



Elsworth at the Mill Corporate packages

“Creating unforgettable experiences, one event at a time.”



About The Mill!

Elsworth at the Mill is a stunning venue, perfect for any occasion. From intimate private dining experiences to unforgettable private parties, we cater to a wide range of events.

With dedicated in-house Event Planners, an award-winning Chef, and a full team of hospitality professionals, we ensure every detail is flawlessly executed—so your event is seamless, stress-free, and truly memorable.

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À LA CARTE DINING MENU

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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

Crispy Lamb Breast Fritters
Harissa Mayo

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

Pear, Harrogate Blue Cheese & Serrano Ham Salad
Candid Walnut, Truffle & Honey Dressing DF/GF

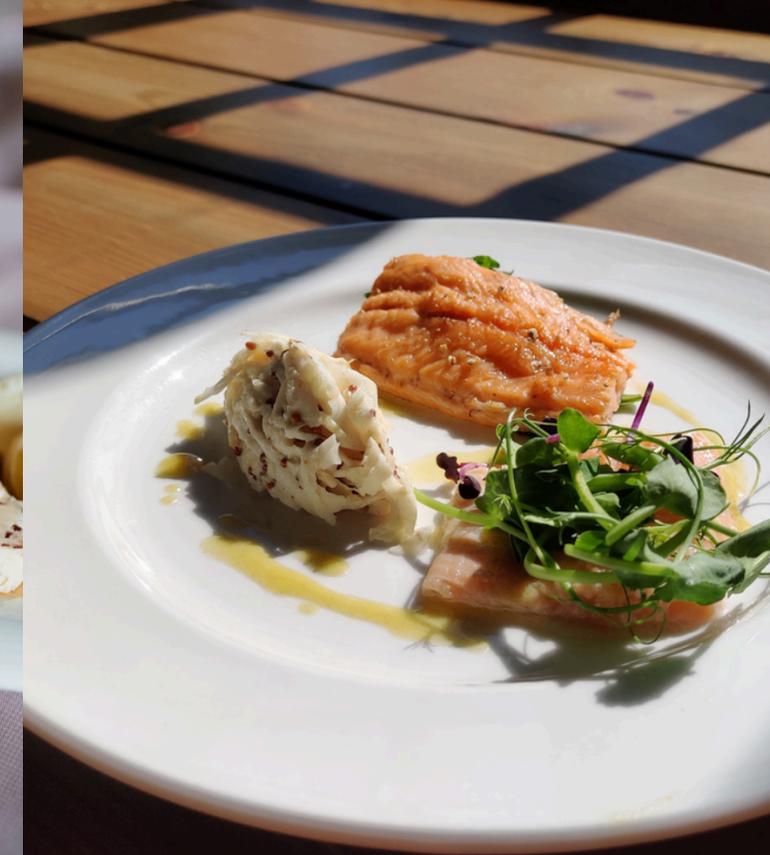
Warm Wild Mushroom & Artichoke Salad
Vegetable Crisps, Truffle Mayonnaise - V

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

From £37.50 min of 30 adults. Smaller numbers, please get in touch).

DF - DAIRYFREE GF - GLUTEN FREE V - VEGAN

Add Fizz on Arrival - £6.95 per glass
Add Canapes on Arrival - £9.50 per person



À LA CARTE DINING MENU

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MAINS

Slowly Braised Shoulder of Lamb

Rosemary & Garlic Potatoes, Savoy Cabbage, Lamb Jus

Roasted Chicken Breast

Celeriac, Glazed Carrots, Braised Red Cabbage, Thyme Jus

Pork Belly

Black Pudding Bonbons, Parsnip Puree, Apple & Sage 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)

From £37.50 min of 30 adults. Smaller numbers, please get in touch).

DF - DAIRYFREE GF - GLUTEN FREE V - VEGAN



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DESSERTS

Warm Apple Cake
Cinnamon Cream, Poached Blackberries

Chocolate Tart
Chocolate Textures, Crème Fraiche

Spiced Poached Pear, Vanilla Panna Cotta
Torched Meringue

Roasted Plum & Apple Crumble
Oat Crème Fraiche, Poached Blackberries - V

Earl Grey Crème Brulee
Thyme Shortbread

Artisian Cheeses
Jelly, Chutney & Crackers

From £37.50 min of 30 adults. (Smaller numbers, please get in touch).

DF - DAIRYFREE GF - GLUTEN FREE V - VEGAN





STREET FOOD BUFFET

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).

DF - DAIRYFREE GF - GLUTEN FREE V - VEGAN

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

Minimum 70, maximum 80 people.

£18.95 per person.

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.
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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).

Cake Options

One large cake, flavours include:

Orange and almond.

Date and walnut.

Chocolate sponge.

Alternative flavours can be discussed ~ from £40.00.

Price includes:

- 4.5 Hours Venue hire.
- Staffing of the venue with a fantastic team of hospitality staff.
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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!

Price includes:

- 4.5 Hours Venue hire.
- Staffing of the venue with a fantastic team of hospitality staff.
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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.

Minimum of 50 people.

£27.00 per person.



WINE TASTING

Enjoy delicious courses curated by our award winning chef Bruce Elsworth and perfectly paired wines from our sommelier Patrice
(All allergies and dietary requirement's can be catered for)

-5 courses & 5 wines

Including our Sommelier
Patrice

£57.50 + VAT per person

-4 courses & 4 wines

Including our Sommelier
Patrice

£49.50 + VAT per person

-3 courses & 3 wines

Including tasting notes

£49.50 + VAT per person

Prices based on 30-40 people, for numbers outside of this please email us for a bespoke price



PRIVATE COOKING DEMO & LUNCH

Learn how to prepare and cook delicious food from our very own award-winning chef, Bruce Elsworth!

Our Cooking Demo's are very popular for a reason, you will learn how to prepare and cook lunch like an award-winning chef and enjoy a wonderful two courses cooked for you. included tea & coffee on arrival.

Choose from ;

- healthy lunches
- batch cooking
- gut friendly
- focus at work

All bespoke to your needs

PRICE ON REQUEST

(all allergies and dietary requirement's can be catered for)



MIND, BODY & NOUSHMENT

CHEF | NURSE | COMMANDO

Refine your fitness tips from ex-marine Tommy, learn to manage stress with guidance from expert nurse Ray and discover the secrets of healthy eating from award winning chef Bruce...then relax and enjoy a delicious nourishing lunch.

(all allergies and dietary requirement's can be catered for)

PRICE ON REQUEST

(all allergies and dietary requirement's can be catered for)



