



Elsworth at the Mill

ELSWORTH AT THE MILL PRIVATE EVENT PACKAGES

From a Wedding Anniversary à la carte dining, to a Street Food Birthday Buffet, or a relaxed, Hot Buffet Reunion, and everything in between! We can create bespoke events tailored to your needs.





Elsworth at the Mill is a beautiful venue for any occasion, we host a wide range of private dining and private parties!

With a team of in-house Events Planners, an award-winning Chef, and a full team of Hospitality Team Members, your event will be made seamless and fantastic!

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À LA CARTE DINING MENU

Our 3 course à la carte menu is perfect for a sit-down dining experience. With our very own award-winning chef in-house, the food will be wonderful!

STARTERS

Chicken & Smoked Ham Hock Terrine

Chutney & Chicken Scratching DF/GF

Pear, Harrogate Blue Cheese & Serrano Ham Salad

Candid Walnut, Truffle & Honey Dressing DF/GF

Queenies Scallops

Bakes Queenies Scallops, Gruyere Cheese, Garlic & Lemon Butter G/F

Warm Wild Mushroom & Artichoke Salad

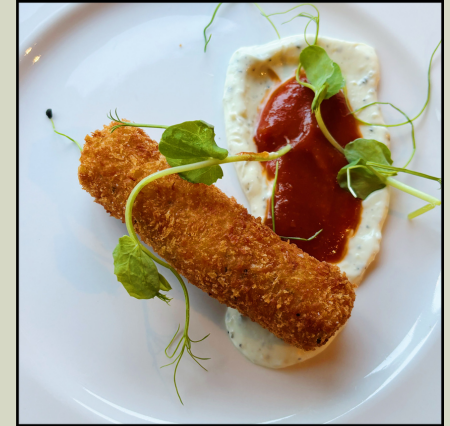
Vegetable Crisps, Truffle Mayonnaise - V

Roasted Pumpkin Velouté

Spiced Seeds, Herb Oil - D/F & G/F option

Crispy Lamb Breast Fritters

Harissa Mayo



£45 (min of 30 adults. Smaller numbers, please get in touch).

DF – DAIRYFREE GF – GLUTEN FREE V – VEGAN

À LA CARTE DINING MENU

Our 3 course à la carte menu is perfect for a sit-down dining experience. With our very own award-winning chef in-house, the food will be wonderful!

MAINS

Slowly Braised Shoulder of Lamb

Rosemary & Garlic Potatoes, Savoy Cabbage, Lamb Jus

Pork Belly

Black Pudding Bonbons, Parsnip Puree, Apple & Sage Jus

Roasted Chicken Breast

Celeriac, Glazed Carrots, Braised Red Cabbage, Thyme Jus

Seabass Fillet

Chive Potatoes, Crab Velouté - D/F option

Roasted Cod Fillet

Fricassee of Jerusalem Artichoke, Pancetta & Leeks, Beurre Blanc, Crispy Kale (G/F & D/F option).

Sweet Potato, Chickpea & Spinach Curry

Fruity Cous Cous, Herb Yoghurt (D/F option, V)



£45 (min of 30 adults. Smaller numbers, please get in touch).

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À LA CARTE DINING MENU

Our 3 course à la carte menu is perfect for a sit-down dining experience. With our very own award-winning chef in-house, the food will be wonderful!

DESSERTS

Chocolate Tart

Chocolate Textures, Crème Fraiche

Spiced Poached Pear, Vanilla Panna Cotta

Torched Meringue

Warm Apple Cake

Cinnamon Cream, Poached Blackberries

Earl Grey Crème Brulee

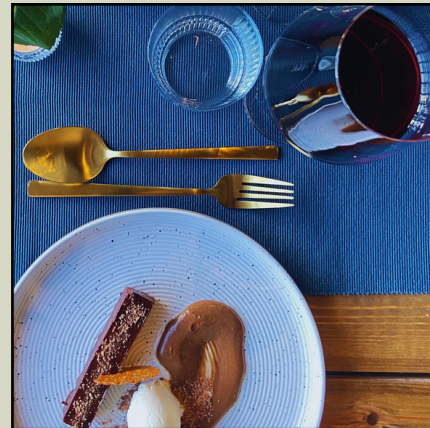
Thyme Shortbread

Roasted Plum & Apple Crumble

Oat Crème Fraiche, Poached Blackberries - V

Artisian Cheeses

Jelly, Chutney & Crackers



£45 (min of 30 adults. Smaller numbers, please get in touch).

DF – DAIRYFREE GF – GLUTEN FREE V – VEGAN

STREET FOOD BUFFET

Our informal buffet is served as a seated buffet option, we have delicious, varied street food options, perfect for a merry good time together!

Choose 6 of the following:

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

Desserts

(Add to the above for £5.50 per person) A dessert table of cakes, tarts and delicious sweet treats! Or add on a cake made in-house by our fantastic chef from £40.

Vegan Option (ve) Vegetarian (v) (All dietary and allergy requirements can be catered for).

Price includes

- 4.5 hour venue hire.
- Staffing of the venue with a fantastic team of hospitality staff.
- A highly experienced team of friendly events co-ordinators.
- Fantastic food provided by our very own award-winning Chef, Bruce Elsworth!



Minimum of 35 people from Monday - Thursday evening, and Monday - Friday daytime.
Minimum 45 people Friday - Sunday.

£27.50 per person.

WALKING STREET FOOD

Perfect for a larger, relaxed affair, we have delicious options for a 'walking' street food buffet!
There's something for everyone!

Choose 6 of the following:

Lamb Kofta, Mint Yoghurt
Roasted Tomato & Red Pepper Bruschetta
Pulled Pork with Bourbon Glaze Bruschetta
Goats Cheese & Caramelised Onion Tartlet
Slowly Braised Pork & Apple Pasty
Tub of Salt & Pepper Fries
Mini Shepherds Pie Tartlet
Beef Brisket arancini
Tempura Prawn, Sweet Chili Sauce
Crispy Sweet Potato & Sage Bon Bons
Wild Mushroom Arancini
Roasted Root Veg Shepherds Pie Tartlet
Goats Cheese & Basil Cone
Chicken & Chorizo Pastry
Cured Mackerel Pate Crouton, Cucumber Relish
Vegan Option (ve)

Price includes

- 4.5 hour venue hire.
- Staffing of the venue with a fantastic team of hospitality staff.
- A highly experienced team of friendly events co-ordinators.
- Fantastic food provided by our very own award-winning Chef, Bruce Elsworth!



Minimum 70, maximum 90 people.

£17.95 per person.

CASUAL SOCIALS

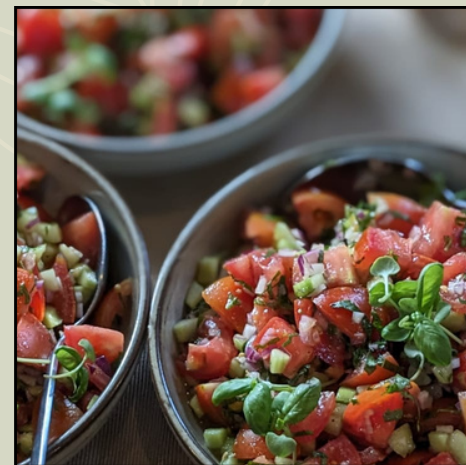
Our casual socials do what they say on the tin! They are the perfect option for a relaxed affair, with wonderful grazing and sharing tables, so you can get together and share good times with lovely food!

Grazing Table

Minimum of 50 people. **£25.50 per person.**

A spread of artisan meats.

Cheeses.
Breads.
Hummus, Dips, Chutneys.
Salads, olives, fresh fruit.
Sausage rolls.



Greek Mezze Table

Minimum of 50 people. **£22.50 per person.**

A spread of fresh, roasted and pickled vegetables, olives.
Hummus, tzatziki, baba ganoush.
Pita bread, breadsticks.
Feta cheese.
Tabbouleh.
Cured meats.
(Meats and cheeses subject to seasonal availability).



(All dietary requirements and allergens can be catered for).

Price includes:

- 4.5 Hours Venue hire.
- Staffing of the venue with a fantastic team of hospitality staff.
- A highly experienced team of friendly events co-ordinators.
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Cake Option

One large cake, flavours include:

- Orange and almond.
- Date and walnut.
- Chocolate sponge.

Alternative flavours can be discussed ~ from £40.00.

HOT BUFFET MENU

Perfect for a relaxed affair. A tasty, hearty Beef Bourguignon with Herb Roasted Potatoes, to Moroccan Tagine with Pomegranate and Herb Couscous! Served by our Chefs in a buffet style!

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

Dessert table with a selection of sweet treats from tarts to cakes.

Price includes:

- 4.5 Hours Venue hire.
- Staffing of the venue with a fantastic team of hospitality staff.
- A highly experienced team of friendly events co-ordinators.
- Fantastic food provided by our very own award-winning Chef.



Minimum of 50 people.

£27.00 per person.