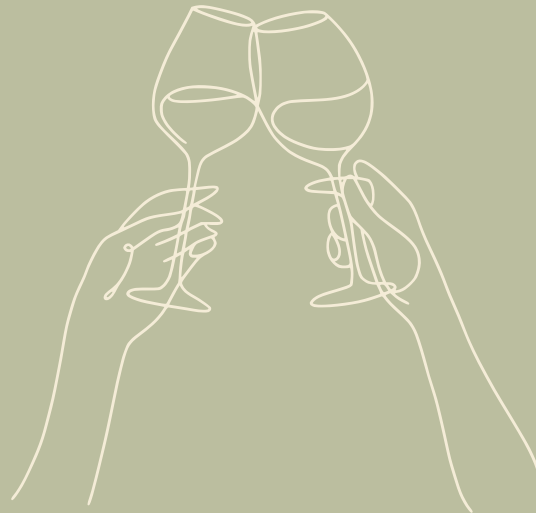




Elsworth at the Mill

ELSWORTH AT THE MILL

CORPORATE SOCIALS PACKAGES





STREET FOOD

BUFFET

Our informal buffet can be served as a walking buffet or seated buffet option. Minimum of 40 people. £26.50 per person.

Choose 6 of the following:

Classic Gazpacho (v)
Prosciutto, Manchego with Quince on Crouton
Sticky Chipolatas Glazed with Cider
Goats Cheese & Crab Tart
Tempura Prawn with Aioli
Smoked Cod Bean Pot
Tempura Prawns with Thai Chilli & Orange Dipping Sauce
Chana Masala (v)
Jerk Chicken Bites with Rum Glazed Pineapple
Mini Taco Shell with Tomato and Avocado Salsa (v)
Mini Burger with Barbecue Sauce and (Cheese)
Jack Fruit Bao Bun (v)
Beef Satay Skewers
Teriyaki Noodle Pots (v)
Cauliflower Harissa with Chickpea Salad (v)
Salt and Pepper Chips (v)

Desserts

(Add to the above for £5.50 per person)

Cake Table with selection of cakes

or

Dessert Pots - Chocolate Mousse, Lemon Mousse

Vegan Option (v)

All dietary requirements can be catered for



CASUAL SOCIALS

Curry & Beer Night

Minimum of 40 people. £26.50 per person.

~ Chana Chicken curry - a fragrant tomato based chicken and chickpea curry

~ Basmati rice

~ Coriander and garlic naan

Beer bucket (2 beers per person)

Upgrade to wine for £1 per person

Chilli Dogs & Beer Night

Minimum of 50 people. £20.50 per person.

~ Chilli dogs - lightly spiced chilli beans tucked in a hotdog

~ Fresh coleslaw

~ Fries

Beer bucket (2 beers per person)

Upgrade to wine for £1 per person

Grazing Table

Minimum of 50 people. £25.50 per person.

~ A spread of artisan meats, cheeses, breads, hummous, dips, chutneys, salads, olives, sausage rolls, fresh fruit - meats and cheeses subject to seasonal availability

Greek Mezze Table

Minimum of 50 people. £20.50 per person.

~ A spread of fresh, roasted and pickled vegetables, houmous, tzatziki, baba ganoush, pita bread, breadsticks, feta cheese, olives, tabbouleh and cured meats - meats and cheeses subject to seasonal availability

Cake

One large cake (serves 30)

~ Flavours include orange and almond, date and walnut, chocolate sponge.

Alternative flavours can be discussed ~ £40.00

Drinks tokens can be provided for additional drinks.

Private venue space for 4.5 hours.

All dietary requirements can be catered for.



Hot Buffet Menu

Hot food served by our chefs in a buffet style.
Minimum of 50 people. £26.50 per person. All dietary requirements can be catered for.

Mains

Choose 1 of the following:

Moroccan Chicken Tagine

Beef Bourguignon

Chicken Chasseur

Veg/Vegan Chana Masala

Sides

Choose 2 of the following:

Pomegranate & Herb Couscous

Herb Roasted Potatoes

Honey Roasted Root Vegetables

Garlic & Rosemary Potatoes

Cumin Roasted Carrots

Braised Red Cabbage

Dessert

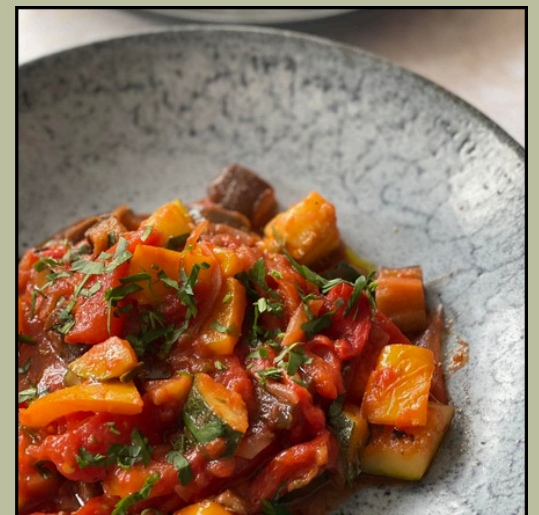
Choose 1 of the following:

Chocolate Pot

Lemon Posset Pot

EK Mess (Eton) Pot

Black Forest Gateau Pot



Canapé Menu

Choice of 5 canapés offered by our lovely servers.

Perfect for a relaxed affair!

70-80 people. £9.50 per person

Choose 5 of the following:

Tempura Prawns, Sweet Chilli Dipping Sauce

Smoked Salmon Mousse, Croutons *d/f*, (*g/f option*)

Salmon Tartare with Soft Boiled Quails Egg *d/f*

Pork & Red Onion Marmalade Sausage Roll

Mini Shepherds Pie

Smoked Chicken and Mango Empanadilla *d/f*

Ham Hock Pressing & Apple Chutney Crouton

Warm Black Pudding with Quince & Saffron Relish

Cheese and Truffle Toasties (*g/f option*)

Wild Mushroom, Tarragon & Cashew Cream *d/f*, (*g/f option*)

Confit Duck Crepe, Orange & Hoisin Sauce

Pickled Shitake, Crepe, Raw Slaw, Sesame Dressing

All dietary requirements can be catered for.

d/f - dairy free, (g/f option) - can be made gluten free

