



PRIVATE DINING



WITH

FOUR ELEMENTS
CATERING





FOUR ELEMENTS CATERING





OUR EXPERIENCED TEAM OF CHEFS CAN TAKE OVER ANY KITCHEN TO PROVIDE YOU WITH PREMIUM CATERING FOR ANY INDOORS SERVICE. WE ALSO OFFER FANTASTIC OUTDOOR CATERING OPTIONS, INCLUDING MARQUEE AND FOOD TRAILER CATERING. ALONG WITH OUR CATERERS, OUR WAITING AND BAR STAFF ARE ALSO AVAILABLE TO HIRE FOR A COMPLETE SERVICE.

REGARDLESS OF WHAT KIND OF EVENT YOU HAVE PLANNED, WE ARE READY TO SERVE YOU.



DESIGN YOUR DREAM MENU

EVERYBODY WANTS TO MAKE THEIR PARTY EXTRA SPECIAL WITH THEIR OWN UNIQUE TWIST. WITH OUR BESPOKE MENU OPTIONS, YOU CAN CHOOSE FROM A VARIETY OF DISHES TO CREATE YOUR PERFECT DINNER PARTY.

YOU COULD DECIDE ON A THREE-COURSE MEAL WITH AN ACCOMPANYING ARRANGEMENT OF CANAPÉS, OR DESIGN A DELICIOUS BUFFET TO CATER FOR A RANGE OF TASTES. WHAT ABOUT A SIZZLING HOG ROAST OR MOUTH-WATERING GASTRO STYLE BURGERS? TAKE A LOOK AT OUR PRIVATE DINING & PARTY MENUS TO DISCOVER OUR FULL RANGE OF DINING OPTIONS.




WHETHER YOU WANT A FINE DINING EXPERIENCE OR CASUAL FINGER FOODS, WE WILL TAKE YOUR CULINARY IDEAS AND CREATE AMAZING DISHES THAT WILL LEAVE YOUR GUESTS WANTING MORE.






CANAPÉS

WE RECOMMEND YOU SELECT BETWEEN 3-5 CANAPÉS 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 Bruschett
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





À LA CARTE STARTERS

MINIMUM NUMBERS APPLY

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

Smoked Salmon, Lemon & Dill Creme Fraiche


West Country Pate, Onion Marmalade & Toasted Bread

Smoked Trout Salad with Watercress & New Potato Salad

Goats' Cheese & Caramelised Onion Tart £8.50

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

Seared Scallop, Braised Pork Belly & Red Cabbage Tart Tatin





À LA CARTE MAINS

MINIMUM NUMBERS APPLY

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 Price per lb

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-Marinated Feta, Plum Tomatoes, Cucumber, Red Onions & Oregano Dressing

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





MAINS FAMILY STYLE

MINIMUM NUMBERS APPLY

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 £Market price

Vegetarian

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, Harrisia & Pomegranate
Freekeh Grain with Feta
Chef's Salad
Chickpea & Apricot Tagine
Five Bean Chilli
Roasted Vegetables
New Potato with Mint & Sea Salt
Hasselback Potato





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 Brulee, 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

FINISHING EXTRAS

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





SET MENUS

Exmoor

minimum of 12

Starter

Chicken Liver Parfait, Devon Apple Chutney & Toasted Brioche

Mains

Smoked Pork Belly & Dauphinoise Potatoes, Confit Tomato, Cider Sauce

Dessert

Pear Frangipane Tart & Vanilla Cream

Dartmoor

minimum of 12

Canapés

Mackerel Paté on Wholemeal Croutons
Salmon & Spring Onion Tart
Bacon & Blue Cheese Frittata
Onion Bhaji

To start

Beetroot & Plymouth Gin Gravadlax, Pickles, Summer Vegetables & Pea Shoots

Main

Braised Shank Lamb, Three Root Mash, Braised Red Cabbage, Rosemary Jus

Or

Roasted Hake, New Potatoes, Asparagus & Peas

Dessert

Strawberry & Greek Yoghurt Panna Cotta





TASTING MENUS

River Tavy

minimum of 8

Canapés

Smoked Salmon & Soft Quail Egg

Cauliflower Pakoras

Black Pudding Scotch Eggs

Starter

Hand Dived Scallops, Black Pudding & Peas

Main

Slow Roasted Brisket of Beef, Potato Fondant, Creamed Savoy Cabbage, Pink Peppercorn Sauce

Or

Harissa Monkfish, Braised Saffron & Tomato Rice

Dessert

Lavender Crème Brulee, Shortbread Biscuit

River Dart

minimum of 6

Butterville Tomatoes Bruschetta

Start Bay Scallops Wrapped & Bacon

Beetroot & Plymouth Gin Gravadlax

Creedy Carver Duck, Orange, Cranberry & walnuts

Salcombe Lobster

Devon Dexter Wellington

Cheese Selection

Trio of Dessert





WINE LIST

RED

Les Pierres Bordes Marsanne-Viognier, Pays d'Oc 2022

Navajas Crianza, Rioja 2018

Victory Hotel Australian Shiraz-Cabernet Sauvignon 2022

Mendel Mendoza Malbec 2019

White

Les Pierres Bordes Marsanne-Viognier, Pays d'Oc 2022

Spy Valley Marlborough Sauvignon Blanc 2022

Fiano Colle di Tilio, Janare 2022

Percheron Chenin Blanc-Viognier, Coastal Region 2023

Les Pierres Bordes Marsanne-Viognier, Pays d'Oc 2022

Rose wine

Rosé Duo des Plages, Pays d'Oc 2022

Rui Madeira Beyra Rosé, Beira Interior 2022

Sparkling

Prosecco Brut I Duecento

Nyetimber Brut Classic Cuvée NV

Champagne Bollinger Special Cuvée Brut NV

Fortified Wines

*Fonseca Guimaraens Vintage Port 2008.
Romate Maribel Amontillado Medium Dry*





EXTRAS & STAFFING

WE MAKE YOUR DAY RUN SMOOTHLY

EQUIPMENT HIRE

Full Set Plate Hire £7 per person

Cutlery Hire £5pp

Glass Hire £7pp

Waste Disposal £30

HIRE OUR STAFF

Waiting Staff

We will set up everything for you and your guest, 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.

£55 (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, at 55p per mile

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 4 weeks 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.

