Room Hire - The Mill Café Hire - Outside Catering
Celebrations
Wedding Receptions
Birthdays
Christenings
Anniversaries
Funeral Receptions
Formal Dinners
Business Meetings & Corporate Events
Community Group Meetings
Conferences & Training

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Contents

Breakfast.................................................................4
Sandwich Buffet........................................................6
Finger Buffet.............................................................8
Fork Buffet...............................................................10
Spring & Summer Afternoon Tea...................................12
Canapés.................................................................14
Lancashire Supper.....................................................16
Hot Buffet...............................................................18
Theatre Style.........................................................20
Formal Dinner.........................................................22
Barbeque..............................................................24
Drinks & Bar Service.................................................26
Our Local Suppliers..................................................29
Breakfast

Assorted Freshly Baked Breakfast Pastries (v)
St Catherine’s Homemade Raspberry & Vanilla Preserve, Homemade Clementine Marmalade
Luxury Sliced Fresh Fruit Platter (v)

£4.50 per person

Hot Breakfast Sandwiches
Sweet Cured Bacon, Brendan Anderton’s Local Speciality Sausage, or Vegetarian Sausage (v)

£3.50 per person

Full English Breakfast
Brendan Anderton’s Local Speciality Sausage or Vegetarian Sausage, Sweet Cured Bacon, Penwortham Free Range Egg, Bury Black Pudding, Grilled Tomato, Baked Beans, Mushrooms, Bloomer Bread & Butter

£7.95 per person
Sandwich Buffet

Assorted Open & Closed Handmade Sandwiches
Fiddler’s Lancashire Crisps, Salad Garnish

Selection of Homemade Traybakes
Fresh Fruit Bowl

£9.00 per person

Sample Fillings, on White & Brown Breads:
Mrs Kirkham’s Lancashire Cheese, St Catherine’s Homemade Tomato Chutney (v) • Honey & Mustard Home-baked Ham, Piccalilli • Roasted Fylde Turkey, Cranberry Sauce • Penwortham Free-range Egg Mayonnaise, Cress (v) • Roasted Goosnargh Chicken, Pesto • Roasted Ribble Valley Beef, Horseradish • Fleetwood Smoked Salmon, Cream Cheese • French Brie, Cranberry Sauce (v) • Tuna Mayonnaise, Cucumber
Finger Buffet

Assorted Open & Closed Handmade Sandwiches
  Fiddler’s Lancashire Crisps, Salad Garnish
  Fresh Vegetable Crudities (v)
    Healthy Dips
  Ham Hock Terrine
    Toasted Ciabatta, St Catherine's Homemade Tomato Chutney
    Roasted Red Pepper (v)
      Crostini

£10.00 per person

... 

Selection of Homemade Traybakes
  Fresh Fruit Bowl

+£2.50 per person
Fork Buffet

Cold Meat Platter
Hand Carved Honey & Mustard Home-baked Ham, Medium-rare Home-roasted Ribble Valley Beef, Roasted Fylde Turkey

Seafood Platter
Fleetwood Smoked Salmon, Greenland Prawns, Smoked Mackerel Pâté

Tomato, Red Onion & Garlic Bruschetta (v)
Herb Rolled Leagram’s Goats’ Cheese (v)
Mixed Leaf Salad (v)
Baby New Potato & Spring Onion Salad (v)
Wedged Bloomer Bread & Butter (v)

£14.00 per person

Selection of Homemade Indulgent Desserts
Sliced Luxury Fresh Fruit Platter

+£4.00 per person
Spring & Summer Afternoon Tea

Selection of Handmade Finger Sandwiches, Fiddler’s Lancashire Crisps, Salad Garnish
Chicken Liver Pâté Crostini, St Catherine’s Homemade Black Grape & Onion Chutney
Fresh Asparagus Quiche

Freshly Baked Scone, Cream, St Catherine’s Homemade Raspberry & Vanilla Preserve
Belgian Chocolate & Orange Gateau
Raspberry & Sponge Pancake
Apple & Sultana Shortbread

£13.50 per person

Served with Freshly Brewed St Catherine’s Blend Fairtrade Coffee or Tea

£15.00 per person
Canapés Sample Menu

Ham Hock Terrine on Toasted Ciabatta, St Catherine’s Homemade Tomato Chutney
or Chicken Liver Pâté Crostini, St Catherine’s Homemade Black Grape & Onion Chutney

Miniature Greenland Prawn Cocktail
or Fleetwood Smoked Salmon, Cream Cheese & Dill

Tomato, Red Onion & Garlic Bruschetta (v)
or Creamed Leagram’s Goats’ Cheese Tartlet (v)

£6.00 per person

Lemon Meringue Pie
or Victoria Sponge Sandwich

+£2.00 per person

Other menu items available on request.
Lancashire Supper

Homemade Bowland Lamb Lancashire Hot Pot
or Homemade Traditional Butter Pie (v)
Pickled Red Cabbage, Wedged Bloomer Bread & Butter

£7.50 per person

Selection of Homemade Indulgent Desserts

+£4.00 per person
Hot Buffet

Ribble Valley Beef Lasagne
or Mediterranean Vegetable Lasagne (v)
Baked Garlic Ciabatta

Ribble Valley Steak & Ale Pie
or Mrs Kirkham's Lancashire Cheese & Onion Pie (v)
Garlic & Rosemary Roasted Baby New Potatoes, Vegetables

Chargrilled Goosnargh Chicken in Cream Sauce
or Stuffed Aubergines (v)
Garlic & Rosemary Roasted Baby New Potatoes, Vegetables

Homemade Ribble Valley Beef Chilli Con Carne
or Homemade Vegetable Chilli (v)
Tortilla Chips, Soured Cream, Cheese

Homemade Goosnargh Chicken & Mixed Bean Curry
or Sweet Potato & Aubergine Curry (v)
Chapatis, Chutneys

Chicken & Chorizo Paella
or Mediterranean Vegetable Paella (v)
Mixed Leaf Salad

Sausage & Bacon Cassoulet
or Mixed Bean Cassoulet (v)
Wedged Bloomer Bread & Butter

Bowlid Lamb Tagine
or Roasted Root Vegetable Tagine (v)
Cous Cous Salad

£9.00 per person

Selection of Homemade Indulgent Desserts
+£4.00 per person
Theatre Style

Homemade Ribble Valley Beef Chilli Con Carne
or Homemade Vegetable Chilli (v)
Tortilla Chips, Soured Cream, Cheese

Homemade Goosnargh Chicken & Mixed Bean Curry
or Sweet Potato & Aubergine Curry (v)
Chapatis, Chutneys

Chicken & Chorizo Paella
or Mediterranean Vegetable Paella (v)
Mixed Leaf Salad

Sausage & Bacon Cassoulet
or Mixed Bean Cassoulet (v)
Wedged Bloomer Bread & Butter

Bowland Lamb Tagine
or Roasted Root Vegetable Tagine (v)
Cous Cous Salad

£9.00 per person

Selection of Homemade Indulgent Desserts
+£4.00 per person
Formal Dinner Sample Menu

To Start:
- Smoked Salmon
- Lemon, Capers, Brown Bloomer
- Smoked Mackerel Pâté
- Warm Bloomer Toast
- Ham Hock Terrine
- Apple Chutney, Toast
- Bury Black Pudding Rarebit
  - Toasted Brioche
  - Bruschetta (v)
- Tomato, Red Onion, Garlic
- Beetroot & Goats’ Cheese Terrine (v)
- Pickled Walnuts

The Main Event:
- Roasted Loin of Fleetwood Cod
- Cider & Leek Broth
- Poached Supreme of Salmon
- Baby Onion, Pea & New Potato Cream
- Chargrilled Breast of Goosnargh Chicken
- Potato Confit, Sautéed Greens, Red Wine Jus
- Crispy Belly Pork
- Roasted Potato, Pancetta, Sage & Apple Sauce
- Mushroom & Spinach Linguine (v)
  - White Wine Cream
- Chargrilled Halloumi (v)
  - Lemon & Mint Cous Cous

Followed By:
- Selection of Homemade Indulgent Desserts
- Freshly Brewed St Catherine’s Blend Fairtrade Coffee or Tea with Petit Fours

£25.00 per person
Barbeque

Brendan Anderton Butcher’s Local Speciality Burgers
Monterey Jack, Brioche Rolls

Brendan Anderton Butcher’s Cumberland Sausage Swirls
Caramelised Onions, Brioche Rolls

Cajun Corn on the Cob (v)
Garlic & Rosemary Roasted Baby New Potatoes (v)
Mixed Leaf Salad (v)

£15.00 per person

Selection of Homemade Indulgent Desserts

+£4.00 per person
Drinks & Bar Service

We are on hand to provide a range of drinks packages to suit your event, from simple drinks receptions, to a fully stocked bar.

Our bar service includes a selection of Draught or Bottled Lager & Cider, Spirits, Wines & Bubbles, and Soft Drinks.
Allergies & Intolerances

We believe that every person should be able to enjoy dining with us. Should you have any allergies or intolerances or would like to know the exact ingredients in any of our dishes, then do please ask any member of staff who will be happy to talk through with you what each dish contains.

We at St Catherine’s will make every effort to adapt or create dishes that are suitable to an individual’s needs. However as our dishes are prepared in an open kitchen environment, despite our best efforts we cannot guarantee that our foods will be 100% allergen free so may not be suitable for people with severe allergies.

Please check with a member of the team about Allergen Information every time you visit as ingredients may have changed since your last visit. If you have any queries please do not hesitate to ask and we hope to see you many times in the future.
Our Local Suppliers

Cheeses:
- Leagram’s of Chipping
- Mrs Kirkham’s of Goosnargh
- Butlers of Inglewhite

Fruit, Vegetables & Fresh Produce:
- Allfresh of Preston

Groceries:
- Oncore of Preston

Meat:
- Brendon Anderton’s Butcher of Longridge

Chutneys & Preserves:
- Reedy’s Naturally of Blackburn, exclusively for St Catherine’s Hospice

Wines, Beers & Bottled Ales:
- D Byrne & Co of Clitheroe
- Bowland Brewery of Clitheroe
- AB Inbev of Salesbury

Fish & Seafood:
- Neeves of Fleetwood

Potato Crisps:
- Fiddler’s of Rufford

Ice Cream:
- Moo 2 You of Samlesbury

Coffee & Tea:
- Exchange Coffee of Clitheroe
To Quench Your Thirst
Room Hire - The Mill Café Hire - Outside Catering
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Contents...

Wine Bin.................................................................4
Beer, Lager & Cider....................................................6
Spirits & Liqueurs....................................................8
Softs & Mixers........................................................10
Hot Drinks.............................................................12
# Wine Bin

<p>| | | | |</p>
<table>
<thead>
<tr>
<th></th>
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<tbody>
<tr>
<td></td>
<td><strong>Whites</strong></td>
<td><strong>Sanvigilio Pinot Grigio</strong></td>
<td><strong>Italy</strong> - 12%</td>
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<tr>
<td></td>
<td>Percheron Chenin Blanc/</td>
<td></td>
<td><strong>175ml £5.25 / 75cl £18.00</strong></td>
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<tr>
<td></td>
<td>Viognier</td>
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<td></td>
<td>Swartland, South Africa - 13%</td>
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<tr>
<td></td>
<td>175ml £4.75 / 75cl £15.50</td>
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<tr>
<td></td>
<td><strong>Pink</strong></td>
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<tr>
<td></td>
<td>Percheron Grenache Rosé</td>
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<tr>
<td></td>
<td>Swartland, South Africa - 14.5%</td>
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<tr>
<td></td>
<td>175ml £4.75 / 75cl £15.50</td>
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<tr>
<td></td>
<td><strong>Reds</strong></td>
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<tr>
<td></td>
<td>Vega Piedra Rioja</td>
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<tr>
<td></td>
<td>Spain - 12.5%</td>
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<tr>
<td></td>
<td>175ml £5.25 / 75cl £18.00</td>
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<tr>
<td></td>
<td><strong>Bubbles</strong></td>
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<tr>
<td></td>
<td>Lunetta Prosecco</td>
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<tr>
<td></td>
<td>Italy - 11%</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>125ml £5.75 / 75cl £25.50</td>
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</tr>
</tbody>
</table>
## Beer, Lager & Cider

### Draught

<table>
<thead>
<tr>
<th>Beer</th>
<th>ABV</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Becks Vier - 4%</td>
<td></td>
<td>£4.00 / ½ £2.00</td>
</tr>
<tr>
<td>Stella Cidre - 4.5%</td>
<td></td>
<td>£4.00 / ½ £2.00</td>
</tr>
</tbody>
</table>

### Bottled

<table>
<thead>
<tr>
<th>Beer</th>
<th>ABV</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Peroni - 5.1%</td>
<td></td>
<td>330ml £3.50</td>
</tr>
<tr>
<td>Bowland Brewery Buster IPA - 4.5%</td>
<td></td>
<td>500ml £4.50</td>
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<tr>
<td>Bowland Brewery Hen Harrier - 4.5%</td>
<td></td>
<td>500ml £4.50</td>
</tr>
<tr>
<td>Bowland Brewery Deer Stalker - 4.5%</td>
<td></td>
<td>500ml £4.50</td>
</tr>
<tr>
<td>Sheppy’s Dabinett Somerset Cider - 7.2%</td>
<td></td>
<td>500ml £4.50</td>
</tr>
<tr>
<td>Old Mout Passionfruit &amp; Apple - 4%</td>
<td></td>
<td>500ml £5.00</td>
</tr>
<tr>
<td>Old Mout Strawberry &amp; Pomegranate - 4%</td>
<td></td>
<td>500ml £5.00</td>
</tr>
<tr>
<td>Old Mout Kiwi &amp; Lime - 4%</td>
<td></td>
<td>500ml £5.00</td>
</tr>
<tr>
<td>Old Mout Summer Berries - 4%</td>
<td></td>
<td>500ml £5.00</td>
</tr>
</tbody>
</table>
Spirits & Liqueurs

**Gins**

Bombay Saphire - 40%  
25ml £2.50

Hendrick’s - 41.4%  
25ml £3.50

**Rums**

Bacardi - 37.5%  
25ml £2.50

Kraken - 40%  
25ml £3.50

**Vodkas**

Smirnoff - 37.5%  
25ml £2.50

Grey Goose - 40%  
25ml £3.50

**Whiskies & Whiskey**

Famous Grouse Scotch - 40%  
25ml £2.50

Jack Daniel’s - 40%  
25ml £2.50

Talisker 10 Year Malt - 45.8%  
25ml £3.50

**Brandy**

Courvoisier - 40%  
25ml £2.50
Softs & Mixers

Coca-Cola or Diet Coke
500ml £2.50

Fever Tree Tonic Water or Ginger Ale
200ml £2.50

Belvoir Fruit Farm Organic Elderflower Presse
250ml £2.50

Belvoir Fruit Farms Organic Ginger Beer
250ml £2.50

Belvoir Fruit Farms Organic Lemonade
250ml £2.50

Still or Sparkling Mineral Water
500ml £1.75

Schweppes Lemonade
200ml £2.00

Red Bull
250ml £2.50

Fruit Shoot Apple & Blackcurrant
275ml £1.75

Fruit Shoot Orange
275ml £1.75

Orange Juice
Long Drink £1.50 / Mixer £0.50
Hot Drinks

Freshly Brewed Fairtrade St Catherine’s Blend Fairtrade Coffee or Tea
£1.50 per person
ST. CATHERINES BLEND

A darker espresso roast, powerful and intense. Strong with definite kick.

The secret of great coffee is its freshness.

Coffee is grown within the tropical zones, north and south of the equator. The coffee bean is the seed of the coffee tree. Two green beans grow in each red cherry on the tree. Once harvested, the beans are processed for quality.
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