



**circa**  
events

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.



### **Wedding Breakfast 2016-2017**

*Please chose 5 different canapés*

Smoked Salmon, Crème Fraiche, Pumpernickel Toast

Charred Asparagus, Prosciutto, Mascarpone, Focaccia

(V) Golden Cross Goats Cheese, Chipotle Chilli, Flat Pastry

(V) Panko Queen Olive, Whipped Basil Cheese, Herb Crumb

Japanese Tempura Tiger Prawn, Jalapeno Dressing

Free Range Pork, Honey Sausages, German Mustard Dip

Proper Yorkshire Pudding, Rare Beef, Béarnaise Sauce

(V) Jungle Sweet Corn Cake, Avocado Smash

Date, Goats Cheese, Streaky Bacon Pinchos

Chicken Tandorri, Cool Yoghurt, Onion Pad

(V) Spanish Red Pepper, Feta, Mint Goyza

Spiced lamb Kofta, Mint Hung Yoghurt, Pomegranate

Twice Cooked Duck, BBQ sauce, Won Ton



## Starters

### Wedding Breakfast 2016-2017

(V) Portabello Mushroom, Hand Made Tart, Sussex Brie, Cranberry Relish

Ham Hock, Chorizo Terrine, Celeriac Remoulade, Gherkin, Milk Toast

Flaked Smoked Mackerel, Crème Fricache, Lemon, Watercress Salad

Poached Asparagus, 7 Minute Hens Egg, Chorizo Butter, Radish Salad (*April-June*)

(V) Organic Nama Yasai Garden Salad, Roasted Local Beetroot, Goats Cheese

British Charcuterie, Antipasti Meats, Pickles, Marinated Olives, Milk Bread, Aged Parmesan

White Asian Fish Cakes, Coconut Watercress Salad, Chilli Sugar

Smoked Duck Breast Salad, Chard Courgettes, Pesto Dressing, Blush Tomato

(V) Vine Oven Roasted Tomato Soup, Red Pepper Bruschetta, Micro Cress

Smoked Salmon, Fresh Horseradish, Pickled Shallots, Summer Leaf

Glyn Thomas Scotch Egg, Piccalilli Pot, Beetroot Salad

(V) Baked Small Whole Brie, Sticky Onion Relish, Sour Soldiers

"Circa" Family Style Sharing Platters

Smoked Haddock Tart, Greens, Poached Hens Egg, Pickled Fennel



## **Main Course**

### **Wedding Breakfast 2016-2017**

Roasted Plantation Pork Fillet, Parsnip Purée, Braised Beetroot, Porcini Jus

Slow Braised Sussex Lamb Shoulder, Potato Purée, Spiced Spinach Crust

Roasted Organic Salmon, Cucumber Mint Salsa, Crushed Potatoes

Slow Beef Fillet, Garlic Fondant, Wilted Spinach, Tarragon Jus

Chicken Breast, Thyme Fondant, Wild Mushrooms, Crispy Bacon

(V) Beetroot Risotto, Minted Feta, Wilted Greens, Cider Seed Salad

(V) Bookham Twice Baked Soufflé, Pressed Potato, Tomato Herb Dressing

(V) Caramelized Onion, Potato Rosti, Poached Duck Egg, Hazelnut Carrot Salad

Baked Cod Fillet, Green Herb Crust, Vine Tomato Fondue, Nicola Potatoes

Hand Made Pie, Butter Pastry Crust, Mashed Potato, Family Vegetables

The "Circa Roast", Duck Fat Potatoes, Family Style Vegetables, Big Yorkshire Pudding

Crispy Duck Confit, Herb Mash, Buttered Savoy, Red Wine Jus

Roasted Plantation Pork Belly, Herb Mash, Fennel Seed Jus, Apple Lavender Purée

(V) Mac N Cheese, Beef Tomato, Herb Crunch, Garden Salad

Roasted Chicken, Summer Herb Puy Lentils, Quince Aioli

Roasted Whole Local Lamb Leg, Lyonnaise Potatoes



### **Desserts 2016-2017**

Lemon, Green Cardamom Posset, Scottish Shortbread  
"Small Batch" Coffee, Crème Bruleè, Golden Sugar Crust  
Dark Chocolate, Hazelnut Parfait, Raspberry Elderflower Sorbet  
Gold Chocolate Brownie, Hot Chocolate Sauce, Vanilla Bean Ice Cream  
Baked Seasonal Fruit Crumble, Ginger Crunchy Top, Proper Custard  
Sticky Toffee Pudding, Salted Caramel Ice Cream, Toffee Sauce  
Lancing Mess, Rippled Meringue, Summer Berries, Popping Dust  
Summer Fruit Trifle, Boozy Jelly Pots, Amaretto Biscuit  
Open Banoffie Pie, Roasted Banana, Pistachio Crumb  
Gelato Bar, selection 6 Flavours, Cones, Sprinkles  
Goats Milk Panna Cotta, Honeycomb, Red Berry Jam  
Organic Lemon Curd Cheese Cake, Silver Raspberries  
Yoghurt Orange Cake, Chocolate Orange Ice Cream  
**£47 per head Canapés and Three courses plus VAT**

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