

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

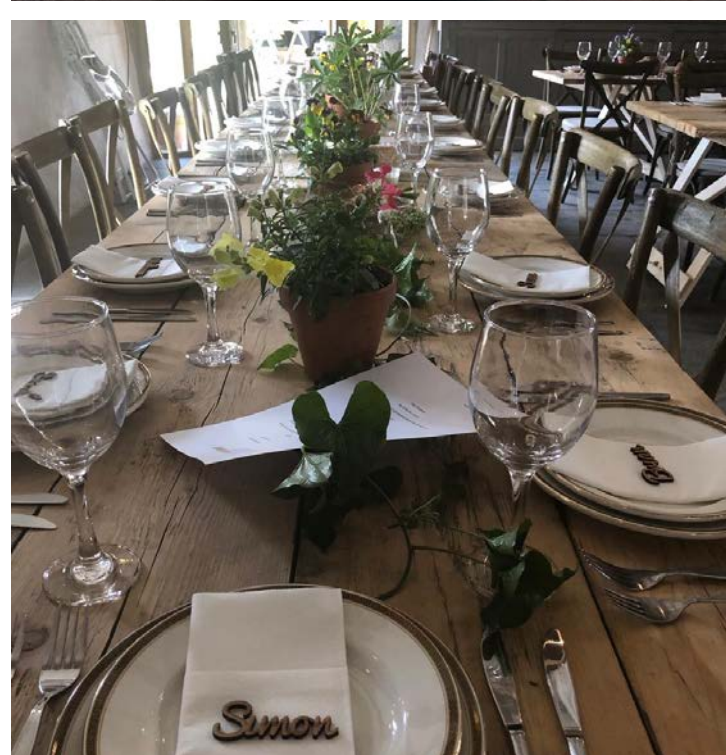
Choose one for all your party or a pre order 4 weeks before event

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 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



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 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

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

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 Mezze 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 Gravadlax, 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

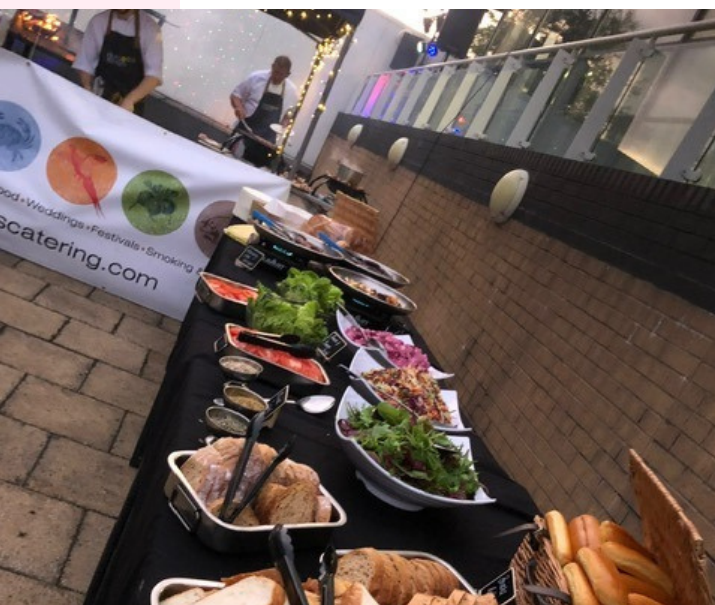
Roasted Boned & Rolled Beef Cooked In Our Homemade
Wood Barrel Smoker, Horseradish & Water Cress

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