



**THE MILL
OUTSIDE**
FOR ST CATHERINE'S HOSPICE

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...



Refreshment Breaks

Breakfast

Sandwich Buffet

Finger Buffet

Fork Buffet

Seasonal Afternoon Tea

Canapés

Lancashire Supper

Hot Buffet

Theatre Style

Formal Dinner

Barbeque

Drinks & Bar Service

Our Local Suppliers

Refreshment Breaks

Freshly Brewed St Catherine's Blend Fairtrade Coffee or a Selection of Teas

£1.75 per serving

Fresh Fruit Juice

Choice of Orange, Cranberry or Apple Juices

£1.50 per glass

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Why not add?

Biscuits £1.00 per person

Selection of Homemade Traybakes +£3.50 per person

Sliced Luxury Fresh Fruit Platter +£3.50 per person

Selection of Homemade Indulgent Desserts +£4.75 per person



Breakfast

Assorted Freshly Baked Breakfast Pastries (v)

St Catherine's Homemade Raspberry & Vanilla Preserve, Homemade Clementine Marmalade

Luxury Sliced Fresh Fruit Platter (v)

£4.75 per person



Hot Breakfast Sandwiches

Sweet Cured Bacon, Brendan Anderton's Local Speciality

Sausage, or Vegetarian Sausage (v)

£4.50 per person





Sandwich Buffet

Assorted Handmade Finger Sandwiches

Fiddler's Lancashire Crisps



Selection of Homemade Traybakes

Fresh Fruit Platter

£11.50 per person

Upgrade to Indulgent Desserts

+£1.25 per person



Finger Buffet

Assorted Handmade Finger Sandwiches

Fiddler's Lancashire Crisps, Salad Garnish

Homemade Sausage Rolls

Mediterranean Tartlet (v)

Mill Chicken Liver Pate, Crostini

£13.00 per person



To Finish

Selection of Homemade Traybakes +£3.50 per person

Sliced Luxury Fresh Fruit Platter +£3.50 per person

Selection of Homemade Indulgent Desserts +£4.75 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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Mediterranean Tartlet (v)

English Garden Salad (v)

Baby New Potato & Spring Onion Salad (v)

Homemade Coleslaw (v)

Wedged Bloomer Bread & Butter (v)

£16.00 per person

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To Finish

Selection of Homemade Traybakes +£3.50 per person

Sliced Luxury Fresh Fruit Platter +£3.50 per person

Selection of Homemade Indulgent Desserts +£4.75 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

...

Freshly Baked Scone, Cream, St Catherine's Homemade Preserve

Three Sweet Treats

...

Selection of Hot or Cold Drinks from our Menu

£25.00 per person



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)

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Mini Éclair

Fruit Tart

Macaroons

Cheesecake

Chocolate Brownie

Bakewell

£2.75 each or 3 for £7.50

Other menu items available on request



Lancashire Supper

**Homemade Bowland Lamb Lancashire Hot Pot
or Homemade Traditional Butter Pie (v)**

Pickled Red Cabbage, Wedged Bloomer Bread & Butter

£10.95 per person



To Finish

Selection of Homemade Traybakes +£3.50 per person

Sliced Luxury Fresh Fruit Platter +£3.50 per person

Selection of Homemade Indulgent Desserts +£4.75 per person



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

Less than 100 people - 2 choices

100 + people - 3 choices

Homemade Ribble Valley Beef Chilli Con Carne
or **Homemade Vegetable Chilli (v)**

Basmati Rice, Soured Cream, Cheese

...

Homemade Goosnargh Chicken & Mixed Bean Curry
or **Sweet Potato & Aubergine Curry (v)**

Basmati Rice, Chutneys

£12.95 per person

...

.To Finish

Selection of Homemade Traybakes +£3.50 per person

Sliced Luxury Fresh Fruit Platter +£3.50 per person

Selection of Homemade Indulgent Desserts +£4.75 per person



Theatre Style

**Homemade Ribble Valley Beef Chilli Con Carne
or Homemade Vegetable Chilli (v)**
Basmati Rice, Soured Cream, Cheese

...

**Homemade Goosnargh Chicken & Mixed Bean Curry
or Sweet Potato & Aubergine Curry (v)**
Basmati Rice, Chutneys

...

**Chicken & Chorizo Paella
or Mediterranean Vegetable Paella (v)**
Mixed Leaf Salad

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

£12.95 per person

...

.To Finish

Selection of Homemade Traybakes +£3.50 per person

Sliced Luxury Fresh Fruit Platter +£3.50 per person

Selection of Homemade Indulgent Desserts +£4.75 per person



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

Hoisin 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 (£4 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:

Homemade Indulgent Dessert

Freshly Brewed St Catherine's Blend Fairtrade Coffee or Tea with After Dinner Chocolates

£35.00 per person



Barbeque

Brendan Anderton Butcher's Local Speciality Burgers

Monterey Jack

Brendan Anderton Butcher's Cumberland Sausage Swirls

Caramelised Onions

Brioche Roll

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Cajun Corn on the Cob (v)

Garlic & Rosemary Roasted Baby New Potatoes (v)

Mixed Leaf Salad (v)

£17.00 per person

...

To Finish

Selection of Homemade Traybakes +£3.50 per person

Sliced Luxury Fresh Fruit Platter +£3.50 per person

Selection of Homemade Indulgent Desserts +£4.75 per person



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, & Soft Drinks.



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
- Pioneer Foods, Cumbria

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
- LWC, Leyland
- 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