



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, to fully inclusive party packages, 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.

CANAPES | Choose 3 from the list below, £8.95 per person, additional canapes can be added for £3 per person

Sage and Onion sausage rolls
Carbonara croquettes
Sweet chili chicken skewers
Hash browns, sriracha mayo
Ham hock, piccalilli, sourdough
Parmesan stuffed chestnut mushrooms
Char-grilled Prawn skewer, salsa verde
Buttermilk harissa Calamari
Chicory, blue cheese, walnut, pear
Smoked salmon, potato Bilini, creme fraiche

GROUP DINING MENU | £45 Per Person, choose 2 options per course for guests to choose from

Chicken liver parfait, house chutney, toasted sourdough
Roast celeriac soup, celeriac crisp, parsley oil
Smoked salmon, dill and horseradish crème fraiche
Panko breaded braised beef, celeriac & horseradish purée, pickled radishes, chimichurri
Cheddar cheese croquettes, tomato chutney, chive emulsion, Parmesan
Breaded tiger prawn Caprese salad, mozzarella, tomatoes, red onion, rocket, basil and balsamic oil

Pan Roasted Chicken supreme, roast potatoes, buttered hispi cabbage, roasted carrot, chicken jus
Oven Baked pollock fillet, white wine cream sauce, buttered new potatoes, samphire
Wild mushroom Risotto, pan roasted king oyster mushroom, rocket, parmesan crisp
Char-grilled Pork collar steak, garlic parmentier potatoes, apple purée, grilled tenderstem, calvados sauce
Crayfish tagliatelle with Garlic, chili & lemon, Brancaster mussels, parsley
Char-grilled Celeriac steak, celeriac purée, buttered greens beans, feta salad

Sticky toffee pudding, toffee sauce, vanilla ice cream
Crème Brûlée, blood orange sorbet
Red wine poached pear, granola, blackberry sorbet
White Chocolate marquise, dark chocolate bark, raspberry compote
Apple strudel, vanilla custard, apple crisp
Pavlova, mixed berry compote, Chantilly cream

LUXURY DINING MENU | £65 Per Person, choose 2 options per course for guests to choose from

Venison carpaccio, stout pickled onions, rocket, parmesan
Burnt butter cauliflower ravioli, spinach & basil purée, Romanesco florets
Sriracha and buttermilk calamari, samphire, black garlic ketchup

Seared Duck breast, duck fat fondant potato, braised chicory, padron peppers, red currant jus
Pan-roasted lamb rump, dauphinoise potato, grilled artichokes, roast courgettes, chimichurri
Oven baked tandoori trout, turmeric crushed potatoes, pickled fennel, charred leek, tikka masala sauce

Three British cheeses, house chutney, crackers, grapes, apples
Chocolate Carpathian cake, macerated cherries, Morello cherry ice cream
Lemon Assiette; Lemon tart, limoncello sorbet, burnt lemon posset

SMASH BURGERS | All with; double smashed beef patty, American cheese, toasted brioche bun | £12.50 per person

Select 2 burger types for your guests to choose from

Classic American – crispy onions, mustard, ketchup

PBJ – peanut butter, strawberry jam

Triple Cheese – Monterey jack, halloumi, sweet chili sauce

BBQ Pulled Pork – pulled pork, pork puffs, barbecue sauce

Italian Job – Mozzarella, mortadella, pesto

Blue Burger – Blue cheese, portobello mushrooms

LOADED FRIES | £8.50 per person

Select 2 loaded fries types for your guests to choose from

Sriracha mayonnaise, spring onion, crispy shallots

Cheddar cheese sauce, jalapeños, spring onion, crispy shallots

Blue cheese sauce, Monterey Jack cheese, spring onions, crispy shallots

Chipotle chicken, mayonnaise, potato puffs

BBQ pulled pork, spring onion, crispy, pork puffs

Beef brisket, chimichurri, mozzarella

BBQ MENU | Choose 3 meats and 3 sides from the list below, £24.95 per person

Additional items can be added for £5.95 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 tiger prawn kebabs

SIDE DISHES | Mini roasted potatoes; Tomato & basil pasta salad; Rocket and radicchio salad;

Homemade coleslaw; Creamy potato salad; Caesar salad; Caprese salad

Sauces; Tomato Ketchup; English Mustard; Mayonnaise; Barbecue

HOG ROAST MENU | £18.95 per person; please choose 3 side dishes to go alongside your hog

Pork loin, shoulder and pulled belly, slow-roasted to perfection; served in a homemade soft brioche buns

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

SIDE DISHES | Mini roasted potatoes; Tomato & basil pasta salad; Rocket and radicchio salad; Homemade coleslaw; Creamy potato salad; Caesar salad; Caprese salad
Sauces; Tomato Ketchup; English Mustard; Mayonnaise; Barbecue

FINGER FOOD BUFFET MENU | Choose 4 sandwich fillings and 5 options from the finger food list below, £22.95 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 chili 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

FULL AFTERNOON TEA MENU | £24.95 per person, served with unlimited cafetière tea and coffee

Sandwiches & Savoury;

Honey glazed ham and tomato ; Roast beef and horseradish remoulade
Cheddar & red onion marmalade; Smoked salmon, dill & horseradish crème fraîche

Homemade sage and onion sausage rolls, apple sauce | Mini prawn cocktail on gem lettuce

Scones & Sweet;

Fruit scones, Jersey cream, strawberry jam;
White chocolate blondie; Carrot cake,
Cream cheese frosting; Chocolate and pistachio tart

SHAWARMA WRAPS | All served on toasted laffa wraps, with lettuce, tomato and fresh onion | £18.95 per person

Select 2 shawarma types for your guests to choose from, plus 3 sides to go alongside;

Chipotle chicken, nduja sausage, garlic mayonnaise
Lamb shoulder, minted chimmicuri, feta cheese
Grilled Halloumi, spinach, tahini sauce
Roasted beef, peppercorn sauce, blue cheese
Turkey, bacon, curried mayonnaise
Sumac Hummus, roasted sweet peppers, courgettes

SIDE DISHES | Mini roasted potatoes; Tomato & basil pasta salad; Rocket and radicchio salad;
Homemade coleslaw; Creamy potato salad; Caesar salad; Caprese salad
Sauces; Tomato Ketchup; English Mustard; Mayonnaise; Barbecue

Recommended drinks;

Tea Filtered coffee	£3.95 per person
Prosecco Spumante Extra Dry, Ca' di Alte. Veneto, Italy	£36.00
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	£4.50
Pimm's and lemonade; glass jug	£5.50 £25.00

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