



The Mill Outside Our Menus



THE MILL
OUTSIDE

FOR ST CATHERINE'S HOSPICE

Why choose The Mill Outside

A series of thin, light-brown lines forming abstract, angular shapes in the bottom left corner of the page, resembling a stylized map or architectural sketch.

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- Professional catering for weddings, celebrations & corporate events
 - Bespoke menus tailored with our Executive Chef
 - Personal service from a friendly, experienced team
 - Social enterprise with all profits to St Catherine's Hospice
 - Flexible & reliable — we take the stress out of your out of your event

Contents

Refreshment break	03
Breakfast	04
Sandwich buffet	05
Finger buffet	06
Fork buffet	07
Seasonal Afternoon Tea	08
Canapes sample	09
Lancashire supper	10
Hot buffet	11
Theatre style	12
Formal dinner	13
Barbeque	14
Drinks & bar service	15
Allergies & Intolerances	16
Our local suppliers	17

Refreshments break

What's included

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

£2.15 per serving

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Fresh Fruit Juice
Choice of Orange, Cranberry or
Apple Juices

£1.50 per glass

Adds on

- 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

What's included

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 buffet

What's included

Assorted Handmade Finger Sandwiches
Fiddler's Lancashire Crisps

Selection of Homemade Traybakes
Fresh Fruit Platter

£11.95 per person

Upgrade to Indulgent Desserts



Also, Sandwich platter

- Assorted Handmade Finger Sandwiches
Fiddler's Lancashire Crisps £6.00 per person
- This option is only available for conferences



Finger buffet

What's included

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



Adds on

- 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



Fork buffet

What's included

Cold Meat Platter
Hand Carved Honey & Mustard
Home-baked Ham, Horseradish Herb Crusted
Home-roasted Ribbles Valley Beef;
Roast Pesto Chicken;
Poached Salmon, Greenland Prawn
& Lemon Yogurt;



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

Adds on

- 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

What's included

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



Canapes Sample

What's included

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)

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Mini Éclair – Fruit Tart –
Macaroons
Cheesecake – Chocolate
Brownie – Bakewell

Other menu items
available on request.

3 for £7.75

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Lancashire Supper

What's included

Homemade Bowland Lamb Lancashire Hot Pot
or Homemade Traditional Butter Pie (v)
Pickled Red Cabbage, Wedged
Bloomer Bread & Butter

£10.95 per person

Adds on

- 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

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Ribble Valley Steak & Ale Pie
or Mrs Kirkham's Lancashire Cheese
& Onion Pie (v)
Garlic & Rosemary Roasted Baby
New Potatoes, Vegetables

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Chargrilled Goosnargh Chicken in
Cream Sauce
or Stuffed Aubergines (v)
Garlic & Rosemary Roasted Baby
New Potatoes, Vegetables

£13.95 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

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

Adds on

- 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

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

Adds on

- 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

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 £41.50

Barbeque

What's included

Brendan Anderton Butcher's Local
Speciality Burgers
Monterey Jack
Brendan Anderton Butcher's
Cumberland Sausage Swirls
Caramelised Onions
Brioche Roll



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

Adds on

- 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

Chutneys & Preserves:

- Reedy's Naturally of Blackburn, exclusively for St Catherine's Hospice

Meat:

- Brendon Anderton's Butcher of Longridge

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



**THE MILL
OUTSIDE**

FOR ST CATHERINE'S HOSPICE

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The brochure contains images supplied by Victoria J Photography