



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.

Canapes

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

Prawn & Crab Toast

sweet chilli, lime, basil

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BBQ mackerel bruschetta

Spring and pickled onion, confit tomato, chilli, parsley, jalapeno mayonnaise

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Manchego and Chorizo Croquettes

Roast garlic aioli

To start

Cornish foraged Wild mushroom risotto

Tarragon, 36-month parmesan, truffle

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Roast pumpkin Tortellini pasta

Pesto, brown butter, sage

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Ox Cheek Ragu Tagliatelle

36 month parmesan, basil

For the main

Slow cooked Cornish short rib

Buttery mash, celeriac, carrot, beef sauce

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Cornish Day boat Fish

BBQ hispi, jersey royals, shellfish sauce, pangrattato & chive

Something sweet...

Chocolate tart

Hazelnut, yogurt ice cream, lime

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Sticky toffee Pudding

Cornish fudge 'n' vanilla ice cream



£75pp

This price includes VAT and is for the food and chef provided.

We can also pair wine and provide a waiter for your menu if you would like.

