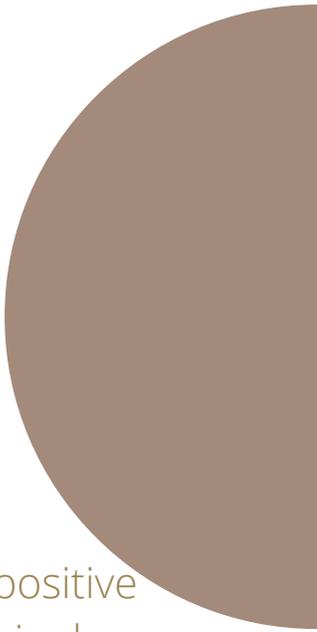


FOUR      
ELEMENTS

---



## ABOUT US.....

---

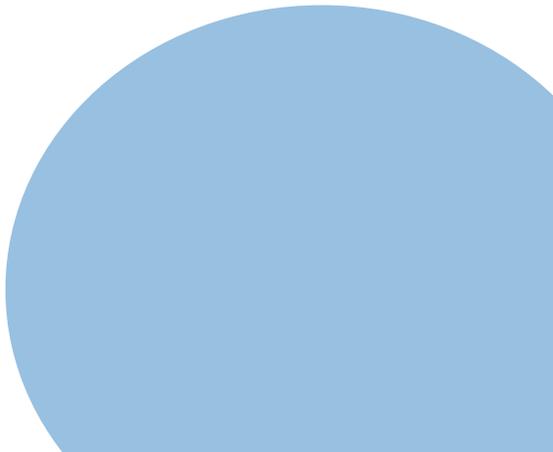
Thank you for taking the time to read our brochure.

With over 45 years of experience under our aprons we are positive we can collaborate with you to make the most memorable big day.

We are lucky to have worked all over the world, in 5 star and Michelin kitchens, alongside some amazing chefs.

We are committed to using the freshest of ingredients. We have a long standing relationship with the best suppliers, who enable us to source the freshest and finest produce that the South West has to offer. Whether it be a 3 course formal meal or a relaxed, free flowing feast, our aim is to provide outstanding food and service at each event, creating culinary memories for you and your guests that last long after your event.

Andy & Ben



## WEDDING PACKAGE

### WEDDING PACKAGE GOLD

#### CANAPÉS

*Three of your choice*

- Scallops Wrapped in Bacon
- Smoked Salmon, Quail Egg & Exmouth Caviar
- Crab & Lobster Tartlets
- Vegetable Samosa
- Seared Beef Carpaccio on Toast
- Lamb & Apricot Cones
- Chicken Liver Parfait
- Wild Mushroom & Tarragon Quiche
- Roasted Squash and Blue Cheese Bruschetta
- Tomato, Basil & Ricotta Cones

#### ON THE TABLE

*Freshly Baked Selection of Bread  
Butter & Oils*

#### TO START

*We recommend you pick one*

##### Meat Board

Selection of Local Cured & Dried Meats, Pickles & Breads

##### Fish Board

Selection of Home Smoked & Cured Fish, Pickles & Breads

##### Mixed Mezze Board

Lamb Kofta, Spinach Pie, Olives, Tzatziki, Aubergine Dip & Flatbreads

##### Tapas Selection

Ham and Cheese Fritters, Patatas Bravas, Spanish Omelette, Mackerel Escabeche

#### MAIN EVENT

*Choose one for all your party or a pre order 4 weeks before event*

- Slow Roasted Devon Dexter Sirloin
- Slow Roasted Saddle of Lamb
- Whole Roasted Gilt Head Bream
- 1/2 Salcombe Lobster & Garlic Butter
- Roasted Squash Chickpea & Moroccan Spice

Served with Seasonal Vegetables & Potatoes

#### TO FINISH

*Choose one for all your party or a pre order 4 weeks before event*

- Chocolate Tart, Honeycomb & Clotted Cream
- Vanilla Panna Cotta & Caramel Bananas
- Sticky Toffee Pudding & Toffee Sauce
- Selection of West Country Cheese & Chutney

#### THE FINAL TREAT

*Handmade Chocolate Truffles  
Selection Petit Fours  
Tea & Coffee*





## WEDDING PACKAGE

### WEDDING PACKAGE SILVER

#### CANAPÉS

*three of your choice*

- Salmon Gravadlax, Cream Cheese Blini
- Crab, Lobster & Avocado Cones
- Smoked Salmon & Soft Quail Eggs
- Cauliflower Pakoras
- Chicken Liver Parfait on Walnut Bread
- Black Pudding Scotch Eggs
- Duck & Plum Cones
- Cream Cheese Chilli Puffs
- Tomato & Feta Bruschetta
- Mushroom Tarts



#### ON THE TABLE

*Freshly Baked Selection of Bread  
Butter & Oils*

#### TO START

*Choose one for the whole party or a pre order 4 weeks prior  
to the day*

- Cornish Mussels, Cider, Leek and Bacon
- Smoked Mackerel, Pickled Red Onions & Toasted Sourdough
- Tomato and Sweet Potato Soup, Goats Cheese Fritters
- Ham Hock Terrine, Piccalilli & Crisp Bread

#### MAIN EVENT

*Choose one for all your party or a pre order 4 weeks before*

- Smoked 7 Day Cured Pork Belly
- Braised and Slow Roasted Brisket of Beef
- Pan Fried Fillets of Seabass
- Vegetable Cannelloni, Garlic Bread

*Served with Seasonal Vegetables & Potatoes*

#### TO FINISH

*Choice one for all your party or a pre order 4 weeks before event*

- Chocolate Brownie & Cornish Clotted Cream
- Eton Mess
- Pear & Almond Tart with Vanilla Cream

#### THE FINAL TREAT

- Chocolate Truffles
- Petit Fours
- Tea & Coffee





## WEDDING PACKAGE

### WEDDING PACKAGE BRONZE

#### CANAPÉS

*Three of your choice*

- Trout Pate on Wholemeal Croutons
- Salmon & Spring Onion Tart
- Bacon & Blue Cheese Frittata
- Onion Bhaji
- Chicken Satay Skewer
- Tomato & Mozzarella Skewer
- Mushroom & Tarragon Pie

#### ON THE TABLE

*Freshly Baked Selection of Bread  
Butter & Oils*



#### TO START

Choose one for the whole party or a pre order 4 weeks prior to the day

- Smoked Mackerel Pate
- Sweet Pickled Red Onions & Toasted Sourdough
- Tomato and Sweet Potato Soup, Goats Cheese Fritters
- Ham Hock Terrine, Piccalilli & Crisp Breads

#### MAIN EVENT

Choose one for all your party or a pre order 4 weeks before

- Slow Roasted Citrus Chicken
- Spiced Leg of Lamb
- Wood Roasted Hake
- Cornish Mussels, White Wine, Onion & Garlic
- Tomato & Parmesan Stuffed Courgette

Served With Seasonal Vegetables & Potatoes



#### TO FINISH

Choose one for all your party or a pre order 4 weeks before event

- Chocolate Pot & Coffee Cream
- Lemon Posset & Raspberries
- Bakewell Tart & Lemon Cream

#### THE FINAL TREAT

- Chocolates
- Mints
- Tea & Coffee

# WEDDING

## PICK & MIX

### CANAPÉS

Mackerel Paté on Wholemeal Croutons  
Salmon & Spring Onion Tart  
Bacon & Blue Cheese Frittata  
Onion Bhaji  
Chicken Satay Skewer  
Tomato & Mozzarella Skewer  
Mushroom & Tarragon Pie

Salmon Gravavlax, Cream Cheese, Blini  
Crab, Lobster & Avocado Cones  
Smoked Salmon & Soft Quail Eggs  
Cauliflower Pakoras  
Chicken Liver Parfait on Walnut Bread  
Black Pudding Scotch Eggs  
Duck & Plum Cones  
Cream Cheese Chilli Puffs  
Tomato & Feta Bruschetta  
Mushroom Tarts

Scallops Wrapped in Bacon  
Smoked Salmon, Quail Egg & Exmouth Caviar  
Crab & Lobster Tartlets  
Vegetable Samosa  
Seared Beef Carpaccio on Toast  
Lamb & Apricot Cones  
Chicken Liver Parfait  
Wild Mushroom & Tarragon Quiche  
Roasted Squash and Blue Cheese Bruschettaones

### SHARING BOARDS

#### *Meat Board*

*Selection of Local Cured & Dried Meats, Pickles & Breads*

#### *Fish Board*

*Selection of Home Smoked & Cured Fish, Pickles & Breads*

#### **Mixed Board**

Local Meats, Cured Fish, Cheese, Pickles & Bread

#### **Mixed Meze Board**

Lamb Kofta, Spinach Pie, Olives, Tzatziki, Aubergine Dip & Flatbreads

#### **Tapas Selection**

Ham and Cheese Fritters, Patatas Bravas, Spanish Omelette, Mackerel Escabeche

#### **Asian Mixed Board**

Prawn Toast, Vegetable Spring Rolls, Black Bean Chicken Wings & Dips

#### **Indian Mixed Boards**

Vegetable Samosa, Onion Bhaji, Cauliflower Pakora & Dips





## WEDDING

### TO START

Beetroot and Plymouth Gin Gravavlax, Pickles,  
 Summer Vegetables & Pea Shoots  
 Roasted Beetroot & Feta Bruschetta  
 Chicken Liver Parfait, Devon Apple Chutney &  
 Toasted Brioche  
 Smoked Mackerel Pate, Sweet Pickled Red Onions &  
 Toasted Sourdough  
 Tomato & Sweet Potato Soup, Goats Cheese Fritters  
 Ham Hock Terrine, Piccalilli & Crisp Breads  
 Baked Filo Goat's Cheese, Tomato & Sweet Pickled  
 Radish  
 Crab Arancini , Orange & Tarragon Salad  
 Prawn & Crayfish Cocktail Gem Lettuce, Marie Rose  
 Sauce  
 Beef Carpaccio Rocket, Parmesan, Olive Oil,  
 Capers  
 Courgette & Spinach Fritters, Tomato & Chilli Salsa

### THE MAIN EVENT

#### Meat

*Slow Roasted Citrus Chicken, Buttery Mash, Spiced Squash Puree, Red Wine Jus,  
 Smoked 7 Day Cured Pork Belly & Dauphinoise Potatoes, Confit Tomato, Garlic  
 & Herb Butter*  
 Braised & Slow Roasted Brisket of Beef Potato Fondant, Creamed Savoy  
 Cabbage, Pink Peppercorn Sauce  
 Duo Of Lamb- Braised Shoulder & Roast Cutlet, Celeriac Puree, Braised Red  
 Cabbage, Rosemary Jus  
 Roasted Breast Of Duck, Roast Potato, Honey Roasted Figs, Madeira jus  
 Breast of Guinea Fowl, Roasted Garden Vegetables, Beetroot Puree, Finished  
 With Sherry Jus  
 Fillet of Beef Wellington, Potato Dauphinoise, Heritage Carrots

#### Fish

Harissa Monkfish, Saffron & Tomato Risotto  
 Wood Roasted Hake, Roasted New Potatoes, Asparagus & Peas  
 Cornish Mussels, White Wine, Onion, Garlic  
 Cornish Mussels. Cider, Leek and Bacon  
 Pan Fried Fillets of Seabass, Squid Ink Spaghetti  
 Fillet of Gilt Head Bream, Fondant Potato, Buttered Asparagus, Tomato and  
 Basil Vinaigrette  
 Whole Salcombe Lobster, Minted New Potatoes & Garden Leaf Salad  
 Dressed Salcombe Crab, Slaw Salad & Home Baked Bread

#### Vegetarian

Vegetable Cannelloni, Garlic Bread  
 Roasted Squash, Chickpea & Moroccan Spice  
 Roasted Spiced Cauliflower Wedges  
 Tomato & Parmesan Stuffed Courgette, Soft Herb & Pea Risotto £14  
 Niçoise Salad & Vegetables Tempura  
 'Greek Salad' Marinated Feta, Plum Tomatoes, Cucumber, Red Onions, Olives &  
 Oregano Dressing  
 Goats Cheese & Red Onion Pizza, Sun Blushed Tomatoes, Basil & Rocket

## WEDDING

### SIDES & SALADS

*Chickpea & Apricot Tagine*

*Five Bean Chilli*

*Element Fries*

*Greek Salad*

*Summer Cracked Wheat Salad*

*Element Seasonal Slaw*

*Beetroot & Potato Salad*

*Chef's Salad*

*Roasted Vegetables*

*Gratin Dauphinoise Potato*

### SWEETS

*Chocolate Brownie & Cornish Clotted Cream*

*Mixed Berry Eton Mess*

*Pear & Almond Tart & Vanilla Cream*

*Lemon Posset & Raspberries*

*Vanilla Panna Cotta & Caramel Bananas*

*Selection of West Country Cheese & Chutney*

*Salted Caramel Cheesecake White Chocolate Sauce,  
Pop Corn*

*Triple Chocolate Fudge Cake Vanilla Ice Cream*

*Lavender Crème Brulee Shortbread Biscuit*

*Sticky Toffee Pudding, Caramel Sauce & Honeycomb  
Ice Cream*

### POST DINNER

*Handmade Chocolate Truffles*

*Selection of Petit Fours*

*Tea & Coffee*





## EVENING FOOD

### STREETFOOD

#### Hot Smoked Mackerel

Hot Smoked Mackerel, Toasted Garlic Sourdough & Tomatoes

#### North African Spiced Leg of Lamb

Slow Roasted Leg of Lamb, Apricot & Chickpea Tagine

#### Slow Roasted Pork Belly

Five Bean Chilli & Chive Sour Cream

#### Element Nachos

Tortilla Chips, Five bean Chilli, Sour Cream &, Jalapeño

#### Fully Loaded Burger

Pulled Pork & Devon Dexter Burger, Bacon & Cheese, Tomato served in a Toasted Brioche Bap

#### Mussels -Bacon, Leek and Cider

#### Element Fries

French Fries Topped with Thermidor Sauce, Bacon Jam and Tomato Salsa

### FISH & CHIPS

Battered Cod/ Haddock or Hake and Chips  
Small | Medium | Large

#### Elements Fish Cake Brioche Roll

Salmon & Crab Cake, Crisp Gem Lettuce, Sliced Tomato & Tartar Sauce

#### Element Fish Dog

Whiting Fish Fingers, Lettuce, Cucumber & Tartar Sauce

#### Sides

Sweet Potato Fries, Chunky Chips,  
Minted Mushy Peas, Curry Sauce, BBQ Baked Beans & Gravy



### HOG ROAST

#### Roast Pork Roll

Roasted Pork From Our Homemade Wood Barrel Smoker,  
Crispy Crackling, Stuffing & Apple Sauce

#### Pulled Brisket of Beef Ciabatta

Roasted Boned & Rolled Beef Cooked In Our Homemade  
Wood Barrel Smoker, Horseradish & Water Cress

#### Lamb Gyros Wrap

Shoulder of Lamb Roasted in Our Homemade Wood  
Barrel Smoker, Lettuce, Tomato & Tzatziki

#### Sides Served With all

Slaw Salad, Potato Salad, Leaves, Pickles & Relish





## WEDDING

### EXTRA TOUCHES

#### EQUIPMENT HIRE

- Full Set Plate Hire £5per person
- Cutlery Hire £2.50pp
- Glass Hire £5pp
- Cake Stand & Knife £25
- Chair Covers (p/a)
- Tables Round (p/a)
- Tables Trestle (p/a)
- Chairs (p/a)
- Drinks Cooler (p/a)
- Full Bar Set up (p/a)

#### MENU TASTING AT OUR HQ

*Struggling on what to chose? Why not come to our "Chefs Dinning Room" at our Four Elements HQ in Plymouth, and let us help you make your selection that bit easier, Please contact us for more information.*



#### HIRE OUR STAFF

##### Waiting Staff

We will set up every thing for you and your guests from the table cloth to the wedding favours. We will also remove all the mess so you have no hidden jobs the following day  
£20(per Hour)

##### Bar Staff

We have highly experienced bar staff to provide your drinks with all your needs. From setting up the bar to clearing away the dirty glasses our staff will have it covered  
£20 (p/h)

##### Cocktails Staff

We have 2 very experienced cocktail waiters for you to provide that extra touch to your guests with a wide selection of cocktails to start or finish any party with style.  
£25 (p/h)

#### DEPOSITS AND PAYMENTS

##### Travel

If your venue is within 15 miles of our HQ there will be no travel fee, For any venues outside this range we charge a fee of 80p per mile extra to bring our team and equipment to you.

##### Deposit

To secure your date we ask for 25% deposit of your proposed quote to reserve your special day with Four Elements Catering .

##### Full Payment

We require full payment for your event 6 weeks prior to the date

