



Our Wedding Menus are designed to offer locally sourced ingredients from our trusted Sussex Food suppliers.

Please find below a selection of our seasonal menus for your wedding day.

These are a guide line of what we can offer you for your big day.

If you are looking for a totally bespoke menu, we are more than happy to arrange a consultation where you can bring your own ideas with you and discuss in more detail your wedding day catering; together with our experienced chefs we can create a totally unique dining experience.

We encourage lots of different styles of eating on your wedding day from restaurant standard plated meals, to a more informal style of family service brought to you and your guests.

Circa Events, Unit 2-4 Bevendean Farm, Brighton BN2 6AF

01273 694111

[Eat@CircaCirca.com](mailto:Eat@CircaCirca.com)



## **British Classics Menu 2015 – 2016**

### **Main Course**

Sussex Harvey's Bitter Sausages, Mashed Potato, Shallot Jus  
Steak and Blonde Ale Pie, Mashed Potato, Red Wine Jus  
Toad in the Hole, Sussex Sausage, Slow Onion Gravy  
Circa Burger, Sough Dough, Triple Cooked Chips  
Free Range "Chicken in a Basket"  
Crab Cakes, Dill New Potatoes, Lemon Mayonnaise  
(V) Asparagus, Sussex Goats Cheese Tarts, Organic Salad  
Posh Cottage Pie, Family Vegetable Bowls  
Chicken, Pancetta Pie, Butter Pasty, Mash, Family Vegetables  
(V) Mac N Cheese, Goats Cheese, Garden Salad  
Gammon Steak, Roasted Pineapple, Free Range Egg

### **Desserts**

Jam Sponge and Vanilla Custard  
Lemon Posset, Shortbread  
Baked Lemon Cheese Cake  
Vanilla Crème Brule, Soft Fruits  
Sticky Toffee Pudding, Hot Toffee Sauce  
Treacle Tart, Crème Friache  
Flourless Chocolate Tart

**£40 per head - Plus VAT**