



Elements

Private dining | Events | Street Kitchen | Cornwall

By Jack Clements

Wedding Feast Menu

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

Canapes

5 bites per person

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

Wild Cornish Brill Ceviche
Watermelon ~ spring onion ~ chili ~ lime ~ coriander ~ pangrattato

For the main...

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 ~ apricot cous cous

Something sweet...

Chocolate Tart

Yogurt ice cream, Hazelnut and lime

or

Lemon Cheesecake

Curd, lime, vanilla

or

Amalfi Lemon posset

Hazelnut Crumble, summer berry compote, thyme

Cornish Teas and Coffees
Clotted cream fudge ~ Salted Caramel truffle

The Late Night Elements Street Kitchen Takeover

Mackerel taco's ~ onion and tomato salsa ~ Jalapeño mayonnaise

