



Elements  
*By Jack Clements*

### **Canapes**

Fresh Porthilly Oysters ~ Tobasco ~ Mignonette  
BBQ Mackerel bruschetta ~ Jalapeño mayonnaise ~ Lime  
Beef 'n' Truffle Arancini ~ Roast garlic aioli  
Charred leek ~ Lime ~ Furikake  
Elements Fried Cauliflower ~ Gochujang sauce ~ Sesame

### **First Course**

Burrata and Cornish Tomatoes  
*Slow cooked Cornish Tomatoes ~ Dabara Bakery Sourdough ~ Burrata ~ Modena aged balsamic ~ Basil*

### **Second Course**

Harissa Lamb Shoulders  
*Slow cooked and finished over fire*  
*BBQ Seasonal Cornish Vegetables, chimichurri dressing ~ Buttery Cornish potatoes with rosemary and seaweed*  
*Charred fennel salad with feta and orange ~ pomegranate, cucumber, red onion, mint and yoghurt dressing ~ Sage and apricot cous cous*

### **Dessert**

Amalfi Lemon Tart  
*Roddas Clotted Cream*

### **Cheese**

A selection of Cornish Cheeses  
*Blue ~ Yarg and Kern ~ Gouda ~ Aged Davidstow Cheddar*  
*Salted crackers and biscuits, tomato and onion chutney, truffle honey*

Cornish Teas and Coffees  
Clotted cream fudge ~ Salted Caramel truffle

### **The Late Night Elements Street Kitchen Takeover**

BBQ Brisket Buns ~ Slaw ~ Jalapeño Salsa

