



Elsworth at the Mill

ELSWORTH AT THE MILL

CHRISTMAS 2025 PACKAGES



Celebrate Christmas at The Mill

This festive season, celebrate in style with exclusive, private hire of our beautiful venue (based on 4.5 hours)

Choose between an elegant à la carte menu or our vibrant, flavour packed street food options, each dish thoughtfully prepared by our award winning chef Bruce Elsworth.

(all dietary requirements and allergies can be catered for)

Every detail is taken care of, from our licensed bar, festive crackers & our list of recommended entertainers (or arrange your own), creating the perfect place for your Christmas party.

Are you a smaller party? Why not join us for our Christmas Food & Wine Pairing (Sunday 30th Nov & 7th Dec), Elsworth Christmas Lunch (Tues 9th & 16th) or our Festive Evening with live music from Sarah Wippup (Thursday 4th Dec. These events are perfect for smaller parties up to 14, see our website for more info.

Need a bespoke party? email elsworthatthemill@gmail.com





CHRISTMAS À LA CARTE

3 COURSES

STARTERS

Braised Beef Croquette
Roasted Onion Purée, Beef Reduction

Chicken Liver Parfait
Toasted Brioche, Cranberry & Orange Chutney

Roasted Salmon Pâté
Warm Herb Scone, Sweet Cucumber Relish

Goats Cheese & Crab Tartlet
Fennel, Apple & Dill Slaw

Spicy Butternut Squash Bon Bons
Mango Chutney, Coconut Cream

MAIN COURSES

Roasted Chicken Breast
Honey Roasted Root Vegetables, Herb Potatoes, Red Wine Sauce

Pork Belly
Roasted Garlic Mash, Parsnip Mousse, Apple Jus

Oven Roasted Sea Bass Fillet
Olive Crushed Potatoes, Caponata, Creamy Basil Velouté

Spicy Harissa Cauliflower Steak
Lentil Curry, Bombay Potatoes

Sweet Potato Tarte Tatin
Miso Beurre Blanc, Tempura Vegetables

DESSERT

Espresso Chocolate Mousse
Hazelnut Biscotti, Praline Crumb, Chantilly Cream

Elsworth Christmas Pudding
Rum Sauce (V)

“Classic Trifle”

Frozen Roasted Banana Parfait
Toffee Sauce, Caramelised Banana, Candied Nuts

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

£39.50 PER PERSON

Please inform us of any allergies/ dietary requirements.

g/f - Gluten Free, d/f Dairy Free, v - Vegetarian, v/e Vegan

Most dishes can be made gluten & dairy free - vegetarian/vegan on request

Monday - Friday Lunch minimum of 25 people, Tuesday & Wednesday Evening minimum of 30 people,

Thursday - Sunday Evening minimum of 40 people

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

Please choose 3 starters, 3 mains & 3 desserts to pass on to your team.



CHRISTMAS À LA CARTE LUNCH

2 Courses

WELCOME DRINK ON ARRIVAL

STARTER

Braised Beef Croquette
Roasted Onion Purée, Beef Reduction

Chicken Liver Parfait
Toasted Brioche, Cranberry & Orange Chutney

Roasted Salmon Pâté
Warm Herb Scone, Sweet Cucumber Relish

Goats Cheese & Crab Tartlet
Fennel, Apple & Dill Slaw

Spicy Butternut Squash Bon Bons
Mango Chutney, Coconut Cream

MAIN COURSES

Roasted Chicken Breast
Honey Roasted Root Vegetables, Herb Potatoes, Red Wine Sauce

Sweet Potato Tarte Tatin
Miso Beurre Blanc, Tempura Vegetables

Oven Roasted Sea Bass Fillet
Olive Crushed Potatoes, Caponata, Creamy Basil Velouté

Pork Belly
Roasted Garlic Mash, Parsnip Mousse, Apple Jus

Spicy Harissa Cauliflower Steak
Lentil Curry, Bombay Potatoes

DESSERT

Espresso Chocolate Mousse
Hazelnut Biscotti, Parlini Crumb, Chantilly Cream

Elsworth Christmas Pudding
Rum Sauce (V)

Frozen Roasted Banana Parfait
Toffee Sauce, Caramelised Banana, Candied Nuts

“Classic Trifle”

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

£32.50 PER PERSON

(WELCOME DRINK OPTIONS MULLED WINE, WINE, FIZZ OR BEER)

Minimum of 25, £10pp deposit upon booking, non-refundable, Pre order only

Please choose 3 starters & mains or 3 mains & starter options to send to your team.

g/f - Gluten Free, d/f Dairy Free, V - Vegetarian, v/e Vegan

Most dishes can be made gluten & dairy free - vegetarian/vegan on request

Please inform us of any allergies/ dietary requirements.



FESTIVE STREET FOOD



Choose 7 of the following options:

Pigs in Blankets (*d/f*)
Beef Sliders
Tempura Prawns & Aioli (*d/f, g/f*)
Turkey, Pork & Cranberry Sausage Roll
Butternut Squash Chilli Nachos (*d/f, g/f, v*)
Saag Aloo with Mango Puree & Mint Yogurt (*d/f, g/f, v*)
Smoked Salmon Dill Tartlet
Brie and Cranberry Toastie
Salt and Pepper Fries (*d/f, g/f, v*)
BBQ Jackfruit Bao Bun (*d/f, v*)
Goats Cheese Bon Bons

Christmas Pudding Parfait (*g/f*)
Orange Chocolate Mousse (*g/f*)
Lemon Posset (*g/f*)
Festive Eton Mess (*g/f*)
Raspberry Cheesecake
Whipped Brie, Pear & Nut (*g/f*)
Black Forest Gateau

£34.50 PER PERSON

Optional Extras:

Charcuterie Cups (on arrival) - £5.95 per person

Add extra options at £4.50 per person

g/f -Gluten Free, *d/f* - Dairy Free, *v* - Vegetarian, *v/e* - Vegan. Most dishes can be made gluten & dairy free & Vegetarian/vegan

Please let us know of any allergies & dietary requirements.



Monday - Thursday - Lunch minimum of 25 people
Tuesday & Wednesday Evening minimum of 30 people
Thursday Evening minimum of 40 people
Friday & Saturday Evening minimum 50 people

OPTIONAL EXTRAS

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

Choice of 2 canapés
£7.50pp

Glass of Fizz
£6.95pp

Wine on the Table (Pre-order)
wine list on request

Chocolate Truffles & Tea/Coffee
£4.95pp

Mulled Wine (Pre-order only)
£6.50pp

Festive Cocktails
from £8.50

Please inform us of any allergies & dietary requirements.

**Additional drink options available eg Free Bar, Drinks Token, Wine on the Table.
Please ask for more info.**

Employee Gifts

We have a range of gift options available for your employees - from hampers, gift vouchers, cookery classes, gift experiences & smaller treats. There is something for every budget.

Get in touch for more info!





CANAPÉS

MEAT & FISH

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

Confit Duck Crepe, Orange & Hoisin Sauce

Tempura Prawns Sweet Chilli Dipping Sauce

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

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

VEGETARIAN

Cheese and Truffle Toasties
(g/f option)

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

Pickled Shitake, Crepe, Raw Slaw,
Sesame Dressing

Goats Cheese and Onion Marmalade Tartlet *(v)*

Roasted Root Vegetable Shepherds Pie *(v)*

Wild Mushroom Aranchini *(v) (ve)*

Crispy Sweet Potato and Sage Bon Bons
(v) (ve)

CHOICE OF 2 CANAPÉS PER PERSON
£5.75 PP

Please inform us of any allergies/ dietary requirements.

Elsworth Events for Smaller Groups



Festive Evening with Live Music Thursday 4th December - 6.30/7-11pm

Join us for an evening of festive fun!
Includes 3 course meal, live music from Sarah Widdup crackers & a Christmas quiz.

Perfect for smaller groups of up to 14.

£45.00 per person

Elsworth Christmas Lunch Tuesday 9th & Tuesday 16th Dec- 11.30/12-3pm

Join us for our Elsworth Christmas Lunch
Includes a glass of mulled wine, delicious 2
course meal (main & dessert), crackers & a
Christmas quiz

Perfect for smaller groups of up to 14. (for higher
numbers, please get in touch)

£35.00 per person

