



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

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

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

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 Croquetas, 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 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
Duck & Orange Parfait, Chutney & Toasted Bread
Truffel & Cheese Arancini with Tomato Chutney
Smoked Salmon, Lemon & Dill Crème Fraiche
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
Serrano Ham Croquettes with Aioli
Burrata & Tomato with fresh basil and Balsamic





À LA CARTE MAINS

MINIMUM NUMBERS APPLY

Meat

Slow Roasted Cornfed 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 Dressed Salcombe Crab, Slaw Salad & Home Baked Bread

Vegetarian

Roasted Vegetable Cannelloni & Garlic Bread

Roasted Stuffed Squash with 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 Tart, Sun Blushed Tomatoes, Basil & Rocket





MAINS FAMILY STYLE

MINIMUM NUMBERS APPLY

Meat

Slow Roasted Corn Fed Chicken
Smoked 7 Day Cured Pork Belly With
Braised & Slow Roasted Brisket of Beef
Braised Shoulder of Lamb
Roasted Breast Of Duck
Breast of Guinea Fowl
Sirloin of Beef
More cuts available on Requests....

all served with your choice of sauce

Fish

Harissa Monkfish
Roasted Cornish Hake
Pan Fried Fillet of Sea Bass
Fillet of Gilt Head Bream
Roasted Cod
Herb Roasted Salmon
Whole Salcombe Lobster
More catch of the days available on Requests....

all served with your choice of sauce

Vegetarian

Roasted Stuffed Squash with Chickpea & Moroccan Spice
Roasted Spiced Cauliflower Wedge & chermoula
Tomato & Parmesan Stuffed 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
Plus More Please ask.....





DESSERTS

Ultimate Chocolate Brownie & Cornish Clotted Cream
Mixed Berry Eton Mess
Pear & Almond Tart & Vanilla Cream
Lemon Tart & Raspberries
Chocolate & Pistachio Mousse with Nougat
Selection of West Country Cheese & Chutney
Salted Caramel Cheesecake White Chocolate Sauce, Popcorn
Dark Chocolate & Morello Delice
Crème Brûlé Shortbread Biscuit
Apple Tart Tatin with Clotted Cream and Caramel Sauce

DESSERT SHARING

<i>Chocolate Brownie</i>	<i>Chocolate Cheesecake</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 Brûlée</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

PRICE PER BOTTLE
PLEASE ASK FOR CURRENT AVAILABILITY

WHITE

Fallow's View White Blend (Vegan) 2022 South Africa
Tropical Fruit character of Chenin and Moscato with the fresh citrus notes of Sauvignon blanc, providing a wonderfully balanced white Wine.

Valle Berta Gavi (Vegan) 2022 Italy
Subtle traces of honeysuckle with characteristic aromas of lime zest and minerality. It offers a clean and refreshing finish.

Ghost in the Machine Chardonnay (Vegan) 2022 South Africa
Decadent toffee, vanilla, caramel are accompanied by butterscotch, with subtle hints of roasted almond. These flavours flow through and ends with a smooth, citrus lime finish on the palate.

RED

Toast & Honey Pinot Noir (Vegan) 2021 USA
Formidable Californian Pinot Noir, with delicious toasted baking spice notes and zippy, red honey and berry compote. Pair with Smoked Meat. Red fruit dominant with cherry and raspberries on the nose, baking spices come through to join the fruit on the palate and linger on the finish.

Conde De Castile Rioja Crianza (Vegan) 2019 Spain
Full of black fruit with hints of cocoa, clove and cinnamon. Supple tannins tempered by lush sweet oak

Ghost in the Machine Malbec-Viognier (Vegan) 2020 South Africa
Herbaceous with hints of fynbos, rosemary and tobacco leaf, spiced or marinated red meats with a biltong coating. The palate bursts with plum and cherries - smokey.

ROSE

Crescendo White Zinfandel Rosé (Vegan) 2022 Italy
Elegant pink colour. Fresh strawberry and raspberry fruit flavours.

FIZZ

Apericena Prosecco (Vegetarian) NV Italy
Delicate and aromatic with fine bubbles. This wine carries lots of fresh peach, pear and an elegant zest.

PRICE CORRECT AT TIME
OF PUBLISHING





EXTRAS & STAFFING

WE MAKE YOUR DAY RUN SMOOTHLY

EQUIPMENT HIRE

Full Set Plate Hire

Cutlery Hire

Glass Hire

Waste Disposal

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.

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.

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.





TRAVEL & T&C'S

Travel Costs

We charge per mile to bring our team to you from our HQ in Plymouth.

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 wedding prices are including VAT.

Terms & conditions

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

