



# BUFFET OR GRAZING BOX

## **Menu A**

*Cheese & Chutney Sandwiches, Coronation Chicken rolls, Tuna Mayo Rolls, Sausage Rolls, Cheese & onion Pin Wheels, Kettle Crisps, Selection of sweet Treats £8, Minimum of 15*

## **Menu B**

*Glazed Ham & Tomato Sandwiches, Egg & Cress Roll, Chicken & Bacon Rolls, Mini Cornish Pasty, Vegan Sausage Rolls, Tortilla Crisp & dips, Selection of Sweet Treats. £9 Minimum of 15*

## **Menu C**

*Beef & Horseradish Sandwiches ,BBQ Pork Rolls ,Hummus & roasted Vegetable Rolls, Melton Mowbray Pork Pie, Vegetable Quiche , Kettle Crisps Breadsticks & Dips, Selection of sweet Treats. £9.50 Minimum of 6*

## **Menu D**

*Beef & Horseradish Sandwiches, Smoked Salmon & Cucumber Rolls, Triple Cheese Rolls, Pork & Orange Sausage Rolls, Goat's cheese & Onion Tart, Vegetable Crisps, Fresh Fruit Skewers, Selection of Sweet Treats.  
£12.95 Minimum of 6*

## **Box A**

*Chicken Liver Parfait on Walnut Bread,Smoked Mackerel Paté on Wholemeal bread,Smoked Salmon & Spring Onion Tart,West Country Sausage Rolls, Homemade Scotch Eggs ,Chocolate Brownie , Almond Tart ,Chocolates & Maccarons  
£12.50 Minimum of 6*

## **Box B**

*Ham Hock Terrine on sourdough, Smoked Trout Paté on Toast, Gravalx & Cream Cheese Tart, Pork & Orange Sausage Rolls , Black Pudding Scotch Eggs, Salt Caramel Cheesecake, Lemon & Fruit Tart, Chocolates & Maccarons  
£12.50 Minimum of 6*

## **Extras**

*Doughnuts - £1.50 Per person  
Cream Tea- £3 PP  
Cheese Plater-£7 PP  
Soft Drinks-£1.50 PP  
Fresh Fruit- 75p PP*

*Muffin-£1.50 PP  
Cookies-£1.50PP  
Mini Danish Pastries 95p pp  
Large Pastries £1.95pp*





# SANDWICH PLATTERS

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

## Standard Platter

*Ham & Tomato*  
*Beef & Mustard*  
*Egg Mayo & Cress*  
*Coronation Chicken*  
*Turkey & Cranberry*  
*Tuna & Sweetcorn*  
*Mackerel & Cream Cheese*  
*Cheddar & Sandwich Pickle*  
*Stilton & Apple*  
*Red Leicester & Chutney*  
*Cheddar Cheese & Chutney*  
*Hummus & Pepper*

## Premium Platter

*Cheese & Cranberry*  
*Hummus & Pepper*  
*Cucumber & Cream Cheese*  
*Tomato & Basil Pesto*  
*Beef & Watercress*  
*Smoked Salmon & Cream Cheese*  
*Cucumber & Cream Cheese*  
*Prawn & Mary Rose*  
*Brie & Cranberry*  
*Chorizo & Mozzarella*  
*Bacon & Blue Cheese*

A PLATTER CONTAINS 20 QUARTERS SUITABLE FOR  
5 PEOPLE.

STANDARD PLATTER	£16
DELUXE RANGE	£22





# SET BUFFET

THIS MENU IS DESIGNED TO BE DROPPED OFF IN ECO FRIENDLY SERVEWEAR  
OR CAN BE BOOKED INDIVIDUALLY FOR A PERFECT LUNCH-TIME TREAT

MINIMUM OF 15 GUESTS

## *MENU A*

*Cheese & Chutney Sandwiches*  
*Coronation Chicken Wrap*  
*Tuna Mayo Rolls*  
*Sausage Roll*  
*Potato Salad*  
*Mixed Leaf Salad*  
*Kettle Crisps*  
£16

## *MENU B*

*Glazed Ham Sandwiches*  
*Duck & Plum Sauce Wrap*  
*Prawn Mayo Rolls*  
*Mini Cornish Pasty*  
*Coleslaw*  
*Mixed Leaf Salad*  
*Tortilla Crisps*  
£18

## *MENU C*

*Roast Beef Sandwiches*  
*BBQ Pork Wrap*  
*Crab Mayo Rolls*  
*Melton Mowbray Pork Pie*  
*Pasta Salad*  
*Mixed Leaf Salad*  
*Breadsticks & Dips*  
£20





# PREMIUM BUFFET

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

MINIMUM OF 25 GUESTS

Two of each section £25pp  
Three of each section £30pp  
Four of each section £35pp

## Cold Cuts

Local Cured Meats  
Roast Topside of Beef  
Roast Loin of Pork  
Beetroot & Gin Gravavlax  
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





# VEGAN BUFFET

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

MINIMUM OF 25 GUESTS

Two of each section £25pp  
Three of each section £30pp  
Four of each section £35pp

## Sandwiches

Vegan Cheese, Mustard & Watercress  
Vegan Sliced Meat, Apple and Stuffing  
Coronation Chickpeas  
Cucumber & Vegan Cream Cheese  
Vegan Cheddar & Chutney

## Pastry and Pies

Vegan Sausage Rolls  
Mini Handmade Vegan Cornish Pasties  
Tomato and Red Pepper Parcels  
Vegan N'duja Arancini  
Vegan Mushroom Tart

## Salads


Seasonal Slaw Salad  
Potato Salad  
Greek Salad  
Dressed Leaves

## Sides

Breadsticks  
Roasted Vegetables  
Pitta Bread & Dips  
Selection of Bread & Butter

## Desserts

Chocolate Brownie  
Raspberry and Yuzu Cake  
Chocolate Fudge Cake  
Salted Caramel Cheesecake





# CANAPES

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

## **Standard £3**

*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*

## **Premium £4.50**

*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 Gravadlax, 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*





# AFTERNOON TEA

THIS STYLE IS SUITABLE FOR DROP OFF OR SERVED  
MINIMUM OF X30 GUESTS

## **Traditional**

*£25 per person - includes tea & coffee*

## **SANDWICHES**

*Ham with Grain Mustard Mayonnaise*

*Cheddar Cheese with Chutney*

*Cucumber with Cream Cheese*

*Egg Mayonnaise & Watercress on Brioche*

## **SCONES AND PASTRIES**

*Freshly Baked Raisin & Plain Scones*

*Cornish Clotted Cream & Preserve*

## **Cakes**

*Lemon Drizzle*

*Chocolate Cake*

*Victoria Sponge*

## **Four Elements High Tea**

*£35 per person includes Tea & Coffee*

## **Tier One**

*Salmon Gravadlax 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*

*Maccarons*





# BREAKFAST

## *Continental*

*Jugs of Fruit Juice, Flasks of Coffee, Flasks of Hot Water*

*Selection of Teas*

*Semi Skimmed Milk & Whole Milk*

*Freshly Baked Pastries, Selection of Sliced Fruit,  
Individual Pots of Greek Yoghurt, Granola & Fruit,  
Mini Jams & Preserves*

*£12 person*

# CAKES

*Lemon Drizzle Cake*

*Sloe Gin Fruit Cake*

*Apricot & Hazelnut Fruit Cake*

*Coffee & Walnut Cake*

*Victoria Sponge*

*Dundee Cake*

*Carrot & Cardamom Cake*

*Ginger & Apple Fruit Cake*

*All £4 per person*

# TEA BREAKS

*Served Tea & Coffee £3.50 Per person*

*Tea & Coffee Station £2.50pp*


*Selection of Biscuits £2pp*

*Selection of Truffles £2pp*

*Selection Macarons £2pp*

*Truffles & Maccarons £3.50pp*

*Selection of Biscuits £2pp*





# FOOD TRUCK

WE HAVE TWO CONVERTED HORSE BOX TRAILERS THAT CAN BE SITUATED  
IN ANY LOCATION, TO PROVIDE MOUTH WATERING DISHES FOR YOUR  
STAFF OR CLIENTS

## ***Street food***

*North African Lamb Tagine* £12  
*Squash & Chickpea Tagine* £10  
*Fully Loaded Burger* £12  
*Element Fried Chicken Burger* £12  
*Vegan Earth Burger* £12  
*Classic Hot Dog* £8  
*Falafel Dog* £8  
*Element Fish Dog* £10  
*Chili Dog* £9

*Slow Roasted Pork Belly* £12  
*Element Nachos* £12  
*Loaded Meaty Nachos* £11  
*Elements BLT Roll* £11  
*Cauliflower Curry* £10  
*Element Fries* £10  
*Elements Fish Cake Brioche Roll* £10  
*Falafel Dog* £8  
*Element Fish Dog* £9  
*Soft Shell Open Taco from* £7

## ***Barrel Roasted Over Wood & Coal***

*Roast Pork Roll* £10  
*Crackling, Stuffing & Apple Sauce*

*Pulled Brisket of Beef Ciabatta* £11  
*Horseradish & Water Cress*

*Lamb Gyros Wrap* £11  
*Lettuce, Tomato, Fries & Tzatziki*

*Stuffed Squash* £11  
*Roasted Squash, Chickpea & Moroccan  
Spice, Mint Yoghurt Dressing*

*Cauliflower Wedge* £10  
*Roasted Spiced Cauliflower Wedge, Roasted  
Red Peppers & Chermoula Dressing*

*Add Sides for* £4pp  
*Slaw Salad, Potato Salad, Leaves, Pickles &  
Relish*

## ***Light Bites***

*Cornish Pasties; Cocktail* £3 | *Medium* £5.50 | *Large* £7  
*Sausage Rolls* £3.20pp  
*Selection of Pies from* £3.50pp  
*Finger Buffets from* £12pp  
*Selection of Pizzas from* £6pp  
*Cheese Platters from* £12pp





# HOT BOWL FOOD

THIS MENU IS DESIGNED TO SET UP AS A SERVED BUFFET FROM HOT DISHES

MINIMUM OF 35 GUESTS

## **Meat**

*Slow Roasted Citrus Chicken, Spiced Crack Wheat & Yoghurt*  
*Smoked 7 Day Cured Pork Belly, Five Bean Chilli & Sour Cream*  
*Braised & Slow Roasted Brisket of Beef, Creamed Savoy Cabbage, Peppercorn Sauce*  
*Braised Shoulder of Lamb, Potato & Celeriac Puree, Braised Red Cabbage, Rosemary Jus*  
*Roasted Duck, Roast Potato, Honey Roasted Figs, Madeira Jus*  
*Thai Green Chicken Curry, Lime Coriander Sticky Rice*  
*Slow Roasted Leg of Lamb, Apricot & Chickpea Tagine*  
*Honey & Ginger Glazed Duck Asian Slaw*  
*Pork & Sage Sausage, Creamy Mash, Onion Gravy*  
*Pulled Pork & Devon Dexter Burger, Bacon & Cheese*

## **Fish**

*Harissa Monkfish, Saffron & Tomato Risotto*  
*Wood Roasted Hake, Roasted New Potatoes, Asparagus & Peas*  
*Pan Fried Fillet of Seabass, Squid Ink Spaghetti*  
*Fish pie - Salmon, Cod & Prawns Topped With Herby Mash*  
*Hot Smoked Mackerel, Tomatoes & Red Onion Salsa*  
*Thai Red Prawn Curry, Lime & Chilli Noodles*  
*Home Smoked Haddock, Linguini, Rocket & Basil Pesto*  
*Salmon & Crab Cake, Gem Lettuce, Tomato & Tartar Sauce*

## **Vegetarian**

*Roasted Squash, Chickpea Tagine & Cous Cous*  
*Cauliflower Curry, Lemon & Cardamom Pilaf Rice*  
*Tortilla Chips, Five Bean Chilli, Sour Cream &, Jalapeño*  
*Courgette, Pea & Soft Herb Risotto*  
*Goats Cheese Gnocchi, Sun Blushed Tomatoes, Basil & Rocket*

£25.00 PER PERSON

CHOOSE 3 BOWLS (TO INCLUDE A VEGETARIAN OPTION)





# CORPORATE AWAY DAY

ELEVATE YOUR TEAMS SYNERGY AND CREATIVITY WITH A DAY  
OF BONDING IN NATURE WITH OUR CORPORATE AWAY DAY

*If you are seeking an exceptional outdoor team building experience, combining adventure with outdoor dining in stunning locations throughout the Devonshire countryside, we would love to hear from you. Our talented instructors and guides provide a truly unique and hands-on experience, exploring the countryside then crafting innovative and rustic outdoor dishes for you to enjoy afterwards, inspired by nature.*

*It's a fun and educational experience that brings people together and connects you with the natural world.*

***Activities to including:***

*Knot Tying Workshop*

*Shelter Building Workshop*

*Open Fire Cooking Lessons*

*Interactive Educational Games*

*Map Reading Workshop*

*Walk on Dartmoor*

*Wild Swimming*

*Motivational speaker (at an additional cost)*

*Yoga class (at an additional cost)*

**Away Days Starting From £55pp**





# EXTRAS & STAFFING

WE MAKE YOUR DAY RUN SMOOTHLY

## **EQUIPMENT HIRE**

*Full Set Plate Hire from £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. We will also remove all the mess so you have no hidden jobs the following day.*

*£30 (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.*

*£35 (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.*

*£45 (p/h)*





# TRAVEL & T&C'S

WE MAKE YOUR DAY RUN SMOOTHLY

## ***Travel Costs***

*We charge per mile to bring our team to you from our HQ in Plymouth, cars charged at 65p per mile.  
Vans/trucks 85p per mile and towed Trailers 95p per mile.*

## ***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 7 days after receipt of invoice*

## ***VAT***

*All our prices include VAT*

## ***Terms & conditions***

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

