



Private Dining Menu 2015 - 2016

Starter

- Duck Rilette, Soured Chilli Orange, Grilled Roti,
- Blue Swimming Crab Porridge, Shaved Bonito, Rainbow Garnish
- (V) Warm Miso Mushroom Tart, Melting Soft Cheese, Pea Dressing
 - (V) Asian Spiced Vine Tomato Soup, Sesame Tofu Won Ton
- Tandoori Dusted Whitebait, Kachumber Salad, Onion Seed Yoghurt
 - Pulled Rolled Pork, Shaved Gherkin, Curried Cucumber

Main

- Salt Marsh Lamb Shoulder , Jacket Sweet Potato, Sumac Chick Peas
- Red Style Pork Belly, Yellow Dhal, Salt "n" Pepper Greens, Pineapple Ring
 - Pan Fried Beef Rib, Korean Fluff Puff, Sesame Spinach, Bulgogi Jus
 - 12 Hour Chicken, Summer Pea, Fried Squares, Smoked Cream
- Grilled Sea Bass, Flaked Mackerel, 7 Minute Egg, Organic Potato Salad
- (V) Garden Pea Risotto, Twineham Grange Parmesan, Garden Leaf Salad

Dessert

- Dark Chocolate Terrine, Cherry Cola Ice Cream
- Toffee Crème Brule, White Cookie Dough Ice Cream
 - Gelato Selection, Mini Cones, Sprinkles
 - Sussex Cheese, Pressed Quince, Wheat Crackers
- Sticky Toffee Pudding, Garam Masala Spiked, Ghee Caramel

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