McGovern Park Emerald Rooms

West End Road, Ruislip HA4 6QX 0208 8412468

STANDARD

FINGER BUFFET

£8.75 PP INCLUDES:

Cocktail Sausages
Glazed Sausage Rolls
Chicken Nuggets
Pizza Slices (V)
Scotch eggs
Oriental Spring Rolls (V)
Chicken Skewers
Assortment of meat and vegetarian sandwiches

INCLUDES UNLIMITED TEA & COFFEE

DELUXE

FINGER BUFFET

£10.75 PP INCLUDES:

Chicken drumsticks
Samosas (V)
Onion Bhajis (V)
Falafel bites (V)
Cocktail Sausages
Glazed Sausage Rolls
Chicken Nuggets
Pizza Slices (V)
Scotch eggs
Oriental Spring Rolls (V)
Chicken skewers
Assortment of meat and vegetarian sandwiches

INCLUDES UNLIMITED TEA & COFFEE

DESSERTS

Desserts can be added to any order please see deserts menu for details

SNACK BOWLS £5 EACH

Large bowls of crisps, nuts, popcorn or pretzels can be added to any order

FORK

BUFFET

£12.75 PP

INCLUDES:

Egg mayonnaise (V)

Chicken Goujons

Samosas (V)

Onion Bhajis (V)

Falafel bites (V)

Cocktail Sausages

Glazed Sausage Rolls

Chicken Nuggets

Scotch eggs

Oriental Spring Rolls (V)

Chicken skewers

Tossed Mixed Green Salad (V)

Coleslaw (V)

Savoury rice (V)

Hot new potatoes (V)

Pasta salad (V)

Potato salad (V)

Mixed bread & rolls basket

Choose 3: Platters of Traditional homecooked Ham, Norfolk Turkey, Topside of Prime Beef, Salmon

INCLUDES UNLIMITED TEA & COFFEE

DESSERTS

Desserts can be added to any order please see deserts menu for details
Please inform us of any food allergies or special dietery requirements when placing your order

SUMPREME

HOT BUFFET £16.00 PP CHOOSE 10:

Mini Chicken Drumsticks
Piglets in Blankets
Tandoori chicken on skewers
Mini chicken & roasted pepper
brochettes
Mini spiced potatoes wedges (V)
Mini vegetable spring rolls (V)
Baby vegetable samosas (V)
Baby cheese & onion pasties (V)
Baby Cumberland Sausages
Mini duck spring rolls
Baby hot bacon rolls
Baby hot dogs with caramelised
onions
Baby cheese and onion tartlets (V)

SUPREME

COLD BUFFET £16.00 PP CHOOSE 10:

Bruschetta with Parma ham
Roast beef crostini
Cheese and bacon quiches
Smoked salmon & cream cheese
bagels (F)

Home-Made twisted cheese straws
with sesame seeds (V)
Skewers of cherry tomatoes & baby
mozzarella drizzled with basil oil
(V)

Bruschetta with goats cheese,
basil and roast red pepper (V)
Chicken liver pâté served with
Melba toast or crostini
Poached salmon with dill
mayonnaise croustades (F)
Tartlets: Onion, spinach & blue
cheese. (V) Blue cheese, pine nuts
& basil.(V) Leek & Feta & black
olives (V)

SUPREME BUFFET HOT / COLD CHOICES CAN BE MIXED. EXTRA ITEMS £2 EACH PP

Desserts can be added to any order please see deserts menu for details

SUPREME 4

FORK BUFFET

£17.00PP

CHOOSE 2 HOT OR COLD DISHES AND 3 SALADS OR SIDES: (ADDITIONAL DISHES £4PP)

HOT

Moroccan Lamb tagine

Chicken, ham and leeks in rich, creamy cheese and herb sauce
Strips of pork in plum & ginger sauce with coriander & spring onions
Slow braised blade of beef with mushrooms in a rich red wine gravy
Caribbean spiced red snapper fillet (F)

Mushroom and bean stroganoff (V)

Stuffed courgettes filled with a rich variety peppers, cheese & herbs (V)

COLD

Mediterranean chicken (black olives, rosemary, garlic, courgettes & capsicums)
Roast beef served with sliced beef tomato & onion salad
Honey roast ham served with spiced peaches & green salad
Prawn cocktail sprinkled with paprika, served with green salad & lemon (F)
Spinach and goat's cheese tart (V)

SALADS & SIDES

Mixed leaves with sun dried tomato croutons and herb vinaigrette(V)

Three bean salad with shallots, sun dried tomatoes and celery(V)

Couscous salad with red peppers, spring onions and herbs (V)

Beef tomatoes with chives, cracked black pepper and olive oil (V)

Pasta salad with red peppers, spring onions and herbs (V)

Hot buttery boiled new potatoes (V)

Roasted Mediterranean vegetables with rosemary & olive oil (V)

Fluffy white rice (V)

Steamed seasonal vegetables (V)

A selection of bread rolls and butter (V)

DESSERTS

Desserts can be added to any order please see deserts menu for details

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STANDARD

INDIAN BUFFET

£11.00 PP

INCLUDES:

Chilli Paneer (V)
Aloo Gobi (V)
Garlic Chilli Mogo (V)
Pilau Rice (V)
Chutney (V)
Yoghurt, cucumber & Mint (V)
Naan bread (V)

CHOOSE 1 DISH:

Chicken Tikka Masala

Or

Beef Madras

Or

Paneer Butter Masala (V)

CHOOSE 1 DISH:

Chicken biriani

Or

Vegetable Biriani (V)

CHOOSE 1 DISH:

Meat samosas Or Vegetable Samosas (V)

INDIAN BUFFET

£14.00 PP

INCLUDES:

Chilli Paneer (V)

Aloo Gobi (V)

Garlic Chilli Mogo (V)

Pilau Rice (V)

Chutney (V)

Yoghurt, cucumber & Mint (V)

Naan bread (V)

Meat samosas

Vegetable Samosas (V)

Tandoori grilled chicken wings

CHOOSE 2 DISHES:

Chicken Tikka Masala

Or

Beef Madras

Or

Lamb Rogan Josh

Or

Paneer Butter Masala (V)

CHOOSE 1 DISH:

Chicken biriani

Or

Vegetable Biriani (V)

PREMIERE

INDIAN BUFFET

INCLUDES:

Sheekh Kebabs
Kachumbar Salad (V)
Chilli Paneer (V)
Aloo Gobi (V)
Garlic Chilli Mogo (V)
Pilau Rice (V)
Chutney (V)
Yoghurt, cucumber & Mint (V)
Meat samosas
Vegetable Samosas (V)
Naan Bread (V)
Tandoori grilled chicken wings

CHOOSE 4 DISHES:

Chicken Tikka Masala

Or

Beef Madras

Or

Lamb Rogan Josh

Or

Paneer Butter Masala (V)

Or

Chicken Biriani

Or

Vegetable Biriani (V)

(NO ONION / GARLIC /ROOT VEG)

INDIAN

BUFFET

£16.00 PP

INCLUDES:

Paneer Butter Masala (V)

Cauliflower Curry (V)

Jain Biriani (V)

Chilli Paneer (V)

Kachumbar Salad (V)

Chilli Mogo (V)

Pilau Rice (V)

Sweet Chutney (V)

Yoghurt, cucumber & Mint (V)

Green Chutney (V)

Jain Samosas (V)

Naan Bread (V)

DESSERTS

Desserts can be added to any order please see deserts menu for details

SUPREME

CARRIBEAN SUNDAY BUFFET

£16.00 PP 7 ITEMS £19.00 PP 10 ITEMS INCLUDES:

Curried Goat Plain Rice (V)

Rice & Peas (V)

Roasted Chicken

Jerk Chicken

Fried spiced covered Red Snapper

(F)

Plantain (V)

Coleslaw (V)

Macaroni cheese (V)

Fish Fritters (F)

ROAST

£10.75 PP 1 COURSE

£13.50 PP 2 COURSES £14.75 PP 3 COURSES

STARTER

Seasonal soup & bread (V)

MAIN

Roast Beef or Chicken served with: Yorkshire pudding, roast potatoes, mash potatoes, carrots, peas & lashings of gravy

PUDDING

choose any 1 pudding from the desserts menu

DESSERTS

Desserts can be added to any order please see deserts menu for details

TEA & COFFEE £1PP

Unlimited Tea & coffee can be added to any order

SNACK BOWLS £5 EACH

Large bowls of crisps, nuts, popcorn or pretzels can be added to any order

STANDARD

CHILDRENS BUFFET £6.00 PP

INCLUDES:

Cocktail Sausages
Chicken Nuggets
Cheese & tomato pizza slices (V)
Chips
Carrot & cucumber batons (V)
INCLUDES UNLIMITED JUGS OF
ORANGE SQUASH

LATE NIGHT

PARTY ADD ON £5.00 PP

Bacon Baps
Or
Sausage Baps
Or
Burgers
Or

ADD CHIPS £2PP

Pizza slices (V)

Must be ordered in advance and served before 10pm. Minimum order of 20

PUB GRUB

£12.00 PP

PLEASE SELECT ONE COURSE FROM THE FOLLOWING LIST TO BE SERVED TO ALL YOUR GUESTS

Irish Stew

Bacon & cabbage with boiled potatoes

Beef bourguignon served with mashed potato and seasonal vegetables

Green Thai chicken curry with noodles Bangers and mash with red onion gravy

Gammon, egg and chips

Fish, chips and mushy peas (F)

Thai fishcakes, pak choi and sweet chilli sauce (F)

Crisp Caesar salad with smoked mackerel (F)

Wild mushroom & herb risotto with parmesan (V)

Chicken, ham and leek pie with puff pastry topping served with steamed new potatoes & cabbage

BASED ON A MINIMUM ORDER FOR 40 PEOPLE

BBQ £14.00

BASE MENU

Pork Sausage (120g)
Beef Burger (170g)
Spicy chicken thigh (boned & skinned)
Caramelised onions

New potato salad (V)

Coleslaw classic (V)

Crisp green leaves (V)

Ketchup, mustard, vinaigrette and mayonnaise
White baps and torpedo rolls

BOLT ON SAUSAGES £2.50 SUPPLEMENT

Lincolnshire Cumberland Pork and Apple Vegetarian sausage (V)

BOLT ON VEGETARIAN £2.50 SUPPLEMENT

Quorn burger

Aubergine, tomato, red onion, courgette and mushroom packets (V)

Corn on the Cob (V)

Stuffed field mushroom with garlic and parsley (V)

BOLT ON SALADS £3.00 SUPPLEMENT

Tabbouleh (V)

Caesar salad (V)

Pistou salad (V)

Crisp green leaf, cucumber, avocado and cherry tomato (V)

Rice salad with garden peas and sweet capsicums (V)

Radicchio, rocket, frisee and mache salad (V)

Light mustardy potato salad with spring onions (V)

Couscous salad with red peppers, spring onions and green peas (V)

BOLT ON MEAT £4.00 SUPPLEMENT

Apple, lemon and ginger chicken drumsticks.

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

CONTINUES...



BOLT ON FISH £5.00 SUPPLEMENT

Tandoori King Prawn Skewers (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)

DESSERTS

Desserts can be added to any order please see deserts menu for details

CANAPES

£1.25 PER ITEM

PLEASE SELECT AS MAY AS YOU LIKE TO BE SERVED TO YOUR GUESTS ON TRAYS BY WAITING STAFF

Mozzarella and tomato aranchini balls (V)

Chicken tikka sticks

Teriyaki beef skewers with wasabi mayo

Mini mustard and honey glazed sausages

Spicy lamb koftas with minted yoghurt

Basil, Mozzarella & Garlic bruschetta (V)

Smoked salmon and cream cheese crudites (F)

Wild mushroom vol au vents (V)

Mature cheddar and red onion tartlets (V)

Onion bhajis with fresh mint and yoghurt dip (V)

Brie & cranberry filo parcels (V)

Anchovy, poppy seed & Parmesan cheese straws (F)

Tempura tiger prawns in filo pastry served with a sweet chilli dipping sauce (F)

Scottish salmon and Avruga caviar blinis (F)

Duck spring rolls with hoisin dipping sauce

Spinach, feta and pine nut filo parcels (V)

Olde English fudge pieces (V)

Rich dark chocolate brownie bites with cream(V)

Baby lemon tarts (V)

Sticky toffee pudding bites with toffee sauce (V)

Strawberries dipped in chocolate (V)

MINIMUM ORDER 40 PEOPLE

PLATED DINNERS

TWO COURSES £24.00 THREE COURSES £28.00

INCLUDES TABLE LINEN

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 NOT EVERY DISH IS AVAILABLE ALL YEAR ROUND.

STARTERS

Chicken liver pâté, melba toast and red onion marmalade
Parma ham served with rocket salad & melon balls
Ham hock terrine with piccalilli, chicory and endive salad
Home cured gravadlax with beetroot and horseradish salad, lemon dressing (F)
Classic prawn cocktail (F)

Moulles Marinara served in a vegetable broth with fresh brown bread (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)

Vegetable soup with fresh brown and white rolls (V)

Gazpacho – Spanish tomato soup with garlic croutons (V)

Asparagus and goats cheese tart (V)

MAINS

Chicken breast on braised fennel with rosemary roasted baby potatoes

Pork belly confit, black pudding, braised Jerusalem artichoke and curly kale

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.
Slow braised feather blade of beef with ginger, coriander and shallots, potato rosti with purple headed broccoli and butternut squash

Slowly braised venison, celeriac and potato rosti with leeks, carrots, red wine and juniper
Slow cooked highland beef stew with a puff pastry top, mashed potatoes and braised savoy cabbage
Oven baked darne of haddock on roasted tomato and herb risotto (F)

Fillet of Arctic Char with smoked salmon mash, lemon and caper sauce and roasted pumpkin (F)
Fillet of Saithe (similar to Cod) on haricot & 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 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 balsa

Sweet potato and parsnip gratin topped with Cotswold goats cheese and served with balsamic roasted cherry tomatoes (V)

Vegetarian lasagne (V)

SANDWICHES

£4.00 PP

Egg mayonnaise(V)

Mature Davidstow cheddar (V)

Brie and cranberry (V)

Cream cheese and cucumber (V)

Roasted vegetables and hummus (V)

Roast turkey and cranberry

Roast chicken and crispy bacon

Coronation chicken and salad

Bacon, lettuce and tomato

Avocado and crispy bacon
Roast beef
Honey roast ham
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)
Cheese & Marmite (V)

CHOOSE YOUR BREAD

White, Wholemeal, Gluten-free, Soda, Seeded, Sourdough

ADD

Mayonnaise, horseradish, pickle, salad, chives, mustard

SANDWICHES ARE PRICED AT £4.00 FOR 4 QUARTERS BASED ON A MINIMUM ORDER OF 5 FOR EACH TYPE OF SANDWICH CHOSEN

DESSERT MENU £3.00 PP

Carrot cake
Red Velvet Cake
Sticky toffee pudding
Eton Mess
Banoffee cheesecake
Lemon posset with red fruit coulis
Poached pears in a red wine syrup

Apple and cinnamon pie with custard or cream

Lemon tart with red fruit coulis Fresh fruit crème patisserie tart Black cherry frangipane tart
Pear and frangipane tart
Banoffee pie
Black Forest ganache slice
Tiramisu
Treacle tart
Lemon cheesecake
Belgium chocolate tart
Apple crumble
Ice cream - vanilla, chocolate, strawberry
chocolate