



FUNCTIONS & EVENTS AT THE ELM

Host your next event at The Elm, where warm hospitality meets refined style. From elegant sit-down dining to relaxed, informal celebrations, we specialise in beautifully catered events for both corporate and private occasions. With a selection of distinctive indoor and outdoor spaces, and thoughtfully curated packages to suit gatherings of all sizes, The Elm offers a versatile and memorable setting tailored to your event.

GROUP DINING 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 list 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 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; Pangrattato 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 finger food list below, £19.95 per person | Additional items or sandwiches can be added for £3.50 per person

Lemon and dill fishcakes with tartare sauce
Cheese and onion quiche with rocket
Homemade sage and onion sausage rolls with apple sauce
Chicken thigh skewers with sweet chilli glaze
Red Leicester and Gruyère Gougères
Homemade chocolate brownies
Carrot cake with cream cheese icing
Homemade scones with Jersey cream and strawberry jam

Mini prawn cocktail on gem lettuce | £2.50 supplement per person
Burtons Sliders, Monterey Jack, sriracha mayo on brioche | £2.50 supplement per person

Mixed sandwiches, served on thick white or granary bread;
Smoked salmon and crème fraîche
Ham and English mustard
Egg mayonnaise and cress
Bacon & brie with cranberry jam
Cheddar cheese and red onion chutney
Chicken and pesto

ADD: Homemade salted crisps | £2.95 per bowl

Recommended drinks;

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
Pimm's and lemonade; glass jug	£5.50 £25.00
Filtered still and sparkling water is free of charge	

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