



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.

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Hog Roast Wedding Breakfast 2016-2017

Our Sussex Pigs are cooked over oak and apple wood fire pit. The Pigs are hand turned for up to seven hours which keeps the meat moist and gives it a delicious Smokey flavour and hand carved at your wedding Venue by our Chefs.

Slow Roasted Sussex Pig, Sea Salt Crackling

Roasted Pancetta, Sage Pork Stuffing

Farm Baked Braeburn Apple, Lavender Sauce

Peppered New Potatoes, Parsley Garlic Butter

Slow Braised Red Cabbage, Dried Cranberries Spice

Piccalilli, Mustards, Pickles, Relish, Breads

Four Circa Salads

Salads

Organic Nama Yassi Leaf, House Dressing
Vine Tomato, Shaved Red Onion, Balsamic Vinegar, Baby Basil
Nicola Potato Salad, Sliced Spring Onion, Creamy Mayonnaise
Char Grilled Vegetables, Bulgur Wheat, Fresh Herbs, Marinated Fruits
Braised Beetroot, Lemon Juice, Greek Yoghurt, Chopped Mint
Salad Nicoise, Spanish Olives, Crunchy Greens, Friendly Tuna
Barrel Aged Feta, Greek Garnish, Vine Cherry Tomatoes
Asian Greens, Crispy Bean Sprouts, Sesame Dressing
Cos Lettuce, 7 Minute Free Range Eggs, Caesar Dressing
Wild Rocket, Shaved Parmesan, Balsamic Dressing
Farm Made Beetroot Coleslaw, Fresh Herbs
Rigatoni Pasta Salad, Ranch Dressing
Roasted Aubergine, Parsley, Lemon Tomato
Chickpea, Carrot, Coriander, Chilli Seed Dressing
Shaved Fennel, Tzatziki, Pomegranate

(Minimum 100 guests)

£40 plus VAT