



CANAPES

WE RECOMEND YOU SELECT BETWEEN 3-5 CANAPES FOR YOUR PARTY.
CHOICES MAY BE DEPENDANT ON THE VENUE & EQUIPMENT AVAILABLE TO
OUR KITCHEN TEAM.

Smoked Mackerel Paté on Wholemeal Croutons

Smoked Salmon & Spring Onion Tart

Bacon & Devon Blue Cheese Frittata

Crispy Onion Bhaji & Onion Chutney

Chicken Satay Skewer & Dipping Sauce

Tomato & Mozzarella Skewer

Smoked Salmon & Soft Quail Eggs

Cauliflower Pakoras, Mint Yoghurt

Chicken Liver Parfait on Walnut Bread

Black Pudding Scotch Eggs

Honey Glazed Pig in Blanket

Confit Duck & Soya Sauce Cones

Tomato & Feta Bruschetta

Mini Westcountry Sausage Rolls

Glazed Mini Chorizo on a Stick

Roasted Squash & Blue Cheese Bruschetta

Local Scallops Wrapped in Bacon

Asparagus wrapped in Parma Ham

Crab & Haddock Scotch Egg

Honey Glazed Pig in Blanket

Smoked Salmon, Egg & Caviar on Blini

Salmon Gravavlax, Cream Cheese, Blini

Crab, Lobster & Avocado Cones

Confit Duck & Soya Sauce Cones

Devon Crab & Salcombe Lobster Tart

Vegetable Samosa & Sweet Chilli Sauce

Seared Beef Carpaccio, Rocket & Capers on Toast

Mini Yorkshire Puddings & Roast Beef

Mushroom & Tarragon Quiche

Roasted Squash & Blue Cheese Bruschetta

Mini Devon Beef Sliders & Cheddar Cheese





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

GRAZING CONES

A RELAXED WAY OF COMBINING CANAPES AND STARTERS FOR THOSE GUESTS WHO PREFER NOT TO BE SAT DOWN FOR TOO LONG.

SELECT UP TO 5 ITEMS

Tempura Courgette
Panko Chicken Fillets
Charred Chilli & Lime
Halloumi
Sticky Ribs
Mini Fish Goujons
Skin-on Fries
Charcuterie Skewers

Nacho chips
Kettle crisps
Popcorn
Pretzels
Breadsticks
Flat Breads

Mini Scones
Macarons
Mini Eclairs
Spiced Flapjack Bites
Chocolate Truffles
Fruity Skewers
Honeycomb Shards





STARTERS

THESE DISHES ARE SUITABLE FOR VENUES THAT HAVE A FIXED FULLY EQUIPPED KITCHEN AVAILABLE, THEY CAN BE ADJUSTED TO WORK IN OTHER SETTINGS, WE RECOMMEND YOU PICK UP TO THREE DISHES FOR YOUR GUESTS TO PRE ORDER

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

Smoked Salmon, Lemon & Dill Creme Fresh


West Country Pate, Onion Marmalade & Toasted Bread

Smoked Trout Salad with Watercress & New Potato Salad

Goats Cheese & Caramelised Onion Tart

Confit Duck Leg, Asian Slaw Salad & Chilli & Soy Dressing

Seared Scallop, Braised Pork Belly & Red Cabbage Tart Tatin





MAINS

THESE DISHES ARE SUITABLE FOR VENUES THAT HAVE A FIXED FULLY
EQUIPPED KITCHEN AVAILABLE

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

Braised Shoulder Lamb, Mashed Potato, 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, Game Chips, 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 & Bread

Cornish Mussels. Cider, Leek and Bacon & Bread

Pan Fried Fillet of Sea Bass, 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 Market

Dressed Salcombe Crab, Slaw Salad & Home Baked Bread

Vegetarian

Vegetable Cannelloni, Garlic Bread

Roasted Squash, Chickpea & Moroccan Spice


Roasted Spiced Cauliflower Wedge & Warm Mixed Grain Salad

Tomato & Parmesan Stuffed Courgette, Soft Herb & Pea Risotto

Niçoise Salad & Vegetables Tempura

Greek Salad-Marinaded Feta, Plum Tomatoes, Cucumber, Red Onions & Oregano Dressing

Goats Cheese & Red Onion Pizza, Sun Blushed Tomatoes, Basil & Rocket





MAINS - FAMILY STYLE

THESE DISHES ARE SUITABLE FOR VENUES THAT DO NOT HAVE A FIXED
KITCHEN AND WE HAVE TO PROVIDE EQUIPMENT

Meat

Slow Roasted Citrus Chicken
Smoked 7 Day Cured Pork Belly
Braised & Slow Roasted Brisket of Beef
Braised Shoulder of Lamb
Roasted Breast Of Duck
Breast of Guinea Fowl
Sirloin of Beef

Fish

Harissa Monkfish
Wood Roasted Hake
Pan Fried Fillet of Sea Bass
Fillet of Gilt Head Bream
Roasted Cod
Herb Roasted Salmon
Whole Salcombe Lobster

Veg

Roasted Squash
Roasted Spiced Cauliflower Wedges
Roasted Hasselback Courgette

Sides

Greek Salad
Summer Cracked Wheat Salad
Element Seasonal Slaw
Beetroot & Potato Salad
Tahini Dressed Green Beans
Carrots, Harissa & Pomegranate
Freekeh Grain with Feta
Chef's Salad
Chickpea & Apricot Tagine
Five Bean Chilli
Roasted Vegetables
New Potato with Mint & Sea Salt
Hasselback Potato





AFTERNOON TEA

THIS STYLE IS IDEAL FOR ALL SETTINGS WITH LIMITED EQUIPMENT.
ALL THE SERVEWEAR CAN BE HIRED FROM OURSELVES
WE OFFER A LAY & LEAVE SERVICE FOR AFTERNOON TEA.

MINIMUM OF 30 GUESTS.

Traditional

SANDWICHES

Ham with Grain Mustard Mayonnaise
Cheddar Cheese with Chutney
Cucumber with Cream Cheese
Egg Mayonnaise & Watercress on Brioche

SCONES & PASTRIES

Freshly Baked Raisin & Plain Scones
Cornish Clotted Cream & Preserve

Cakes

Lemon Drizzle
Chocolate Cake
Victoria Sponge

Four Elements High Tea

Tier One


Salmon Gravlax Bruschetta
Cheese & Chutney Sandwich
Egg Mayonnaise Sandwich

Tier Two

Quails Egg Scotch Egg
Cheese & Onion Quiche
Pigs in Blankets
Vegetable Samosas

Tier Three

Fruit & Plain Scones, Clotted Cream &
Strawberry Jam
Salted Caramel Brownie
Fruit Tarts
Macarons





DESSERTS

Chocolate Brownie & Cornish Clotted Cream
Mixed Berry Eton Mess
Pear & Almond Tart with Vanilla Cream
Lemon Posset & Raspberries
Vanilla Panna Cotta & Caramel Bananas
Selection of West Country Cheese & Chutney
Salted Caramel Cheesecake, White Chocolate Sauce & Popcorn
Triple Chocolate Fudge Cake Vanilla Ice Cream
Lavender Crème Brûlée, Shortbread Biscuit
Sticky Toffee Pudding, Caramel Sauce & Honeycomb Ice Cream


DESSERT SHARING

<i>Chocolate Brownie</i>	<i>Chocolate Cheese Cake</i>
<i>Eton Mess</i>	<i>Apple Tart Tatin</i>
<i>Pear & Almond Tart</i>	<i>Coffee & Chocolate Opera Cake</i>
<i>Vanilla Panna Cotta</i>	<i>Chocolate Shortbread Cake</i>
<i>Salted Caramel Cheesecake</i>	<i>Raspberry Crumble Tart</i>
<i>Chocolate Fudge Cake</i>	<i>Lemon Drizzle</i>
<i>Crème Brulee</i>	<i>Toffee Apple Crumble Tart</i>
<i>Lemon Tart</i>	<i>Chocolate & Pear Tart</i>

Select 3 dishes all served with selection of truffles, hand made macarons, local berries and edible flowers

EXTRAS

Served Tea & Coffee
Tea & Coffee Station
Selection of Truffles
Selection Macarons
Truffles & Macarons
Selection of Biscuits £





STREET FOOD & BBQ'S

KEEP YOUR PARTY GOING ALL EVENING INTO THE EARLY HOURS BY
FUELING YOUR GUESTS TO KEEP THEM ON THE DANCE FLOOR
MINIMUM SPEND REQUIRED*

Street food

North African Lamb Tagine
Squash & Chickpea Tagine
Fully Loaded Burger
Element Fried Chicken Burger
Vegan Earth Burger
Classic Hot Dog
Falafel Dog
Element Fish Dog
Chili Dog

Slow Roasted Pork Belly
Element Nachos
Loaded Meaty Nachos
Elements BLT Roll
Cauliflower Curry
Element Fries
Elements Fish Cake Brioche Roll
Falafel Dog
Element Fish Dog
Soft Shell Open Taco from

Barrel Roasted Over Wood & Coal

Roast Pork Roll
Crackling, Stuffing & Apple Sauce

Pulled Brisket of Beef Ciabatta
Horseradish & Water Cress

Lamb Gyros Wrap
Lettuce, Tomato, Fries & Tzatziki

Stuffed Squash
Roasted Squash, Chickpea & Moroccan
Spice, Mint Yoghurt Dressing

Cauliflower Wedge
Roasted Spiced Cauliflower Wedge, Roasted
Red Peppers & Chermoula Dressing

Add Sides for
Slaw Salad, Potato Salad, Leaves, Pickles &
Relish





BUFFET

THIS MENU IS DESIGNED TO BE DROPOED OFF ON ECO FRIENDLY
SERVEWEAR OR CAN BE SET UP AS SHOW STOPPING DRESSED BUFFET

MINIMUM OF 25 GUESTS

Cold Cuts

Local Cured Meats

Roast Topside of Beef

Roast Loin of Pork

Beetroot & Gin Gravadlax

Smoked Mackerel

Sandwiches

Roast Beef, Mustard & Watercress

Roast Pork, Apple and Stuffing

Coronation Chicken

Egg Mayonnaise & Cress

Cucumber & Cream Cheese

Cheddar & Chutney

Pastry and Pies

Pork and Fennel Sausage Rolls

Mini Handmade Cornish Pasties

Hand Raised Pork Pie

Chicken and Apricot Filo Bites

Blue Cheese and Leek Tart

Mushroom and Tarragon Quiche

Salads

Seasonal Slaw Salad

Potato Salad

Greek Salad

Dressed Leaves

Desserts


Chocolate Brownie

Carrot Cake

Lemon and Lime Drizzle Cake

Lemon Posset

Strawberry Eton Mess





BUFFET

THIS MENU IS DESIGNED TO BE DROPPED OFF ON ECO FRIENDLY SERVEWEAR

MINIMUM OF 25 GUESTS

MENU A


Cheese & Chutney Sandwiches
Coronation Chicken Wrap
Tuna Mayo Rolls
Sausage Roll
Potato Salad
Mixed Leaf Salad
Kettle Crisps

MENU B

Glazed Ham Sandwiches
Duck & Plum Sauce Wrap
Prawn Mayo Rolls
Mini Cornish Pasty
Coleslaw
Mixed Leaf Salad
Tortilla Crisps

MENU C

Roast Beef Sandwiches
BBQ Pork Wrap
Crab Mayo Rolls
Melton Mowbray Pork Pie
Pasta Salad
Mixed Leaf Salad
Breadsticks & Dips





BAR HIRE

KEEP YOUR PARTY HYDRATED WITH OUR SELECTED PACKAGES

Trailer

We have a converted Richardson Rice trailer bar. It can be brought to your desired location to help you and your guests celebrate in style. Our trailer is fully fitted with everything you need to run your bar from fridges to cocktail shakers.

Bill's Bar

Our handmade, wooden 2 metre bar that can be set up in most locations.

Types of Bar Hire

Free Bar-Host Pay

You can hire our mobile bar, fully stocked & staffed including all bar stock and sundries. To use our free bar service, there must be a minimum of 100 guests and a minimum spend of £1200. A refundable deposit of £1200 is requirements to cover the minimum spend

The Pay Bar - Guests Pay

This is where the guests pay for their own drinks for the entire event. There must be a minimum of 100 guests and there is a £300 hire fee.

Ultimate Bar Package

We provide you with all the infrastructure that you need for an unlimited bottomless bar.

Custom packages starting from £35 per person.

The Tab Bar - Both Pay

This is where a certain amount of money is credited to the bar, once this runs out, the guests pay for drinks themselves.

Ultimate Bar Package

We provide you with all the infrastructure that you need for an unlimited bottomless bar.

Custom packages starting from £35 per person.

Dry hire

We provide the bar structure and staffing

Trailer- POA

Bill's Bar - POA





EXTRAS & STAFFING

WE MAKE YOUR DAY RUN SMOOTHLY

EQUIPMENT HIRE

Full Set Plate Hire £7 per person

Cutlery Hire £5pp

Glass Hire £7pp

Trailer Hire from £250 may apply

Bar Trailer Hire from £250

Waste Disposal £30

HIRE OUR STAFF

Waiting Staff

We will set up everything for you and your guests from the tablecloth to the wedding favours. We will also remove all the mess so you have no hidden jobs the following day.

£25 (p/h)

Chefs


All our chefs are very experienced working within some of the region's best hotels and restaurants. We all have great passion for local & seasonal ingredients.

£30 (p/h)

Bar Staff (We serve your Drinks)

We have highly experienced bar staff to provide your drinks service with all your needs. From setting up the bar to clearing away the dirty glasses our staff will have it covered.

£35 (p/h)





TRAVEL & T&C'S

Travel Costs

We charge per mile to bring our team to you from our HQ in Plymouth, cars charged at 45p per mile. Vans/trucks 65p per mile and towed Trailers 75p per mile.

Event Planning

We provide all pre event planning & advice to make your day run smoothly which is included in the costs.

Quotes

All our quotes are valid for 30 days.

Deposit and save the day

If you would like to book our services we ask for a 25% deposit to save the date.

Full Payment

Full and final payment is due at 90 days at which point the last changes and amendments can be made.

VAT

All our prices are including VAT.

Terms & conditions

We have a full list of terms and conditions available on request.

