

Barbeque Feast

Cooked by our chefs on our open charcoal BBQ, create a visual feast on your tables with platters & boards filled with the best Sussex meat and bowls of colourful, fresh salads. Served with plentiful condiments in Kilner jars to the middle of each guest table.

Meat and Fish

Please choose four meat options to be served to your guests

Chorizo Pork Sausage
4 oz Free Range Beef Burger
Maple Mustard Chicken Wings *
4 oz Pork , Apple Burger
Brighton Pork, Herb Sausage
Squid, Chorizo Stick, Honey **
Smokey BBQ Chicken Burger
Pork Soulaki, Lemon, Oregano **

Tiger Prawn, Red Onion, Bay Seasoning *
Local Mackerel, Lemon *
Lemon Coriander Chicken Breast *
Free Range Harvey's Ale Pork Sausage
Moroccan Dry Rubbed Chicken **
Tandoori Spiced Chicken Thigh **
Bavette Steak, Chimichurri **

Veggie & Vegan

Please choose four veggie/vegan options for your vegetarian/vegan guests

4 oz Halloumi, Beetroot Burger
Salt n Pepper Tofu Stick **
Cauliflower Steak, Chimichurri ***
Charred Satay Corn on the Cob ***

BBQ Miso Aubergine **
Sweet Potato Black Bean Croquette ***
Halloumi, Asparagus Skewer *
Confit Garlic Mushroom Burger, Vegan Cheese**

Salads & Sides

Please choose Four Salads or Sides

Vine Tomato, Shaved Red Onion,
Balsamic, Fresh Basil **
Creamy Nicola Potato Salad, Sweet Onion, Parsley *
Moroccan Spiced Roasted Peppers, Aubergine, Cracked
Wheat, Lemon Zest, Fresh Herbs *
Braised Beets, Lemon Juice,
Greek Yoghurt, Chopped Mint *
Greek Salad, Mixed Peppers, Tomato, Onion,
Cucumber, Barrel Aged Feta, Fresh Oregano *
Dry Roasted Chickpeas, Red Pepper, Fresh Coriander
Rocket, Balsamic Oil, Parmesan Shavings **

Biryani Spiced Rice, Spinach, Yoghurt *
White Slaw, Lemon Juice, Black Pepper **
Shaved Courgette, Carrot, Lemon Tahini Dressing ***
Roasted Baby Potatoes, Fresh Thyme Butter *
Penne Pasta, Ranch Dressing, Lemon,
Parmesan Shavings
Roasted Corn Coblets, Buttered *
Sweet Potato Wedges, Cajun Salt **
Dirty Beans, Smoked Bacon, Caramelised Onion *
Pesto, Rocket, Parmesan, Pasta

* Vegetarian * Vegan * Gluten Free * Dairy Free

Hog Roast

Our Sussex Pigs are turned for up to seven hours which keeps the meat moist, cooked over our Oak Fire Pit giving the meat a delicious smokey flavour and is then hand carved by our Chefs. Served to the middle of each guest table, on boards, platters & bowls.

The Pig

Slow Roasted Sussex Free Range Pig,
Sea salt Crackling
Lemon, Sage Pork Stuffing
Farm Baked Braeburn Apple Lavender Sauce
Roasted Baby Potatoes, Parsley & Garlic Butter
Piccalilli, Mustards, Pickles & Brioche Bun

Veggie & Vegan

Please choose four veggie/vegan options for your vegetarian/vegan guests

Halloumi, Beetroot Burger
Salt n Pepper Tofu Sticks **
Cauliflower Steak, Chimichurri ***
Charred Satay Corn on the Cob ***

BBQ Miso Aubergine **
Sweet Potato Black Bean Croquette ***
Halloumi, Asparagus Skewer *
Confit Garlic Mushroom Burger, Vegan Bun **

Salads & Sides

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Moroccan Spiced Roasted Peppers, Aubergine, Cracked
Wheat, Lemon Zest, Fresh Herbs *
Braised Beets, Lemon Juice,
Greek Yoghurt, Chopped Mint *
Greek Salad, Mixed Peppers, Tomato, Onion,
Cucumber, Barrel Aged Feta, Fresh Oregano *
Dry Roasted Chickpeas, Red Pepper, Fresh Coriander
Rocket, Balsamic Oil, Parmesan Shavings **

Biryani Spiced Rice, Spinach, Yoghurt *
White Slaw, Lemon Juice, Black Pepper *
Shaved Courgette, Carrot, Lemon Tahini Dressing ***
Roasted Baby Potatoes, Fresh Thyme Butter *
Penne Pasta, Ranch Dressing, Lemon,
Parmesan Shavings
Roasted Corn Cobs, Buttered *
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Our Pricing

	2023	2024
Canapés x3 Selection	£10.20	£11.40
Canapés x5 Selection	£14.40	£16.00
Circa Gelato Bike	£690	£759

Main Course & Dessert	£69	£75.60
Canapés x3 <u>or</u> Starter, Main Course & Dessert	£75	£82.80
Canapés x5, Starter, Main Course & Dessert	£82.20	£90.60
Hog Roast Sharing Main	£69	£76
(Add Canapes & Dessert)	£82.20	£90.60
BBQ Sharing Main	£69	£76
(Add Canapes & Dessert)	£82.20	£90.60
Feast Sharing Menu	£69	£76
(Add Canapes & Dessert)	£82.20	£90.60
Evening Food (starts at)	£7.20	£7.20
Street Food/ Pizza Van (starts at)	£14.40	£15.20

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- **All our prices are per person.**
 - All noted prices above are inclusive of VAT charged at rate at time of final invoice
 - Our Wedding Breakfast Packages include One Meat Option and One Veggie/Vegan Option for your starters, One Meat Option and One Veggie/Vegan 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 pricing.
 - Kitchen Equipment may need to be hired dependant on venue and menu requirements.
 - All dietary requirements and allergies can be catered for.
 - All Circa prices include linen, crockery, cutlery and staffing.
 - Pricing for 2025 weddings upon request