



*Wedding  
Breakfast  
Menus*





- Prosciutto Shavings, Whipped Asparagus, Brown Toast  
Free Range Pork Chipolata, Maple Mustard  
Smoked Salmon Tartar Shot, Black Sesame, Butter Pastry  
Panko Green Olive, Whipped Goats Cheese,  
Crispy Herb Crumb \*
- Golden Cross Goats Cheese, Peppered Flat Pastry,  
Smoked Chilli Jam\*
- Portobello Mushroom Skewer,  
Balsamic Blistered Baby Tomato, Basil \*\*\*
- Sweetcorn Jungle Cake, Smashed Avocado \*\*\*
- Tarragon Yorkshire Pudding, Rare Roast Beef,  
Sweet Mustard
- Mini Croque Monsieur, Pulled Ham Hock, Swiss Cheese  
Spiced Beef Lollipop, Harissa Crumb  
Smoked Haddock Fish Cake, Seaweed Mayo  
Mackerel Bhajis, Coriander Korma Dip  
Tiger Prawn, Celery Salt, Bloody Mary Mayo \*
- Savoury Tart, Red Onion Custard, Onion Crumble \*
- Crispy Corn Taco, Chilli Lime Prawn  
Basil Polenta Sticks, Smoked Chilli Jam \*\*
- Baked Cod Frittatas, Chana Dal \*
- Salt Baked Baby Potato, Beet Hummus \*\*\*
- Coconut Tofu, Maple Siracha \*\*\*



*Upgrade your canapes:*

- Mini Burger, Soft Brioche, Swiss, Salad  
Surf n Turf Skewer, Lemon Butter \*
- Panko Fish, Skinny Chips, Tartar Sauce, Pea Shoots  
Pulled Pork Slider, Olive Focaccia, Jalapeno  
Baby Toad in the Hole, Chorizo Sausage,  
Onion Ketchup  
Crispy Soft-Shell Crab, Smoked salt, Seaweed Dip
- £1.80 per person

# Canapés

\* Vegetarian \* Vegan \* Gluten Free \* Dairy Free



Antipasti Meats, Pickles, Chilli Marinated  
Olive Tapenade, Milk Toast, Aged Parmesan

Asian Fish Croquettes, Panko Crumb,  
Coconut, Chinese Cabbage Salad, Chilli Sugar \*

Vine Oven Roasted Tomato Soup, Olive Oil,  
Red Pepper Bruschetta, Pea Shoots \*\*\*

Baked Camembert, Herb Seed Crumb,  
Sticky Onion Relish, Focaccia Soldier \*

Mediterranean Open Baked Vegetable Tart,  
Fresh Herbs, Crushed Pea Salsa \*\*

Smoked Duck Breast, Charred Courgette, Asian Pear \*\*

Edamame Hummus, Pitta Crisp, Zaatar\*\*

Chicken Parfait, Brioche Melba, Onion Relish

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

Crispy Hens Egg, Piccalilli Puree,  
Smoked Bacon, Smoked Chilli

Pulled Pork Parmesan Arancini,  
Roasted Garlic Aioli, Tomato

Duo of Salmon; Farm Smoked & Cured,  
Pickles, Poached Lemon \*

King Prawn Bruschetta, Spiked Bloody Mary,  
Little Gem, Shoots \*

Brighton Gin Cured Salmon, Olive Oil Focaccia, Capers

Crispy Polenta Crusted Artichoke, Whipped Goats  
Cheese, Dried Date, Pomegranate Molasses \*\*

Som Pak Tom Salad, Mango, Papaya,  
Tamarind, Chilli Sugar \*\*\*

Red Onion Tarte Tatin, Waldorf Salad \*\*\*

Baked Portobello Mushroom Tart, Sussex Brie,  
Charred Leek Crumb, Cranberry Relish \*

# Starters



Roasted Chicken Breast, Thyme Fondant, Portobello Mushroom,  
Bacon Crumb, Baby spinach, Caramel Carrot

Maple Glaze Pork Belly, Cannellini Puree,  
Baby Potato, Chard Fennel Ragù \*

Herb Roasted Chicken Breast, Olive Oil Roasted Potatoes,  
Giant Yorkshire Pudding, Maple Roots, Jus

Twice Cooked Sussex Mature Cheddar, Aged Parmesan  
Soufflé, Jenga Potatoes, Arrabiatta Compote \*

Charred Hispi, Seaweed Butter Sauce, Bombay Potato \*\*\*

South Downs Beef Brisket Pie, Harvey's Ale, Butter Pastry,  
Potato Purée, Root Vegetables, Greens, Jus

Seared Salmon Fillet, Basil Pea Puree, Crispy Diced  
Potatoes, Onion Crumb \*\*

Sweet Potato Bomb, Brighton Blue Middle,  
Toasted Almond, Roasted Cauliflower \*\*

Whole Baked Spanish Sweet Pepper,  
Summer Garden Ratatouille, Vegetable Crisps \*\*\*

Sussex Lamb Shoulder, Rosemary Garlic,  
Potato Puree, Wilted Baby Spinach, Caramel Carrot \*

Tempura Halloumi, Triple Cooked Chips, Tartar Salsa,  
Crushed Butterbean, Poached Lemon Dip \*

Pressed Beef Feather Blade, Thyme Fondant,  
Wilted Baby Spinach, Caramel Carrot, Jus \*

Braised Short Rib Beef, Onion Potato Hash, Shallot Cream,  
Wilted Baby Spinach, Caramel Carrot, Beef Jus \*

Roasted Pork Porchetta, Salsa Verde, Crispy Potato Wedges,  
Peperonata \*\*

Grilled Sea Bream, Warm Nicoise, Romesco Sauce \*

Baked Aubergine, Sumac, Honey, Chickpea &  
Polenta Mash, Garden Peas\*\*\*



*Upgrade your main:*

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

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

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

£4.50 per person

*Mains*



Baked Braeburn Apple, Berry Crumble,  
Salted Caramel Ice Cream

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

Basque Cheese Cake, Roasted Peach, Vanilla Cream

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

White Chocolate, Raspberry Crème Brulee,  
Golden Crust Top, Almond Pastry Biscuit

Dark Chocolate Hazelnut Marquise, Chocolate Soil,  
Hazelnut Praline, Vanilla Cream

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

Baked Blondie, White Chocolate Sauce,  
Hokey Pokey Ice Cream

Mini Trio:

Baked Cheese Cake, Dark Choc Marquise, Lancing Mess

Baileys Cappuccino Tiramisu,  
Lavender Shortbread Biscuit

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

Treacle Tart, Plant Based Cream\*\*

Apple Caramel Cheesecake, Candied Walnuts, Praline \*\*

Dark Chocolate Brownie, Vegan Ice cream,  
Chocolate Sauce\*\*

Circa Gelato Bike

*Six flavours from Boho Gelato, cups, cones, sprinkles  
& our famous 'Bev' Gelato Bike, with over 400 flavours  
to choose from, staff to serve for up to two hours*

Cheese Board, Pressed Quince, Miller Crackers, Grapes \*

# Desserts

\* Vegan \* Gluten Free \* Dairy Free \* Add Cheese Course £4+VAT

# Our Pricing

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

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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