 Acorn squash roasted with a filling of sun blushed tomatoes, wild rice, basil and buffalo mozzarella cheese (V)
 Borlotti bean and savoy cabbage risotto with rocket and parmesan salad (V)
 Open lasagne of wild mushrooms with ricotta, parmesan and truffle oil (V)
 Char grilled polenta with roasted vegetables and salsa (V)

DESSERTS

Sticky toffee pudding with rich toffee sauce made with double cream (V)	
Eton Mess made with meringue, cream, fresh summer berries and fruit coulis (V)	
Summer fruit and champagne jelly terrine served with panna cotta (V)	
Rich dark chocolate pots (V)	Pear and frangipane tart (V)
Banoffee cheesecake (V)	Banoffee pie (V)
Lemon posset with red fruit coulis (V)	Black Forest ganache slice (V)
Poached pears in a sweet red wine syrup (V)	Passion fruit and mandarin tart (V)
Apple and cinnamon pie with custard (V)	Belgium chocolate tart (V)
Lemon posset with red fruit coulis (V)	Tiramisu (V)
Lemon tart with red fruit coulis (V)	Baked lemon cheesecake (V)
Fresh fruit crème patisserie tart (V)	Vanilla crème brûlée (V)
Black cherry frangipane tart (V)	Treacle tart (V)

Both two courses and three course dinners have tea, coffee and mints served after dessert.

Two course plated meal **£20.00 + VAT (£24.00 including VAT)** per person.

Three course plated meal is **£22.00 + VAT (£26.40 including VAT)** per person (includes linen)

Menu 10 - Caribbean Buffet - Served Hot

Curried Goat
 Plain Rice (V)
 Rice & Peas (V)
 Fried Chicken
 Jerk Chicken
 Fried spiced covered Red Snapper

Buffet meal **£12.50 + VAT (£15.00 including VAT)** per person

The dishes can be served separately or all together on one plate. Curry goat is made with diced goat, including bones. Starters and deserts are extra and can be chosen from any other menu

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