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 GF

Braised Beef Brisket and Saffron Arancini, root vegetable puree, beef reduction (DF, GF available)

Potted Game and Orange Rillette, boozy prune compote, walnut bread DF (GF available)

Whipped Goats Cheese, pickled watermelon, sesame crackers, sorrel oil V (GF available)

BBQ Jackfruit Croquette, dill pickles, buffalo hot sauce Ve, DF (GF available)

MAINS

Roasted Turkey Crown, pigs in blankets, roasted potatoes, brussels sprouts, braised cabbage, glazed carrots, red wine sauce (DF, GF available)

Herb Crusted Salmon Fillet, prawn, smoked salmon and potato chowder, buttered cabbage GF (DF option)

Pancetta Wrapped Pork Fillet, bubble & squeak croquette, carrot & swede, apricot & chestnut stuffing, red wine sauce (DF, GF available)

Miso Roasted Cod Fillet, roasted new potatoes, sesame steamed greens, soy honey dressing DF, GF

Baked Christmas Nut Loaf, herb roasties, wild mushroom velouté, sauté sprouts, parsnip V (DF, GF, Ve available) puree

DESSERTS

Baileys Crème Brûlée, almond biscotti V (DF, GF available)

Elsworth's Christmas Pudding, rum sauce (DF, GF, V, Ve available)

Salted Chocolate Tart, vanilla bon bons and chocolate textures V (DF, GF available)

Mandarin Cheesecake, orange syrup, candied peel, toasted nut brittle (DF, GF available)

Artisan Cheeses, Christmas spiced chutney, Guinness cake, mulled wine jelly V (GF available)

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.

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

All dietary requirements can be catered for. Please inform us of any allergies/ dietary needs. Available dietary changes must be requested in advance
V - vegetarian
Ve - vegan
DF - dairy free
GF - gluten free

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







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 DF, GF
Glazed ham DF, GF
Pigs in blankets DF (GF available)
Sage, onion & apricot stuffing DF (GF available)
Roast potatoes DF, GF
or
Christmas nut roast V, DF (GF available)

CHOOSE TWO OPTIONS:

New potatoes V, DF, GF
Dauphinoise potatoes V, GF
Glazed roasted carrots V, DF, GF
Honey roasted root veg V, DF, GF
Braised red cabbage V, DF, GF
Cauliflower cheese V, GF
Mixed seasonal greens V, GF (DF available)

DESSERT- SHARING BOARD

Salted chocolate tart V (DF, GF available)
Mandarin cheesecake (DF, GF available)
Fruit pavlova V, GF (DF available)
Chocolate & Nutella profiteroles V (DF available)

£39.50 PER PERSON

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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 DF (GF available)
Beef sliders (GF available)
Cajun salmon skewers DF, GF
Tempura prawns with orange and chilli dipping sauce DF (GF available)
Aubergine and pea curry pots Ve, DF, GF
Turkey, brie and cranberry toastie (GF available)
Goats cheese and beetroot relish bon bons V (DF, GF available)
Spicy chilli beef nachos GF (DF available)
Wild mushroom and truffle arancini V (GF available)
Salt and pepper fries Ve, DF, GF
BBQ jackfruit bao buns Ve
Pork and red onion marmalade sausage roll (DF, GF available)

Black forest gateau V (DF, GF available)
Chocolate and Nutella profiteroles V (DF available)
Raspberry cheesecake (DF, GF available)
Lemon meringue posset V, GF
S'mores brownie V
Banoffee pudding V
Festive eton mess V (DF, GF available)

Optional Extras:
Charcuterie cups (on arrival) - £5.95 per person
Add extra options at £4.50 per person

£34.50 PER PERSON

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CANAPÉS

MEAT & FISH

Pork & red onion marmalade sausage roll (DF, GF available)
Mini shepherds pie
Ham hock pressing & apple chutney crouton DF (GF available)
Confit duck crepe, orange & hoisin sauce
Tempura prawns sweet chilli dipping sauce DF (GF available)
Smoked salmon mousse croutons
Cajun salmon skewers DF, GF
Lamb kofta Df, GF

VEGETARIAN

Cheese and truffle toasties (GF available)
Goats cheese and onion marmalade tartlet (GF available)
Roasted root veg & stilton sausage roll (GF available)
Wild mushroom arancini (GF available)
Crispy sweet potato and sage bon bons Ve (GF available)
Festive nut loaf, cranberry compote DF (GF available)

£6.00 - 2 CANAPÉS PER PERSON
£7.50 - 3 CANAPÉS PER PERSON

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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. bar tab, drinks tokens, wine on the table. Please enquire with us for more info.

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To book, please get in touch today
Email elsworthatthemill@gmail.com
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