



Elsworth at the Mill Private Events 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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If you're looking for something different to our current packages, just get in touch. We would be more than happy to put a bespoke price together for you.)



ALL MENUS INCLUDE

4.5 hour venue hire (extra hours can be available on request.
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.

Optional Extra's

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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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 Scratchings

Crispy Lamb Breast Fritters
Harissa Mayo

Queenies Scallops
Baked Queenies Scallops, Gruyere Cheese, Garlic & Lemon Butter

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

Warm Wild Mushroom & Artichoke Salad
Vegetable Crisps, Truffle Mayonnaise

Roasted Pumpkin Velouté
Spiced Seeds, Herb Oil

Pricing & Details

From £45.00 per person minimum numbers apply, please get in touch for a personalised quote.

All allergies and dietary requirements can be catered for



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 Puree, 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 Cous Cous, Herb Yoghurt

Pricing & Details

From £45.00 per person minimum numbers apply, please get in touch for a personalised quote.

All allergies and dietary requirements can be catered for



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

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

Earl Grey Crème Brulee
Thyme Shortbread

Artisian Cheeses
Jelly, Chutney & Crackers

Pricing & Details

From £45.00 per person minimum numbers apply, please get in touch for a personalised quote.

All allergies and dietary requirements can be catered for



A wooden steamer basket is filled with numerous sliders. Each slider is topped with a single, dark green pickle and a small wooden skewer. The sliders are arranged in a circular pattern within the basket. In the background, a window with a white frame looks out onto a lush green garden with various plants and trees. The scene is brightly lit, suggesting a sunny day.

STREET FOOD BUFFET

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

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

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.

Minimum numbers apply, please contact us for more info.

£28.50 per person.

All allergies and dietary requirements can be catered for



WALKING STREET FOOD

Perfect for a larger, relaxed affairs, enjoy delicious bite sized canapes.
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.

£19.95 per person.

All allergies and dietary requirements can be catered for



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).

Cake Options

One large cake, flavours include:

Orange and almond.

Date and walnut.

Chocolate sponge.

Alternative flavours can be discussed ~ from £40.00.

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



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.

Minimum of 50 people £27.00 per person.

For numbers outside of this please email us for a bespoke price



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
£61.00 per person

-4 courses & 4 wines

Including our Sommelier
Patrice
£51.00 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)





Musicians/Entertainment



Tom Scothern
Acoustic pop covers
<https://tomscothern.com>



Callum Spencer
Indie Rock / Pop vocals & Guitar
marie@waxmanagement.co.uk



Sarah Widdup
Guitarist & Acoustic Singer
Sarah@widdup.co.uk



DJ Wiggly, Disco Afterdark
House Classics / Classic Tunes
instagram/Facebook - Disco After Dark
07368366755



Scott Robertson
Guitarist, modern or classical
scottrobertson@live.co.uk



Todd Wilson
07565996304
Toddkendrickwilson@hotmail.co.uk



Park Avenue Jazz Quartet
Jazz Standards & Latin Jazz Tunes
parkavenuejazzquartet@gmail.com



07754671340
info@mark-waddington.co.uk

Accommodation



Highfields B&B
Chapel Hill, Skipton
Email: sandscooper@btinternet.com
Phone: 07855 699159



The Eller Beck,
High Corn Mill Skipton
(Min 2 nights)
Email: thehighcornmill@gmail.com
Phone: 07966 421531



The Curious Fox
Chapel Hill, Skipton
(Min 2 nights)
Phone: 01756 798111
Website:
www.curiousfoxskipton.co.uk



Cravenwood Cottages, Embsay
(Min 2 nights)
Email:
cravenwoodcottages@gmail.com
Website:
<https://www.cravenwoodcottages.co.uk>



The Coach House,
Skipton

Email: hello@thecoachhouseskiptom.com
Phone: [01756 799688](tel:01756799688)



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