



# Elsworth at the Mill Corporate Social 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 to unforgettable parties, our space adapts to suit your event.

## Our Approach

Our dedicated in-house event planners, award-winning chef, and experienced hospitality team work together to deliver a seamless, stress-free experience.

## Our Menus & Options

Our diverse menus offer something for every style of event:

- **A La Carte (pages 3–7)**
- **Street Food Buffet (pages 8–10)**
- **Walking Street Food Buffet (page 11 )**
- **Hot Buffet Menu (page 12)**
- **Casual Socials - grazing table, tapas, Pizza, Burgers pages 13-15**
- **Cold Menu page 16**
- **Wine Tasting page 17**
- **Private cooking demo page 18**





À LA CARTE DINING MENU

# À la Carte

## **3-Course Menu**

Our 3-course à la carte menu is perfect for a relaxed sit-down dining experience. With our award-winning chef leading our kitchen, every dish is carefully prepared to impress.

## **Pricing & Details**

From £37.50 + vat per person (minimum of 30 adults) Mon-thurs & Fri day, (min 45 adults) Fri night, Sat & Sun.

For smaller numbers, please get in touch with our team

## **Prices 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!

**Please see the next page for menu options.**

# À LA CARTE DINING MENU

## Starters

Chicken & Smoked Ham Hock Terrine  
*chutney & chicken scratching (DF/GF)*

Crispy Lamb Breast Fritters  
*harissa mayo*

Baked Queenies Scallops,  
*gruyère cheese garlic & lemon butter (GF)*

Pear, Harrogate Blue Cheese & Serrano Ham Salad  
*candied walnuts, truffle & honey dressing (GF)*

Warm Wild Mushroom & Artichoke Salad  
*vegetable crisps, truffle mayonnaise (V)*

Roasted Pumpkin Velouté  
*spiced seeds, herb oil (DF/GF option)*

DF – Dairy Free GF – Gluten Free V – Vegan

**SAMPLE MENU**



# À LA CARTE DINING MENU

## **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 purée, apple & sage jus*

Seabass Fillet  
*chive potatoes, crab velouté (DF option)*

Roasted Cod Fillet  
*fricassée of Jerusalem artichoke, pancetta & leeks, beurre blanc, crispy kale (GF & DF option)*

Sweet Potato, Chickpea & Spinach Curry  
*fruity couscous, herb yoghurt (DF option, V)*

DF – Dairy Free GF – Gluten Free V – Vegan

**SAMPLE MENU**



# À LA CARTE DINING MENU

## Desserts

Warm Apple Cake

*cinnamon cream, poached blackberries*

Chocolate Tart

*chocolate textures, crème fraîche*

Spiced Poached Pear

*vanilla panna cotta torched meringue, roasted plum & apple  
crumble, oat crème fraîche (V)*

Earl Grey Crème Brûlée

thyme shortbread

Artisan Cheeses

*jelly, chutney & crackers*

## Optional Extras

Fizz on arrival – £6.95 per glass

Canapés on arrival – £9.50 per person

DF – Dairy Free GF – Gluten Free V – Vegan

**SAMPLE MENU**



# 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 relaxed gathering! **Pricing & Details Minimum of 35 people from Monday - Thursday evening, and Monday - Friday daytime. Minimum 50 people Friday - Sunday £22.95 + vat per person.**

## Walking Street Food Buffet

Perfect for a larger, relaxed affair, we have delicious options for a 'walking' street food buffet! There's something for everyone! **Pricing & Details Minimum 70, maximum 85 people, £16.50 + vat per person.**

## Hot Food

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! **Pricing & Details Minimum of 50 people.£22.50 + vat per person.**

### **Prices 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!

# STREET FOOD BUFFET

## 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)

**£22.95 + VAT per person**

## Cakes

Add a cake platter to the above for £4.50 + VAT per person)

DF - DAIRYFREE GF - GLUTEN FREE V - VEGAN

**SAMPLE MENU**



# WALKING STREET FOOD

## 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

**£16.50 + VAT per person**

DF – DAIRYFREE GF – GLUTEN FREE V - VEGAN

**SAMPLE MENU**



# HOT BUFFET MENU

## 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.

## Mains

### Choose 1 of the following:

Moroccan Chicken Tangine g/f d/f

Beef Bourguignon d/f

Chicken Chasseur d/f

Chilli Con Carne d/f g/f

Lamb Moussaka

Pulled Pork/Beef Brisket d/f

Lancashire Hot Pot d/f

## Vegetarian Options

Wild Mushroom Stroganoff

Thai Spiced Butternut Squash Curry  
g/f d/f

Vegetable Moussaka g/f d/f

Roasted Veg Hot Pot g/f d/f

Veg/Vegan Channa Masala d/f g/f  
Butternut squash, spinach & chickpea  
curry, pomegranate cous & coriander  
yoghurt g/f d/f

**£22.50 + vat per person**

## 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

## Optional Cake Platter

Homemade Shortbread Biscuits

Flapjack *(d/f)*

Orange & Almond Cake *(g/f, d/f)*

Yorkshire Curd Tart

Sticky Date & Pecan Sponge

Lemon & Rhubarb Meringue Tart

Chocolate Tart

Chocolate brownie **(v)**

Victoria Sponge

Carrot Cake

Alternative flavours can be discussed. £4.50  
+ vat



# CASUAL SOCIALS

Our casual socials 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.

**£21.50 + vat per person.**

A spread of cured meats, artisan cheeses, homemade breads, hummus, roasted pepper dip, chutneys, salads, marinated olives, fresh fruit, caramelised onion sausage rolls.

## Tapas

Minimum of 50 people.

**£22.95 +vat per person**

Bread & Olives  
Cured Meats & Manchego  
Croquettas Salt Cod  
Patatas Bravas  
Chorizo Tortilla  
Albondigas (Meatballs), Tomato Sauce  
Spanish Chicken, Aioli  
Torta Santiago

(All dietary requirements and allergens can be catered for)

## Cake Platter

Homemade Shortbread Biscuits  
Flapjack (*d/f*)  
Orange & Almond Cake (*g/f, d/f*)  
Yorkshire Curd Tart  
Sticky Date & Pecan Sponge  
Lemon & Rhubarb Meringue Tart  
Chocolate Tart  
Chocolate brownie (**v**)  
**Victoria Sponge**  
**Carrot Cake**

Alternative flavours can be discussed. £4.50 + vat



# Casual Socials

**Hot Pork sandwiches in brioche bun  
with stuffing and apple sauce**

**Includes:**

Fries

Loaded Fries - (Cheese, Chorizo, spring onions, Sriracha mayo)

Classic House Salad

Coleslaw

£16.65 + vat per person

**Pizzas & Loaded Fries - choice 4 types below:**

Pepperoni | Margherita | Ham & Mushroom | Bbq Chicken | Meat Feast

Chicken & Pesto | Mediterranean Vegetable | Goats Cheese & Caramelised Onion

Spicy Nduja | Chorizo & Hot Honey

**Includes:**

Fries

Loaded Fries - (Cheese, Chorizo, spring onions, Sriracha mayo)

Classic House Salad

Coleslaw

£16.65 + vat per person

All allergies & dietary requirements can be catered for.



# Casual Socials

## Smash Burgers and Loaded Fries/ Nachos

Homemade Beef burgers in brioche bun with cheese, lettuce, tomato, pickles and a topping station:

**Sauces (Choose 5)** - Thousand island | Sriracha | BBQ | Chipotle Mayo | Garlic Mayo | Mustard | Ketchup | Blue Cheese Mayo

### Pick 3 toppings:

Crispy Bacon | Caramelised Onions | Hash Brown | Crispy Onions | Kimchi | Jalepeno | Salsa | Guacamole. Add an extra topping for £1 per person

### Includes:

Classic House Salad  
Coleslaw  
£18.95 + vat

### Optional Extras

### Add Dessert (Choose 2 flavours)

Chocolate Fudge Sundae  
Strawberry Shortcake Sundae  
Lemon Meringue Sundae  
Cinnamen Apple Crumble Sundae  
£4.50 + VAT per person

### Drinks Packages

inc beer, wine, cocktails, soft drinks & more...  
Get in touch for more information

All allergies & dietary requirements  
can be catered for



# Cold Menu

The buffet will include a spread of 4 wraps/sandwiches and 3 salads/ side dishes.

## Wraps/ Sandwiches -

Ham & Cheese Wraps, Fruit Chutney  
Avocado, Tomato, Rocket & Sriracha Sauce Wraps d/f  
Sweet Mango & Chicken Wraps d/f  
Pulled Pork & Sweet Chilli Wraps d/f  
Harissa Sweet Potato & Celeriac Wraps d/f  
Mature Cheddar Cheese Savoury Wraps

## Salads -

Tomato & Olive Salad, Red Onion & Basil d/f  
Homemade Potato Salad, Shallots & Mayo d/f  
Spiced Rice d/f g/f  
Homemade Coleslaw d/f g/f  
Quinoa, Pea & Mint Salad, Wild Garlic & Spring Onion d/f g/f.

**£22.50 + vat per person**

*(Price includes venue hire from 9am - 5pm)*

*All dietary requirements can be catered for and menu choices can be discussed. Please note options may differ*



# 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

£49.50 + VAT per person

## **-4 courses & 4 wines**

Including our Sommelier Patrice

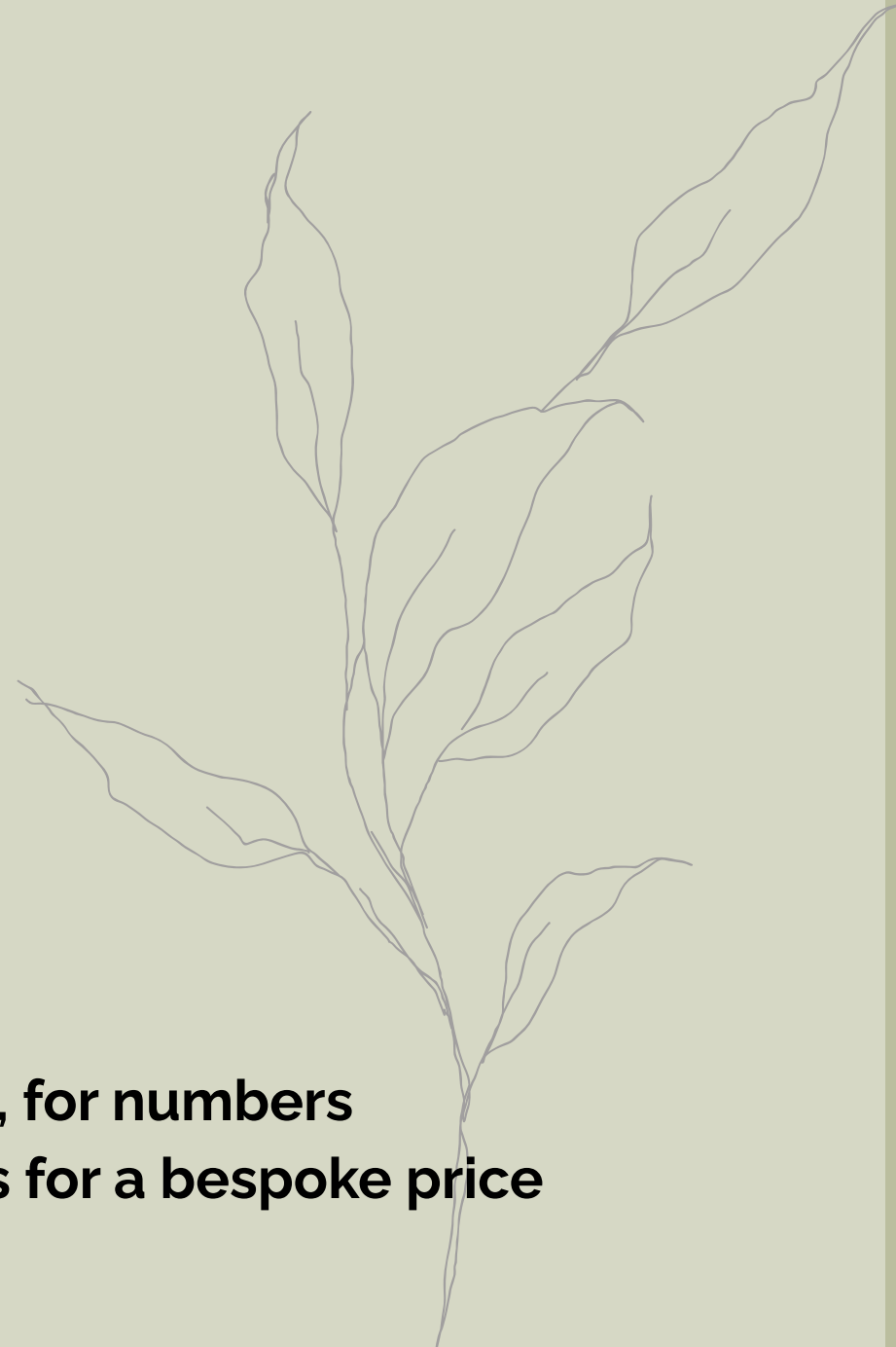
£41.50 + VAT per person

## **-3 courses & 3 wines**

Including tasting notes

£37.50 + 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

Private 1 hour cooking demo by award-winning chef Bruce Elsworth. Followed by a 2 course meal and a chance to ask any questions.

## Choose from ;

Healthy Lunches  
Batch cooking  
Gut friendly  
Focus at work  
Fish Skills

Alternatively we can create a bespoke menu just for you.

**£27.50 + vat** per person based on a minimum of 30 people. for smaller groups, take a look at our regular cooking demo and lunch on our events page.

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





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Take a look at our  
corporate package  
brochure for business  
meetings, training and  
more.

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