



Elements

Private dining | Events | Street Kitchen | Cornwall

*By Jack Clements*

### Private dinner menu

*Our menus are seasonal, sourcing the best Cornish meat, seafood and produce working and building relationships with local and artisanal suppliers.*

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### Canapes

*Our canape menu is designed at 3 or 5 small bites per person we can also include Champagne our an alternative aperitif.*

#### Baked Cornish 'new'

*Slow cooked onion, crème fraiche, crispy bacon*

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#### 'So fresh and so clean' (v)

*Watermelon, ewes curd, walnut, endive*

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#### Cheese 'n' onion arancini (v)

*Vintage Cheddar, parmesan, roast garlic aioli, chive*

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### To start

#### BBQ Cornish Mackerel

*Sourdough, Tomato, Chilli, spring onion, chive*

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#### Roast pumpkin Tortellini pasta

*Pesto, brown butter, sage*

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#### Lamb Kofta

*Caraway seed flatbread, tzatziki, pickled salsa*

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### For the main

#### Slow cooked Cornish short rib of beef

*Buttery mash, celeriac, carrot, beef sauce*

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#### Cornish Day boat Fish

*Confit tomato, Cornish mid potatoes, samphire, shellfish sauce*

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#### Slow cooked Cornish pork belly

*Buttery mash, hispi cabbage, apple sauce, salsa Verde*

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### Something sweet...

#### Chocolate tart

*hazelnut, yogurt ice cream, lime*

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#### Sticky toffee Pudding

*Cornish fudge 'n' clotted cream*

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#### White chocolate cheesecake

*Passionfruit, curd, crumble*



