



ELSWORTH AT THE
MILL



CHRISTMAS 2024
PACKAGES





Elsworth at the Mill

CHRISTMAS À LA CARTE MENU

£37.50 PER PERSON
Minimum of 30 people

STARTERS

Chicken Liver, Orange & Brandy Parfait
Crostini & Chicken Scratchings, Cranberry & Red Onion Compôte (GFO)

Roasted Salmon Pâté
Dill Crackers, Nori Crisps, Sweet Cucumber Relish (GFO)

Jerusalem Artichoke Filo Parcel
Parsnip, Chestnut, Whipped Feta (GF, V, VGO)

Goats Cheese and Crab Mille-Feuille
Cucumber and Chive Vinaigrette

Braised Beef Croquette
Roasted Onion Purée, Beef Reduction (DFO, GFO)

MAIN COURSES

Roasted Chicken Breast
Honey Roasted Root Vegetables, Herb Potatoes, Red Wine Sauce (GF, DF)

Harissa Sweet Potato Tarte Tatin
Miso Beurre Blanc, Nutmeg Mascarpone, Sweet Potato Crisps (GFO, DFO, V, VGO)

Oven Roasted Sea Bass Fillet
Crushed Herb Potatoes, Celeriac Purée, Capers Butter Sauce (GF, DFO)

Cider Pork Belly
Chorizo and White Bean Stew, Granny Smith Jus, Crackling (DF)

Celeriac Steak
Lentils and Winter Greens, Mushroom Veloute, Puffed Rice (GF, DFO, V, VGO)

DESSERT

Chocolate Mousse
Boozy Cherries, Milk Chocolate Soil, Crème Chantilly (GF, DFO, V, VGO)

EK Christmas Pudding
Rum Sauce (DFO, V)

Frozen Toffee Apple Parfait
Candied Nut Crumble (GF, DFO, V, VGO)

Bailey's Bread and Butter Pudding
Chocolate and Orange Custard (V)

Mulled Wine Poached Pear
Vanilla Ice Cream, Torched Meringue, Brandy Snap Tuile (GF, DFO, V)

Optional Extras

Cheese course - Farmhouse Cheeses, Crackers, Fruit Jelly &
Chutney - £7.50pp

Glass of Fizz - £6.95pp. Choice of 3 canapés - £9.50pp.

Chocolate Truffles & Coffee - £4.95pp

£10pp deposit upon booking, non-refundable, Pre order only.

Please inform us of any allergies/ dietary requirements.



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FESTIVE STREET FOOD MENU

£32.50 PER PERSON
Minimum of 40 people

Choose 7 of the following options:

Pigs in Blankets (DF)
Beef Sliders
Tempura Prawns (DF, GF)
Turkey Dinner Pasty (DF, GFO)
Butternut Squash Chilli Nachos (DF, GF, VG)
Cauliflower Pakora with Mango Lime Dip (DF, GF, VG)
Smoked Salmon Dill Tartlet
Brie and Cranberry Toastie (GFO)
Salt and Pepper Fries (DF, GF, VG)
BBQ Jackfruit Bao Bun (DF, VG)

Dessert Pot

Christmas Pudding Parfait (GF, DFO, VGO)
Orange Chocolate Mousse (GF, DFO, VGO)
Lemon Posset (GF, DFO, VGO)
EK Mess (Eton) (GF, DFO)
Raspberry Cheesecake (GFO, DFO)
Whipped Brie, Pear & Nut (GF)
Black Forest Gateau (GFO, DFO, VGO)

Optional extras:

Charcuterie Cups (on arrival) - £5.95 per person
Add extra pots at £4.50 per person



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FESTIVE HOT BUFFET

£27.50 PER PERSON

Minimum of 40 people

Mains

Choose 1 of the following:

Moroccan Chicken Tagine (DF, GF)

Beef Bourguignon (DF, GFO)

Chicken Chasseur (DF, GF)

Ratatouille (DF, GF, VG)

White Bean and Tomato Cassoulet (DF, GF, VG)

Vegan Chana Masala (DF, GF, VG)

Ham and Chicken Hot Pot Pie (DFO, GFO)

Lamb and Duck Cassoulet (DF, GF)

Roast Vegetable and Lentil Hot Pot (DF, GF, VG)

Sides

Choose 2 of the following:

Pomegranate & Herb Cous Cous (DF, VGO)

Herb Roasted Potatoes (DF, GF, VG)

Honey Roasted Root Vegetables (DF, GF, VGO)

Garlic & Rosemary Potatoes (DF, GF, VG)

Cumin Slow Roasted Carrots (DF, GF, VG)

Braised Red Cabbage (DF, GF)

Pea and Herb Quinoa (DF, GF, VG)

Dessert

Choose 1 of the following:

Chocolate Pot

Lemon Posset Pot

EK Mess (Eton) Pot

Black Forest Gateau Pot

DF - Dairy Free

GF - Gluten Free

V - Vegetarian

VG - Vegan

DFO - Dairy Free Option

GFO - Gluten Free Option

VGO - Vegan Option

All prices include exclusive hire of the venue