



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

3 bites per person

'So fresh and so clean' (v)

Watermelon, ewes curd, Walnut, Endive

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Beef 'n' truffle arancini

Slow cooked short rib, parmesan, truffle, chive

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E.F.C

buttermilk fried chicken/cauliflower, sweet 'n' sour sauce, sesame, cucumber

For the main...

Slow cooked BBQ pork belly

Chimichurri dressing, crackling, apple sauce

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BBQ hispi cabbage

Chimichurri dressing, apple sauce,

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Fried red skin potatoes

Cornish sea salt, seaweed, rosemary, triple mustard

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Green Bean Salad

Feta, chilli, crispy onions

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BBQ Cornish Greens

Extra virgin olive oil, hazelnut, Cornish sea salt

Something sweet...

Chocolate Tart

Hazelnut and lime

or

Lemon Cheesecake

Curd, lime, vanilla



