



**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

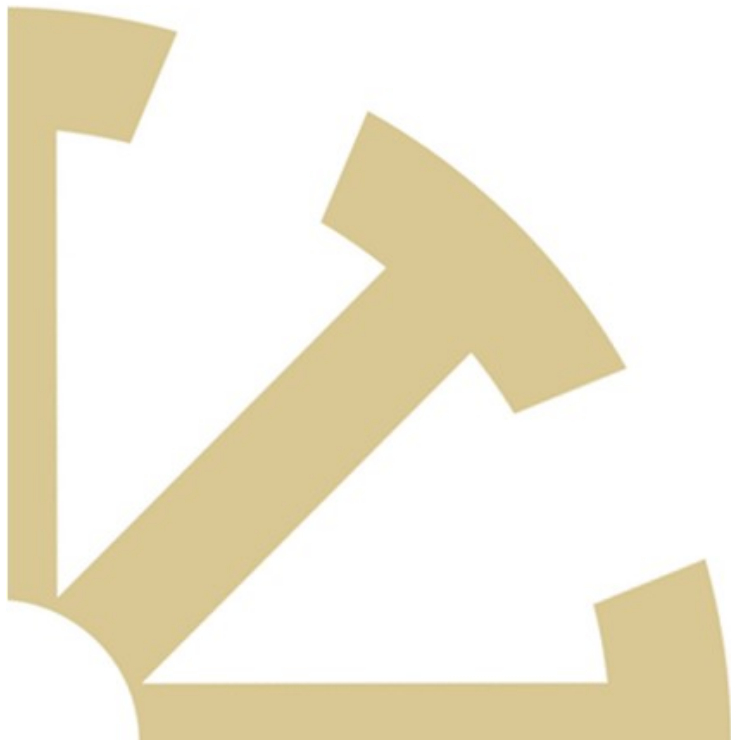
Barbeque

Seasonal Afternoon Tea

Drinks & Bar Service

Allergies & Intolerances

Our Local Suppliers



Canapés Sample Menu

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

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Mini Éclair

Fruit Tart

Macaroons

Cheesecake

Chocolate Brownie

Bakewell

+£2.00 per person

Other menu items available on request



Formal Wedding Breakfast Sample Menu

To Start:

Home made Soup of the Day

Wedge of Bloomer Bread

Smoked Salmon, Dill & Horseradish Tian

Pickled Cucumber

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

Fig & Goats Cheese Tart

Honey Dressing

The Main Event:

Roasted Loin of Fleetwood Cod

Chorizo & Butter Bean Cassoulet

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

Pan-fried Gnocchi, Chargrilled Vegetables (v)

Basil Oil

Followed By:

Selection of Homemade Indulgent Desserts

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

£35.00 per person





Wedding Breakfast

Assiette of our Homemade Indulgent Desserts

Lemon Posset

Opera Gateaux

Cheesecake

For example; Lemon, Malteser, 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 Brulee

Vanilla Panna Cotta, Strawberry

Evening Reception 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

...

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



Evening Reception 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

...

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

...

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



Evening Reception 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



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



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

£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



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

£10.95 per person

...

To Finish

Selection of Homemade Traybakes +£3.00 per person

Sliced Luxury Fresh Fruit Platter +£3.00 per person

Minimum numbers 80 people

Sausage & Bacon Cassoulet

or Mixed Bean Cassoulet (v)

Wedged Bloomer Bread & Butter

...

Bowland Lamb Tagine

or Roasted Root Vegetable Tagine (v)

Cous Cous Salad



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

...

To Finish

Selection of Homemade Traybakes +£3.00 per person

Sliced Luxury Fresh Fruit Platter +£3.00 per person



Seasonal Afternoon Tea

Please ask for this seasons menu or
examples of past Afternoon Tea Menus

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

Two Savoury Items

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Freshly Baked Scone, Cream, St Catherine's Homemade

Raspberry & Vanilla Preserve

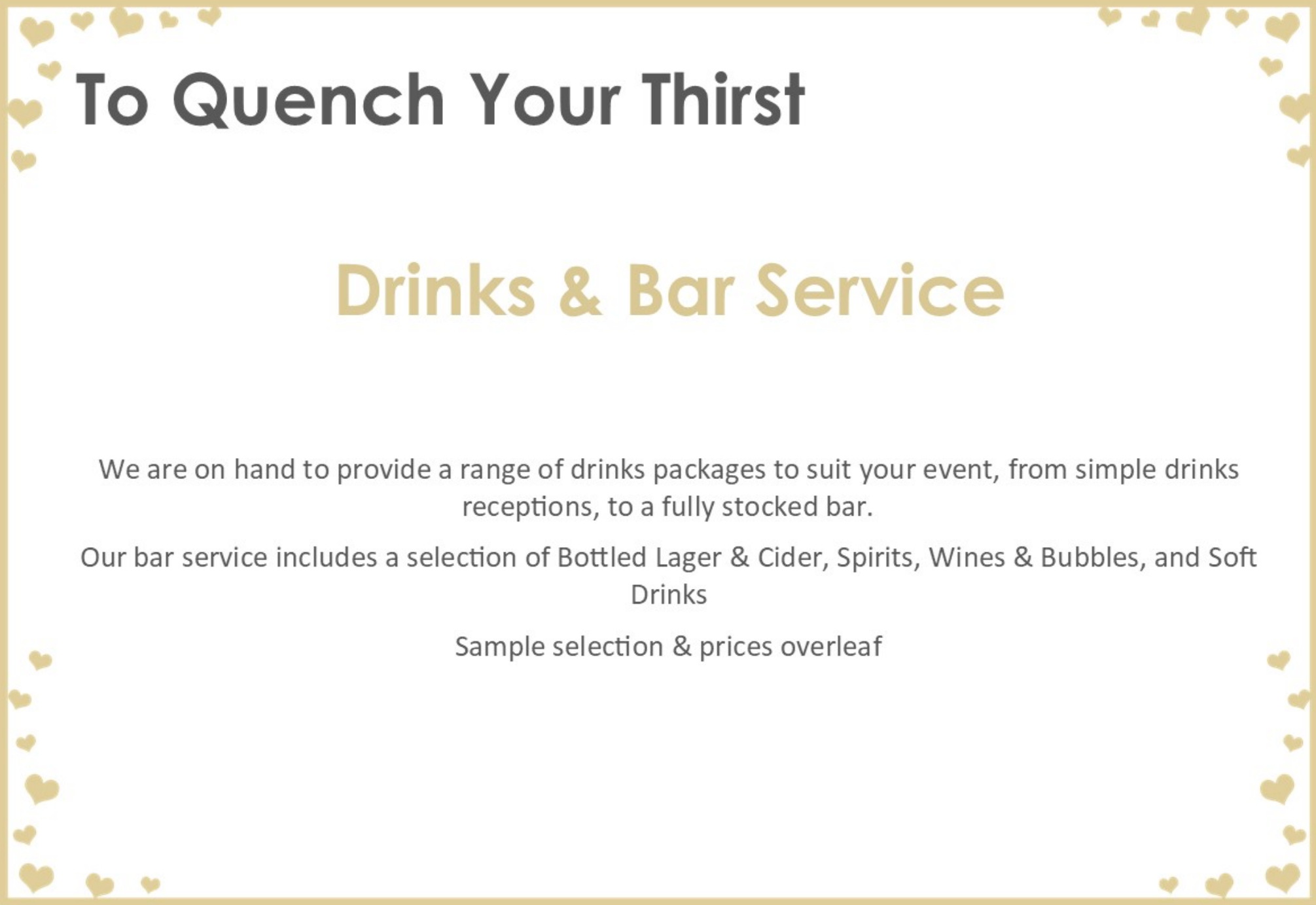
Three Sweet Treats

...

Selection of Hot or Cold Drinks from our Menu

£17.00 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 Bottled Lager & Cider, Spirits, Wines & Bubbles, and Soft Drinks

Sample selection & prices overleaf

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

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%



Softs & Mixers

Coca-Cola or Diet Coke

500ml £2.75

Belvoir Fruit Farms Organic Drinks

250ml £2.75

Red Bull

250ml £2.50

Fever Tree Tonic Water or Ginger
Ale

200ml £2.75

Still or Sparkling Mineral Water

500ml £1.75

Fruit Shoot Apple & Blackcurrant

275ml £1.50

Schweppes Lemonade

200ml £2.00

Fruit Shoot Orange

275ml £1.50

♥ Orange Juice

Long Drink £1.50 /

Mixer £0.50



♥ 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



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