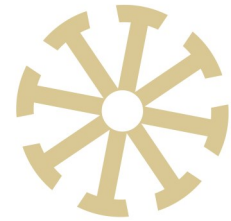




**THE MILL  
OUTSIDE**

FOR ST CATHERINE'S HOSPICE



**THE MILL**

ST CATHERINE'S PARK

**St Catherine's**  
hospice care



# Menus



# Canapés Sample Menu

Chicken Tikka & Raita

Feta & Parma Ham Crostini

Mini Yorkshire Pudding, Shredded Beef, Horseradish

Chicken & Chorizo Skewers

Smoked Mackerel & Cider Cup

Smoked Salmon Blini

Tuna & Pickled Cucumber

Thai Prawn, Chilli Sauce

Teriyaki Salmon Bites

Roquefort & Walnut Croustade (v)

Beetroot & Caramelised Onion Tart (v)

£4.00 each



Mini Éclair

Fruit Tart

Macaroons

Cheesecake

Chocolate Brownie

Bakewell

+£2.00 per person

Other menu items available on request



# Formal Dinner Sample Menu

## To Start:

### Home made Soup of the Day

Wedge of Bloomer Bread

### Smoked Salmon

Lemon, Capers, Brown Bloomer

### Thai Prawn Salad

Sweet Chilli Sauce

### Ham Hock Terrine

Apple Chutney, Toast

### Crispy Duck Salad

Sesame, Pomegranate, Plum Dressing

### Bury Black Pudding Rarebit

Toasted Brioche

### Bruschetta (vegan)

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

Wilted Spinach, Crushed New Potatoes, Butter Sauce

### Roast Rump of Ribble Valley Beef (£2 supplement)

Yorkshire Pudding, Roasted Potatoes, Carrot Puree, Cauliflower  
Cheese, Spring Greens & Red Wine Jus

### Chargrilled Breast of Goosnargh Chicken

Potato Confit, Sautéed Greens, Red Wine Jus

### Crispy Belly Pork

Roasted Potato, Pancetta, Sage & Apple Sauce

### Wild Mushroom & Spinach Linguine (v)

White Wine Cream

### Chargrilled Halloumi (v) or Marinated Tofu (vegan)

Lemon & Mint Cous Cous

## Followed By:

Selection of Homemade Indulgent Desserts

Freshly Brewed St Catherine's Blend Fairtrade Coffee or Tea with Petit Fours

£28.00 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

## **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