



THE MILL
ST CATHERINE'S PARK



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

£2.15 per serving

Fresh Fruit Juice

Choice of Orange, Cranberry or Apple Juices

£1.50 per glass



Why not add?

Biscuits £1.25 per person

Selection of Homemade Traybakes +£3.95 per person

Sliced Luxury Fresh Fruit Platter +£3.95 per person

Selection of Homemade Indulgent Desserts +£5.15 per person



Breakfast

Assorted Freshly Baked Breakfast Pastries (v)

Luxury Sliced Fresh Fruit Platter (v)

£5.50 per person



Hot Breakfast Sandwiches

Sweet Cured Bacon, Brendan Anderton's Local Speciality

Sausage, or Vegetarian Sausage (v)

£5.95 per person





Sandwich Platter

Assorted Handmade Finger Sandwiches

Fiddler's Lancashire Crisps

£6.00 per person

(this option is only available for conferences)

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

+£1.40 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 +£3.95 per person

Sliced Luxury Fresh Fruit Platter +£3.95 per person

Selection of Homemade Indulgent Desserts +£5.15per 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 +£3.95 per person

Sliced Luxury Fresh Fruit Platter +£3.95 per person

Selection of Homemade Indulgent Desserts +£5.15 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

Ham Hock Terrine on Toasted Ciabatta, St Catherine's ,Homemade Tomato Chutney

Chicken Liver Pâté Crostini, St Catherine's Homemade Black Grape & Onion Chutney

Chicken Tikka & Rita Lettuce Boats

Mini Yorkshire Pudding, Shredded Beef, Horseradish

Feta & Parma Ham Crostini

Smoked Salmon Blini

Thai Prawn, Sweet Chilli Sauce

Salmon Teriyaki Bites

Beetroot & Caramelised Onion Tart (v)

Tomato, Red Onion & Garlic Bruschetta (v)



Mini Éclair – Fruit Tart – Macaroons

Cheesecake – Chocolate Brownie – Bakewell

Other menu items available on request.

3 for £7.75



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 +£3.95 per person

Sliced Luxury Fresh Fruit Platter +£3.95 per person

Selection of Homemade Indulgent Desserts +£5.15 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

£13.95 per person



.To Finish

Selection of Homemade Traybakes +£3.95 per person

Sliced Luxury Fresh Fruit Platter +£3.95 per person

Selection of Homemade Indulgent Desserts +£5.15 per person

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



Theatre Style

Minimum numbers 80 people

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

Sausage & Bacon Cassoulet

or Mixed Bean Cassoulet (v)

Wedged Bloomer Bread & Butter



Bowland Lamb Tagine

or Roasted Root Vegetable Tagine (v)

Cous Cous Salad

£13.95 per person



.To Finish

Selection of Homemade Traybakes +£3.95 per person

Sliced Luxury Fresh Fruit Platter +£3.95 per person

Selection of Homemade Indulgent Desserts +£5.15 per person



Formal Dinner Sample Menu

To Start:

Chicken Liver Pate, Brioche, Red Onion Chutney

Duo of Melon, Fruit Compote

Wild Mushrooms on Toasted Ciabatta, Tarragon

Selection of Soup

Crispy Duck Salad

The Main Event:

Braised Beef in Red Wine Sauce, Dauphinoise potatoes & Fine Beans

Chargrilled Chicken Breast, Tarragon Sauce, Fondant Potato, Tender Stem Broccoli

Roast Salmon, Dill Hollandaise, Potato Cake

Sautéed Leeks

Beetroot, Goats Cheese & Caramelised Onion Tart Tatin, Rocket Salad

Mustard Glazed Pork Fillet, Lyonnaise Potatoes, Carrot Puree

Followed By:

Sticky Toffee Pudding, Butterscotch Sauce.

Strawberry Tart

Chocolate & Hazelnut Mousse

Cheesecake

Choice of Biscoff, Malteser, Eton mess or Raspberry &

White Chocolate

Exchange St Catherine's

Blend Coffee or Mill Tea & Mints

3 courses £47.50

2 courses £41.00



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)

£17.50 per person

BBQ Extras

Chicken skewers £3.00

Salmon £3.50

Cous cous £2.00

Potato salad £2.00

Coleslaw £2.00

Pasta Salad £2.00

To Finish

Selection of Homemade Traybakes +£3.95 per person

Sliced Luxury Fresh Fruit Platter +£3.95 per person

Selection of Homemade Indulgent Desserts +£5.15 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
- 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