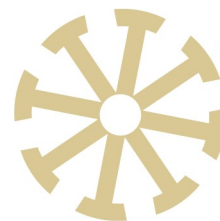




**THE MILL**  
**OUTSIDE**

FOR ST CATHERINE'S HOSPICE



**THE MILL**

ST CATHERINE'S PARK

# Wedding Food & Drink Menus



Room Hire - The Mill Café Hire - Outside Catering

Celebrations

Wedding Receptions

Birthdays

Christenings

Anniversaries

Funeral Receptions

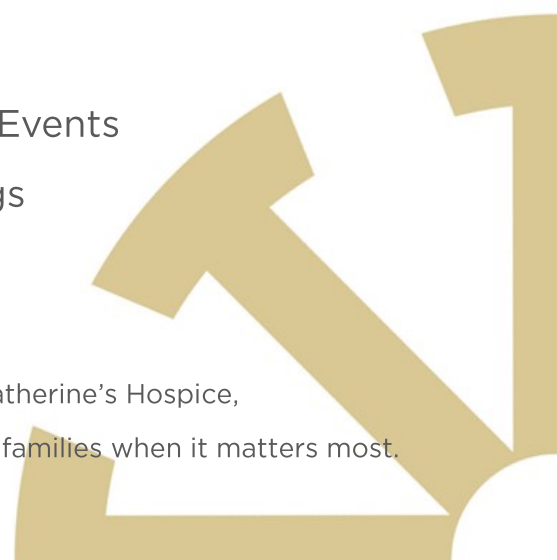
Formal Dinners

Business Meetings & Corporate Events

Community Group Meetings

Conferences & Training

Thank you for supporting the important work of St Catherine's Hospice,  
helping the charity to provide specialist care and support to local families when it matters most.



# Contents...



Canapés  
Formal Wedding Breakfast  
Finger Buffet  
Fork Buffet  
Lancashire Supper  
Hot Buffet  
Theatre Style  
Barbeque  
Seasonal Afternoon Tea  
Drinks & Bar Service  
Allergies & Intolerances  
Our Local Suppliers

# 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.



# Formal Wedding Breakfast Sample Menu

## To Start:

**Smoked Salmon Terrine**

Shallot, Caper & Cornice Dressing

**Salad of English Poached Pear**

Butlers Blacksticks Blue Cheese & Candied Walnuts

**Trio of Melon Terrine**

Pimms, Strawberry & Lime Syrup

**Chicken Liver Pate**

Our Own Grape & Onion Chutney, Warmed Brioche

**Pressed Ham Hock, Lancashire Cheese & Chives**

Our Own Tomato Chutney

**Beetroot & Goats Cheese Terrine**

Hazelnut Crunch

## The Main Event:

**Crispy Belly Pork**

Fondant Potato, Sautéed Greens, Sage & Apple Sauce,  
Pancetta & Pork Crackling Dust

**Chargrilled Breast of Chicken, Merlot Jus**

Potato Confit & Sautéed Greens

**Asparagus Mousse stuffed Chargrilled Breast of Chicken**

Panache of Vegetables, Fondant Potato & Tarragon Cream

**Poached Supreme of Salmon**

Crushed New Potato, Baby Onion, Pea & Dill Butter Sauce

**Woodland Mushroom & Spinach Tagliatelle (v)**

Pinot Grigio Cream Sauce, finished with fresh Tarragon

**Sautéed Asparagus, Pea & Lemon Risotto (v)**

cooked with Pinot Grigio and finished with Cream

## Followed By:

**Assiette of our Homemade Indulgent Desserts**

**Freshly Brewed St Catherine's Blend Fairtrade Coffee or Mill Tea with Chocolate Truffles**

**£29.00 per person**



A decorative border of gold hearts of various sizes surrounds the text, primarily concentrated in the corners.

# Wedding Breakfast

## Assiette of our Homemade

### Indulgent Desserts

Lemon Posset

Opera Gateaux

Cheesecake

For example; Lemon, Malteaser, Passion Fruit

Caramel Slice

Choux Bun

Lemon Tart

Rhubarb Mousse

Coffee Renoir

Chocolate Brownie, Chocolate Sauce

Sticky Toffee Pudding

Éclair

For example; Chocolate, Strawberry, Black Forest

Chocolate Mousse

Strawberry Tart

Banoffi Tart

Crème Brule

Vanilla Panna Cotta, Strawberry



# Evening Reception 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



# Evening Reception 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







# Evening Reception 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







# Evening Reception 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

...

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







# Evening Reception 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



# Evening Reception 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



# Seasonal Afternoon Tea

## *Example Menu*

Selection of Handmade Finger Sandwiches, Fiddler's Lancashire Crisps, Salad Garnish

Goats Cheese & Red Onion Chutney Tart

Avocado & Smoked Salmon, Tomato Dressing

...

Freshly Baked Scone, Cream, St Catherine's Homemade Raspberry & Vanilla Preserve

Strawberry Tart

Raspberry Eton Mess Cake

Rhubarb & Custard Slice

£15.00 per person







# To Quench Your Thirst



## 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.



# Wine Bin

## Whites

Percheron Chenin Blanc/  
Viognier

Swartland, South Africa 13%

175ml £4.75 / 75cl £15.50

The Cloud Factory Sauvignon  
Blanc

Marlborough New Zealand 13%

175ml £6.25 / 75cl £23.00

Sanvigilio Pinot Grigio

Italy 12%

175ml £5.25 / 75cl £18.00

## Pink

Percheron Grenache Rosé

Swartland, South Africa 14.5%

175ml £4.75 / 75cl £15.50

## Bubbles

Lunetta Prosecco

Italy 11%

125ml £5.75 / 75cl £25.50

## Reds

Karu Merlot

Chile 13.5%

175ml £4.75 / 75cl £15.50

Vega Piedra Rioja

Spain 12.5%

175ml £5.25 / 75cl £18.00

Soldier's Block Shiraz

Langhorne Creek, Australia 14%

175ml £6.25 / 75cl £23.00





# Beer, Lager & Cider

## Draught

Becks Vier - 4%

Pint £4.00 / ½ £2.00

Stella Cidre - 4.5%

Pint £4.00 / ½ £2.00

## Bottled

Peroni - 5.1%

330ml £3.50

Bowland Brewery Deer

Stalker - 4.5%

500ml £4.50

Old Mout Passionfruit &  
Apple - 4%

500ml £5.00

Bowland Brewery Buster IPA  
- 4.5%

500ml £4.50

Sheppy's Dabinett Somerset  
Cider - 7.2% 500ml £4.50

Old Mout Strawberry &  
Pomegranate - 4%

500ml £5.00

Bowland Brewery Hen  
Harrier - 4.5%

500ml £4.50

Old Mout Kiwi & Lime - 4%  
500ml £5.00

Old Mout Summer Berries -  
4%

500ml £5.00



# Spirits & Liqueurs

## Gins

Bombay Sapphire - 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





FEVER-TREE

PREMIUM INDIAN

TONIC  
WATER

MADE WITH NATURAL QUININE

no artificial sweeteners  
contains no preservatives

200ml

# Softs & Mixers

Coca-Cola or Diet Coke

500ml £2.50

Belvoir Fruit Farms Organic  
Drinks

250ml £2.50

Red Bull

250ml £2.50

Fever Tree Tonic Water or  
Ginger Ale

200ml £2.50

Still or Sparkling Mineral  
Water

500ml £1.75

Fruit Shoot Apple &  
Blackcurrant

275ml £1.50

♥ Orange Juice

♥ Long Drink £1.50 /

♥ Mixer £0.50

Schweppes Lemonade

200ml £2.00

Fruit Shoot Orange

275ml £1.50



100%  
good

Prase

100%  
good

Prase

100%  
good

Prase

100%  
good

Prase

Belvoir  
fruit forms  
Organic  
Elderflower  
Prase  
gently bubbling with real elderflower

Belvoir  
fruit forms  
Organic  
Lemonade  
gently bubbling with real lemon juice

# 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:

Dewlay  
Garstang  
Mrs Kirkham's  
Goosnargh  
Butlers  
Inglewhite



## Meat:

Brendan  
Andertons  
Longridge  
**Fish:**  
Neeves  
Fleetwood

**Grocery, Fruit  
Vegetables &  
Fresh Produce:**  
Allfresh  
Preston  
Oncore  
Preston



## Crisp Potatoes:

Fiddlers  
Rufford  
**Chutneys &  
Preserves:**  
Reedy's Naturally  
Blackburn

## Dairy:

Denham Springs  
Dairy  
Chorley  
**Ice Cream:**  
Moo 2 You  
Salmsbury



**Coffee & Teas:**  
Exchange Coffee  
Clitheroe

## Wines & Beers:

D Byrne & Co  
Clitheroe  
Bowland Brewery  
Clitheroe  
Budweiser  
Salmsbury



THE MILL