



ELSWORTH
AT THE MILL
CHRISTMAS 2026 MENUS



À LA CARTE - MENU



Our à la carte dinner and lunch menu is ideal for an elegant Christmas get-together with friends, family or colleagues. With our very own award-winning chef in-house, the food is guaranteed to be the star of the show.

STARTERS

Beetroot and Gin Cured Salmon, apple and horseradish tartare , dill creme fraiche

Braised beef brisket and saffron arancini, root vegetable puree, beef reduction

Potted game and orange rilette, boozy prune compote, walnut bread

Whipped goats cheese, pickled watermelon, sesame crackers, sorrel oil

BBQ jackfruit croquette, dill pickles, buffalo hot sauce

MAINS

Roasted Turkey Crown, braised cabbage, glazed carrots, pigs in blankets, roasted potatoes, red wine sauce

Herb crusted salmon fillet, prawn, smoked salmon and potato chowder

Pancetta wrapped pork fillet, apricot & chestnut stuffing, bubble & squeak, red wine sauce

Miso roasted Cod fillet, sesame steamed greens, roasted new potatoes, soy honey dressing

Baked Christmas nut loaf, parsnip puree, wild mushroom veloute, herb roasties

DESSERTS

Baileys Crème Brûlée, almond biscotti

Elsworth's Christmas Pudding, rum sauce

Salted Chocolate Tart, vanilla bon bons and chocolate textures

Mandarin Cheesecake, *orange syrup, candied peel, toasted nut brittle*

Artisan Cheeses, Christmas spiced chutney, Guinness cake, mulled wine jelly

All dietary requirements can be catered for. Please inform us of any allergies/ dietary needs.

2 Course Lunch (MON - THURS) - £35.00

3 Course lunch or dinner (MON - THURS) - £42.50

3 Course lunch or dinner (FRI - SUN) - £45.00

£10pp non-refundable deposit upon booking, minimum numbers apply throughout the week, please enquire for more information. Our A la carte menu is pre order only, please select 3 starters & mains or 3 mains & dessert options for your party to order from.

STREET FOOD BUFFET MENU



Perfect for larger, more relaxed gatherings, our Street Food option is all about delicious, easy-going bites with something for everyone. A great choice for groups who want to mingle, graze and enjoy a good boogie.

CHOOSE 7 OF THE FOLLOWING OPTIONS

Pigs in blankets

Beef sliders

Cajun salmon skewers

Tempura prawns with orange and chilli dipping sauce

Aubergine and pea curry pots

Turkey, brie and cranberry toastie

Goats cheese and beetroot relish bon bons

Spicy chilli beef nachos

Wild mushroom and truffle arancini

Salt and pepper fries

BBQ jackfruit bao buns

Pork and red onion marmalade sausage roll

Black forest Gateau

Chocolate and Nutella profiteroles

Raspberry cheesecake

Lemon meringue posset

S'mores brownie

Banoffee pudding

Festive Eton mess

Optional Extras:

Charcuterie Cups (on arrival) - £5.95 per person

Add extra options at £4.50 per person

£34.50 PER PERSON

All dietary requirements can be catered for. Please inform us of any allergies/ dietary needs.

£10pp non-refundable deposit upon booking, minimum numbers apply throughout the week, please enquire for more information. Our A la carte menu is pre order only, please select 3 starters & mains or 3 mains & dessert options for your party to order from.

CLASSIC CHRISTMAS FEAST - MENU



Our family-style Christmas Feast is the perfect choice for lively, sociable Christmas dinners. Expect all the festive favourites, served up for sharing. Think Christmas crackers, generous platters of sliced meats and nattering around the table

MAINS - SERVED ON A PLATTER

Roasted Turkey Crown

Glazed Ham

Pigs in blankets

Sage, Onion & Apricot Stuffing

Or

Christmas Nut Roast

CHOOSE TWO OPTIONS:

New Potatoes

Dauphinoise Potatoes

Glazed Roasted Carrots

Honey Roasted Root Veg

Braised Red Cabbage

Cauliflower Cheese

Mixed Seasonal Greens

DESSERT- SHARING BOARD

Salted Chocolate Tart

Mandarin Cheesecake

Fruit Pavlova

Chocolate & Nutella Profiteroles

£39.50 PER PERSON

All dietary requirements can be catered for. Please inform us of any allergies/ dietary needs.

£10pp non-refundable deposit upon booking. Minimum numbers apply throughout the week please enquire for more information.



CANAPÉS

MEAT & FISH

Pork & Red Onion Marmalade Sausage Roll
Mini Shepherds Pie
Ham Hock Pressing & Apple Chutney Crouton
Confit Duck Crepe, Orange & Hoisin Sauce
Tempura Prawns Sweet Chilli Dipping Sauce
Smoked Salmon Mousse Croutons
Cajun Salmon Skewers
Lamb Kofta

VEGETARIAN

Cheese and Truffle Toasties
Goats Cheese and Onion Marmalade Tartlet
Roasted Root Veg & Stilton Sausage Roll
Wild Mushroom Arancini
Crispy Sweet Potato and Sage Bon Bons
Festive Nut Loaf, Cranberry Compote

£6.00 - 2 CANAPÉS PER PERSON

£7.50 - 3 CANAPÉS PER PERSON

All dietary requirements can be catered for. Please inform us of any allergies/ dietary needs.



OPTIONAL EXTRAS

Cheese course - Farmhouse Cheeses

Crackers, Fruit Jelly & Chutney

£7.50pp

Choice of 2 canapés

£6.00pp

Choice of 3 canapés

£7.50pp

Glass of Fizz

£6.95pp

Wine on the Table (Pre-order)

wine list on request

Chocolate Tiffin & Tea/Coffee

£4.95pp

Mulled Wine (Pre-order only)

£6.50pp

Festive Cocktails

from £8.50

Additional drink options available eg. Free Bar, Drinks Token, Wine on the Table.
Please enquire with us for more info..

All dietary requirements can be catered for. Please inform us of any allergies/
dietary needs.