

EVENING BBQ MENU

Choose Three Options from the Menu to serve to your guests, buffet style—100 Guests Minimum

Homemade Beef Pattie

Brighton Pork Sausage

Paprika Chicken Sticks

Marinated Chicken Cooked on the Bone

Crushed Bean Burger, Tomato Salsa

Chilli Roasted Corn on the Cob

Aubergine & Mushroom Sticks

Sweet Chilli Glazed Pork Ribs

Served with Floured baps, Garden Salad & Condiments

£10 PER HEAD plus VAT

CHEESE BUFFET

Selection of Sussex Cheeses, Italian and Spanish Cured Meats

Home Made Pickles, Millers Crackers, German Crackers

Day Baked Breads, Farm Made Chutneys, Seedless Grapes, Relish

SERVED BUFFET STYLE £8 PER HEAD plus VAT

Served as a Cheese-Cake, Decorated with Grapes, Figs & Seasonal Flowers POA

HOG ROAST

Cooked over 8 Hours at your venue, carved and served to your guests buffet style

100 Guests Minimum

Slow Cooked Free Range Pig, Sea Salt Crackling Pancetta,

Sage Stuffing, Farm Baked Braeburn Apple, Lavender Sauce

Baked Bread Roll, Local Garden Salad

£10 PER HEAD plus VAT

CIRCA PLOUGHMAN'S

Sussex Pork & Egg Pie's, Glyn Thomas Scotch Egg, Hand Carved Maple Glazed Ham,

Mature English Cheddar, Farm Made Slaw, Pickled Onions, Piccalilli, Green Salad,

Rustic Torn Bread Selection, Sussex Butter, Chutneys

£8 PER HEAD plus VAT

CIRCA CLASSIC BUFFET

Selection Of Freshly Filled Mini Brioche Rolls, Sweet & Sticky Chicken Wings,

Caramelised Sausage Roll Bites, Mini Quiche Selection, Smoked Salmon Bruchetta,

Fresh Salad Leaves, Rustic Torn Bread, Condiments

£8 PER HEAD plus VAT

Dry cured bacon, Door Step Sandwiches, Tomato ketchup

Fish Finger Rolls, Tartar Sauce, Wild Rocket

Roasted Aubergine, Halloumi, Chilli Ketchup Rolls

SERVED HAWKER STYLE £4.50 PER HEAD plus VAT