



**THE MILL  
OUTSIDE**

FOR ST CATHERINE'S HOSPICE

St Catherine's  
hospice care 

# 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



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# Refreshment Breaks

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

£1.95 per serving

**Fresh Fruit Juice**

Choice of Orange, Cranberry or Apple Juices

£1.50 per glass

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**Why not add?**

Biscuits £1.25 per person

Selection of Homemade Traybakes +£3.75 per person

Sliced Luxury Fresh Fruit Platter +£3.75 per person

Selection of Homemade Indulgent Desserts +£4.95 per person



# Breakfast

Assorted Freshly Baked Breakfast Pastries (v)

Luxury Sliced Fresh Fruit Platter (v)

£4.95 per person

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Hot Breakfast Sandwiches

Sweet Cured Bacon, Brendan Anderton's Local Speciality

Sausage, or Vegetarian Sausage (v)

£4.95 per person

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# Sandwich Buffet

Assorted Handmade Finger Sandwiches

Fiddler's Lancashire Crisps



Selection of Homemade Traybakes

Fresh Fruit Platter

£11.95 per person

Upgrade to Indulgent Desserts

+£1.20 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 +£3.75 per person

Sliced Luxury Fresh Fruit Platter +£3.75 per person

Selection of Homemade Indulgent Desserts +£4.95 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 +£3.75 per person**

**Sliced Luxury Fresh Fruit Platter +£3.75 per person**

**Selection of Homemade Indulgent Desserts +£4.95 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)



Mini Éclair

Fruit Tart

Macaroons

Cheesecake

Chocolate Brownie

Bakewell

£3.00 each or 3 for £7.75

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 +£3.75 per person

Sliced Luxury Fresh Fruit Platter +£3.75 per person

Selection of Homemade Indulgent Desserts +£4.95 per person



# Hot Buffet

Less than 100 people - 2 choices

100 + people - 3 choices

**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)**

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 +£3.75 per person**

**Sliced Luxury Fresh Fruit Platter +£3.75 per person**

**Selection of Homemade Indulgent Desserts +£4.95 per person**



# Theatre Style

Minimum numbers 80 people

**Homemade Ribble Valley Beef Chilli Con Carne**

**or Homemade Vegetable Chilli (v)**

Basmati Rice, Soured Cream, Cheese



**Sausage & Bacon Cassoulet**

**or Mixed Bean Cassoulet (v)**

Wedged Bloomer Bread & Butter



**Homemade Goosnargh Chicken & Mixed Bean Curry**

**or Sweet Potato & Aubergine Curry (v)**

Basmati Rice, Chutneys



**Bowland Lamb Tagine**

**or Roasted Root Vegetable Tagine (v)**

Cous Cous Salad

**Chicken & Chorizo Paella**

**or Mediterranean Vegetable Paella (v)**

Mixed Leaf Salad

£12.95 per person



**.To Finish**

**Selection of Homemade Traybakes +£3.75 per person**

**Sliced Luxury Fresh Fruit Platter +£3.75 per person**

**Selection of Homemade Indulgent Desserts +£4.95 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 Ribbles 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**

**£40.00 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**

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**To Finish**

**Selection of Homemade Traybakes +£3.75 per person**

**Sliced Luxury Fresh Fruit Platter +£3.75 per person**

**Selection of Homemade Indulgent Desserts +£4.95 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
- Sandhams of Barton

## **Milkman**

- Holme Farm Dairies, Penwortham

## **Eggs:**

- Woodhill Farm, Clitheroe

## **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:**

- English Lakes Ice Cream, Kendal

## **Coffee & Tea:**

- Exchange Coffee of Clitheroe