



FUNCTION / EVENT MENUS AT THE ELM

We are able to host and cater for large events at The Elm, whether a formal dining experience or a more relaxed informal corporate or private party. We have a variety of different packages and spaces both in and outside the pub available, depending on the size and requirements of your event.

GROUP BOOKINGS MENU - £39.95 Per Person

Spiced carrot and coconut soup with toasted pumpkin seeds and herb oil
Chicken and ham hock terrine with piccalilli and toasted sourdough
Argentinian prawn salad with grilled baby gem lettuce and mango salsa

Celeriac and lentil pithivier with apple and coriander puree, grilled king oyster mushrooms and Chantenay carrots
Pan-roasted chicken supreme with potato fondant, roasted seasonal vegetables and chicken & sage jus
Pan-fried fillet of seabass with basil velouté and Mediterranean vegetable fricassee

Raspberry pannacotta with amaretti biscuits and sour berry compote
Sticky toffee pudding with toffee sauce and vanilla ice cream
Chocolate torte with macerated cherries and hazelnut ice cream

BBQ MENU - Choose 3 meats and 3 sides from the lists below, £29.95 per person

Additional items can be added for £3.95 per person

Char-grilled bone marrow beef burgers with sliced mature cheddar
Cumberland pork Sausages
Mediterranean vegetable kebabs
Char-grilled Halloumi skewers
BBQ Smoked Pulled pork
Minted lamb koftas
Lemon & herb marinated Chicken kebabs
Chinese marinated Pork chops
Cajun spiced tuna kebabs

SIDE DISHES:

Garlic roasted potatoes; Char-grilled corn on the cob; Pangratatto mac and cheese;
Tomato and basil pasta salad; Homemade Coleslaw; Creamy Potato salad; Rocket and radicchio salad
Sauces; Tomato Ketchup; English Mustard; Mayonnaise; Barbecue

HOG ROAST MENU - £24.95 per person; please choose 3 side dishes to go alongside your hog

A whole pig from Burtons Butchers from nose to tail, slow roasted to perfection; served in a soft brioche bun

All hogs are accompanied with Sage and onion stuffing; crackling; classic apple sauce; piccalilli,

SIDE DISHES:

Garlic roasted potatoes; Char-grilled corn on the cob; Pangratatto mac and cheese;
Tomato and basil pasta salad; Homemade Coleslaw; Creamy Potato salad; Rocket and radicchio salad
Sauces; Tomato Ketchup; English Mustard; Mayonnaise; Barbecue

FINGER FOOD BUFFET MENU - Choose 3 sandwich fillings and 5 options from the dinger food list below, £19.95 per person

Chatteris butchers pork pies with mustard mayonnaise
Lemon and dill fishcakes with tartare sauce
Cheese and onion quiche with rocket and balsamic
Homemade sage and onion sausage rolls with apple sauce
Cheddar and mozzarella cheese croquettes with spiced tomato chutney
Chicken thigh skewers with sweet chilli glaze
Homemade chocolate brownie
Carrot cake
Homemade scones with jersey cream and strawberry jam

Mixed sandwiches, served on thick white or granary bread;
*Smoked salmon and crème fraiche; Roast beef and horseradish
Egg mayonnaise and cress; Bacon, brie and cranberry jam
Cheddar cheese and red onion chutney*

ADD: Triple-cooked hand cut chips, £2.95 per person

Drink Recommendations:

Tea / Filtered coffee	£3.95 per person
Prosecco Spumante Extra Dry, Ca' di Alte. Veneto, Italy	£35.00
2019 Rathfinny Estate Classic Cuvée. Sussex, England	£49.95
2019 Rathfinny Estate Rosé. Sussex, England	£53.00
Charles Heidsieck Brut Réserve. Champagne, France	£75.00
Bottles of beer; Peroni / Corona	£3.95
Pimms and Lemonade; glass / jug	£5.50 / £25.00
Filtered still and sparkling water is free of charge	

Please also see our wine list for further selections; we will be happy to make any recommendations.