



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 Mon-Thurs & Fri day, Fri night, Sat & Sun. Minimum numbers apply, 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

Crispy Lamb Breast Fritters
harissa mayo

Baked Queenies Scallops,
gruyère cheese garlic & lemon butter

Pear, Harrogate Blue Cheese & Serrano Ham Salad
candied walnuts, truffle & honey dressing

Warm Wild Mushroom & Artichoke Salad
vegetable crisps, truffle mayonnaise

Roasted Pumpkin Velouté
spiced seeds, herb oil

All allergies and dietary requirements can be catered for

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

Roasted Cod Fillet
fricassee of Jerusalem artichoke, pancetta & leeks, beurre blanc, crispy kale

Sweet Potato, Chickpea & Spinach Curry
fruity couscous, herb yoghurt

All allergies and dietary requirements can be catered for

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

All allergies and dietary requirements can be catered for

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! **Prices from £22.95 + vat per person. Minimum numbers apply, please enquire for further details.**

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! **Prices from £16.50 + vat per person. Minimum numbers apply, please enquire for further details.**

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! **Prices from £22.50 + vat per person. Minimum numbers apply, please enquire for further details.**

Prices includes

4.5 hour venue hire

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A highly experienced team of friendly events co-ordinators

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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

Mini Burger with Barbecue Sauce and (Cheese)

Jack Fruit Bao Bun

Beef Satay Skewers

Teriyaki Noodle Pots

Cauliflower Harissa with Chickpea Salad (ve)

Salt and Pepper Chips

£22.95 + VAT per person

Cakes

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

All allergies and dietary requirements can be catered for

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

All allergies and dietary requirements can be catered for

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

Beef Bourguignon

Chicken Chasseur

Chilli Con Carne

Lamb Moussaka

Pulled Pork/Beef Brisket

Lancashire Hot Pot

Vegetarian Options

Wild Mushroom Stroganoff

Thai Spiced Butternut Squash Curry

Vegetable Moussaka

Roasted Veg Hot Pot

Veg/Vegan Channa Masala

Butternut squash, spinach & chickpea
curry, pomegranate cous & coriander
yoghurt

£22.50 + vat per person

All allergies and dietary requirements can be catered for

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 (alternative flavours can be discussed) £4.50 + vat pp

Cake Platter

Homemade Shortbread Biscuits

Flapjack

Orange & Almond Cake

Yorkshire Curd Tart

Sticky Date & Pecan Sponge

Lemon & Rhubarb Meringue Tart

Chocolate Tart

Chocolate brownie

Victoria Sponge

Carrot Cake



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

Orange & Almond Cake

Yorkshire Curd Tart

Sticky Date & Pecan Sponge

Lemon & Rhubarb Meringue Tart

Chocolate Tart

Chocolate brownie

Victoria Sponge

Carrot Cake

Alternative flavours can be discussed. £4.50 + vat pp



Casual Socials

**Hot Pulled 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

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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 3) - 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

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

£50.83 + VAT per person

-4 courses & 4 wines

Including our Sommelier Patrice

£42.50 + 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)





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



