





Menus







Sandwich Buffet

Assorted Handmade Finger Sandwiches

Fiddler's Lancashire Crisps, Salad Garnish

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Selection of Homemade Traybakes

Fresh Fruit Platter

£11.00 per person

Upgrade to Indulgent Desserts
+£1 per person



Finger Buffet

Assorted Handmade Finger Sandwiches

Fiddler's Lancashire Crisps, Salad Garnish

Whipped Local Goats Cheese, Apple, Walnuts

on Ciabatta

Celeriac Roumalade, Chorizo

Crostini

Avocado, Chilli, Tomato Salsa

£13.00 per person

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To Finish

Selection of Homemade Traybakes +£3.00 per person

Sliced Luxury Fresh Fruit Platter +£3.00 per person

Selection of Homemade Indulgent Desserts +£4.00 per person



Fork Buffet

Cold Meat Platter

Hand Carved Honey & Mustard Home-baked Ham, Horseradish Herb Crusted Home-roasted Ribble Valley Beef

Roast Pesto Chicken

Poached Salmon, Greenland Prawn & Lemon Yogurt

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English Garden Salad (v)

Whipped Local Goats Cheese, Apple & Walnuts (v)

Avocado, Chilli & Tomato Salsa (v)

Baby New Potato & Spring Onion Salad (v)

Wedged Bloomer Bread & Butter (v)

£16.00 per person

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To Finish

Selection of Homemade Traybakes +£3.00 per person

Sliced Luxury Fresh Fruit Platter +£3.00 per person

Selection of Homemade Indulgent Desserts +£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

£9.95 per person

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To Finish

Selection of Homemade Traybakes +£3.00 per person

Sliced Luxury Fresh Fruit Platter +£3.00 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

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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

£10.95 per person

.To Finish

Selection of Homemade Traybakes +£3.00 per person

Sliced Luxury Fresh Fruit Platter +£3.00 per person

Selection of Homemade Indulgent Desserts +£4.00 per person

Less than 100 people - 2 choices 100 + people - 3 choices

Homemade Ribble Valley Beef Chilli Con Carne

or Homemade Vegetable Chilli (v)

Tortilla Chips, Soured Cream, Cheese

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Homemade Goosnargh Chicken & Mixed Bean Curry

or Sweet Potato & Aubergine Curry (v)

Chapatis, Chutneys



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:

- Mrs Kirkham's of Goosnargh
- Butlers of Inglewhite

Milkman & Eggs

Holme Farm Dairies

Fruit, Vegetables & Fresh Produce:

Shorrocks Fresh Produce, Preston

Groceries:

- Oncore of Preston
- Total Food Service 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

Fish & Seafood:

Neeves of Fleetwood

Potato Crisps:

• Fiddler's of Rufford

Ice Cream:

Moo 2 You of Samlesbury

Coffee & Tea:

Exchange Coffee of Clitheroe