

CANAPÉS 2018-2019

Choose 5 canapés from the below list to serve to your guests

MEAT

Prosciutto Shavings, Whipped Asparagus Mousse, Brown Toast
Free Range Pork Chipolata, Maple Mustard, Circa Sprinkles
Tarragon Yorkshire Pud, Rare Slow Roast Beef, Sweet Mustard Glaze
Mini Croque Monsieur, Pulled Ham Hock, Swiss Cheese
Spiced Beef Lollipop, Harissa Crumb, Mustard Cress

FISH

Smoked Salmon Tartar Shot, Black sesame, Butter Pastry
Mackerel Bhajis, Coriander Korma Dip
Pan Seared Tiger Prawn, Celery Salt, Bloody Mary Mayo
Baked Cod Frittatas, Chana Dahl
Flat Corn Taco, Chilli Lime Prawn

VEGETARIAN

Panko Green Olive, Whipped Basil Cheese, Crispy Herb Crumb
Basil Polenta Sticks, Smoked Chilli jam
Golden Cross, Peppered Flat Pastry, Sunflower Seed Tapenade
Savoury Tart, Red Onion Custard, Onion Crumble

VEGAN

Portobello Mushroom Skewer, Balsamic Blistered Baby Tomato, Basil
Confit Fennel, Cucumber, Curried Oil
Sweetcorn Jungle Cake, Smashed Avocado
Salt Baked Baby Potato, Beet Hummus
Edamame Bean Guacamole
Coconut Tofu, Maple Siracha

Lite Bite Canapés - Add one of our Lite Bite Canapés as an additional choice for £4 or swap one of your canapé choices to a Lite Bite option for £2.50

Mini Burger, Soft Brioche, CIRCA Burger Sauce, Smoked Cheddar or Smoked Bacon, Mini Lager Chaser
Pulled Pork Slider, Olive Focaccia, Jalapenos Lime Sals, Bourbon Pickle Back Shot
Baby Toad in the Hole, Chorizo Sausage, Onion Ketchup, Craft Beer Chaser
Surf n Turf Skewer, Lemon Butter, Mini Bramble Cocktail
Crispy Soft-Shell Crab, Smoked Salt, Seaweed Dip, Aged Rum Shot
Thai Crab Arancini, Tahini Dressing, Fizzy Edible Flower Jelly Shot
Tempura Cod Chip Cones, Black Truffle Oil Tartar, Grapefruit & Cardamon Gin Fizz Shot

OUR WEDDING BREAKFAST MENUS

Our Wedding Breakfast Packages include one meat option and one veggie option for your starters, One Meat option and One Veggie option for your mains and One Dessert for all your guests. Should you wish to offer your guests the choice of dishes please ask for further details on additional charges.

STARTERS 2018-19

Served with Locally Baked Artisan Bread & Butter

MEAT

Ham Hock, Chorizo & Grain Mustard Jelly, Carrot Remoulade, Gherkin, Milk Toast
Antipasti Meats, Pickles, Chilli Marinated Olive Tapenade, Milk Toast, Aged Parmesan
Glyn Thomas Scotch Egg, Piccalilli Pot, Pickled Beet Salad
Confit Duck Salad, Candied Walnuts, Griddled Chicory, Dried Cherry Vinaigrette
Pressed Pork Rilletto, Savoy Cabbage Pistachio Terrine, Pickled Cauliflower
Florets, Tarragon Sour Cream

FISH

Asian Fish Croquettes, Panko & Black Onion Crumb,
Coconut Watercress Salad, Chilli Sugar
Duo of Salmon, Farm Smoked, Farm Cured, Pickles, Poached Lemon
Chilli & Pernod Spiked Tomato, Feta, Pan Seared King Prawn
Gin & Tonic Cured Scottish Salmon, Olive Oil Focaccia, Caper Berry

VEGETARIAN

Crispy Polenta Crusted Artichoke, Whipped Goats Cheese, Dried Date
Pomegranate Molasses
Vine Oven Roasted Tomato Soup, Olive Oil, Red Pepper Bruschetta, Pea Shoots
Baked Small Whole Brie, Sticky Onion Relish, Toasted Soldier Dipper
Portobello Mushroom Tart, Sussex Brie, Chard Leek Crumb, Cranberry Relish

VEGAN

Baked Quinoa Falafel, Orange Tahini Dressing, Bitter Orange Jam, Baby Spinach Leaf
Som Pak Tom Salad, Mango & Papaya, Tamarind, Palm sugar
Mediterranean Open Baked Vegetable Tart, Fresh Parsley, Lemon Zest,
Crushed Pea Salsa
Slow Cooked Three Beets, Horseradish Cashew Cream Cheese, Pickled Shallots

MAINS 2018-19

MEAT

6-hour Slow Cooked Lamb Shoulder, Rosemary & Garlic, Potato Puree, Wilted Baby Spinach, Caramel Carrot
 Braised Feather-Blade of Beef, Thyme Fondant, Wilted Baby Spinach, Caramel Carrot, Tarragon Jus Reduction
 Roasted Chicken Breast, Thyme Fondant, Portobello Mushroom, Bacon Crumb, Baby spinach, Caramel Carrot
 Braised Short Rib Beef, Onion Potato Hash, Shallot Cream, Beef Jus, Baby Spinach, Caramel Carrot
 Crispy Maple Glaze Pork Belly, Rosemary Cannellini Bean Ragout, Baby Potato, Chard Fennel
 Pan Roasted Chicken Supreme, Butter Cream Braised Spring Onions, Leek Bacon Dauphinoise
 Boneless Pork Rib, Black Treacle, Lemon, Bubble'n Squeak Rosti, Roasted Young Carrot, Cider Apple Jus
 Slow Cooked Beef Brisket Pie, Harvey's Ale, Butter Crust, Seasoned Mash, Seasonal Family Style Vegetables

CIRCA ROASTS

*All roasts served with Duck Fat Roast Potatoes, Caramelized Carrot & Parsnip Garnish,
 Large Yorkshire Pudding, Family Style Bowl of Buttered Seasonal Greens, Sauces & Jus*

Slow Cooked Mustard Glazed Rib Eye of beef, Rare
 Breast of Thyme Onion Roasted Chicken (Cooked on the Bone, Carved)
 Garlic & Rosemary Slow Roasted Leg of Lamb
 (V) Roasted Cauliflower, Squash, Walnut Loaf, Thyme & Tomato Sauce

FISH

Seared Salmon Fillet, Basil Pea Puree, Crispy Diced Potatoes, Carrot, Onion Crumb
 Cod & Salmon en Croute, Black Sesame, Roasted Baby Potato,
 Wilted Spinach, Caramel Carrot, Sorrel Cream
 White Crab Meat Fish Cake, Purple Potato Puree, Warm Sweet Sour Cucumber, Pak Choi

VEGETARIAN

Sweet Potato Rosti Cake, Brighton Blue Middle, Hispi Cabbage,
 Toasted Almond, Roasted Cauliflower Puree
 Baked Aubergine, Sumac, Honey, Chickpea & Polenta Mash, Pea Broth Cup
 Salt Baked Beetroot, Smoked Aubergine, Goats Cheese, Walnut Puff Shards
 Sussex Mature Cheddar, Aged Parmesan Soufflé, Twice Cooked,
 Jenga Potato, Arabiatta Compote
 Crispy Coated Halloumi, Triple Cooked Chips, Tartar Salsa,
 Crushed Butterbean, Poached Lemon Dip

VEGAN

Whole Baked Spanish Sweet Pepper, Chestnut Mushroom,
Vegetable Crisps, Farm Slow Roasted Tomato Relish

Thai Infused Corn Cake Gateaux, Pickled Cucumber Spaghetti, Jasmine rice

Crispy Coated Tofu, Triple Cooked Chips, Tartar Salsa, Crushed Butterbean, Poached Lemon Dip

MAIN COURSE PLATE UPGRADES

Upgrade to any of the dishes below for a supplement of £3.50 per person

Sous-vide Fillet of Beef, Mushroom Puree, Blackened Onion Dauphinoise,
Tarragon, Sprouting Broccoli, Jus

Lamb Rump, Petit Pois, Feta, Crushed Potato, Parsley, Lemon Pesto

Corn-fed Chicken, Sea Salt Honey Glaze, Potato Patty, Roast beetroot, Jus

Duck Cooked Two Ways, Confit Duck Bonbon, Sous-vide Duck, Plum Puree, Fondant, Sprouting Broccoli

DESSERTS

Baked Braeburn Apple & Berry Crumble; Toffee Top, Proper Custard

Dark Chocolate Hazelnut parfait, Chocolate Soil, Hazelnut Praline, Madagascan Vanilla Cream

White chocolate, Raspberry Crème Brule, Golden Crust Top, Almond Pastry Biscuit

Lancing Mess, Raspberry Ripple Cream, Artisan Coloured Crushed Meringue, Popping Dust

Sticky Toffee Pudding, Warm Butterscotch Sauce, Vanilla Bean Ice Cream, Toffee Sprinkles

'Circa' Baked Blondie, White Chocolate Sauce, Vanilla Bean Ice Cream

Lemon Curd Cheesecake, Hobnob Crumble, Silver Raspberries, Lemon Gel

Double Doughnut Sundae, Salted Caramel Gelato, Chocolate Sprinkles, Strawberries

Double Chocolate Brownie, Warm Chocolate Sauce, Chocolate Ice Cream, Gold Dust

'Circa' Mini Trio:

Lemon Curd Cheese Cake, Dark Chocolate Hazelnut Parfait, Lancing Mess

Baileys Cappuccino Potted Tiramisu, Lavender Shortbread Biscuit

Orange Cinnamon Bread & Butter Pudding, Pecan Caramel Sauce, Whipped Cream

VEGAN

Boho Gelato Blackberry Sorbet, Whipped Blackberry Jelly Foam, Vegan Meringue

Dark Chocolate Brownie, Chocolate Gelato, Circa Sprinkles

Apple Caramel Cheesecake, Candied Walnuts, Praline Shards

CIRCA GELATO BIKE

Six flavours, Cups, Cones, Sprinkles & our famous 'Bev' Gelato Bike,
with over 400 flavours to choose from - Full menu on the last page of this pack
(No extra charge for 70 guests or over, included within our menu options)

CHEESE

Cheese Board, Pressed Quince, Miller Crackers, Grapes

Add a cheese course £4.95 per guest

Add Petit Fours from £1 per person to be served alongside Tea & Coffee

CANAPÉS, THREE COURSE WEDDING BREAKFAST MENU - £50 Plus VAT per Guest