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

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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

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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

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Selection of Homemade Indulgent Desserts
Sliced Luxury Fresh Fruit Platter

+£4.00 per person



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

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Selection of Homemade Indulgent Desserts

+£4.00 per person



Hot Buffet

Ribble Valley Beef Lasagne
or Mediterranean Vegetable Lasagne (v)

Baked Garlic Ciabatta

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

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

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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

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Chicken & Chorizo Paella or Mediterranean Vegetable Paella (v)

Mixed Leaf Salad

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

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

£9.00 per person

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Selection of Homemade Indulgent Desserts +£4.00 per person



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

