

BBQ

Served to the middle of each table on boards, slates & bowls.
Choose four Meats & four Veggie/Vegan options.

Chorizo Pork Sausage

4oz Free Range Beef Burger

4oz Pork & Apple Burger

Brighton Pork, Herb Sausage

Squid, Chorizo Stick, Honey

Smokey BBQ Chicken Thigh

Sussex Pork & Honey Sausage

Pork Souvlaki, Lemon, Oregano

Tiger Prawn, Red Onion, Old Bay

Lemon Zest, Coriander Chicken Thigh

Free Range Harvey's Ale Pork Sausage

Moroccan Dry Rubbed Chicken Thigh

Lamb Kofta Kebab

Veggie & Vegan Options:

4oz Halloumi, Beetroot Burger *vg*

Salt & Pepper Tofu Stick *vg*

Cauliflower Wings, Spicy Sauce *vg*

Corn Cob, Coconut Satay *vg*

BBQ Miso Aubergine *vg*

Sweet Potato Black Bean Croquette *vg*

Courgette, Tomato, Pepper Kebab *vg*

Sweet Potato, Red Pepper Sausage *vg*



Salads & Sides

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

| Braised Beets, Lemon Juice, Greek Yoghurt, 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

| 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

| Rainbow Slaw, Red & White Cabbage, Shaved
Carrot, Red Onion, Pumpkin Seed

| Circa Green Leaf Salad, House Dressing

Hog Roast

Served to the middle of each table on boards, slates & bowls.
Choose four Veggie/Vegan options to accompany your hog.
Minimum 100 guests.

Slow Roasted Sussex Free Range Pig
Sea-salt Crackling
Lemon, Sage Pork Stuffing
Farm Baked Braeburn Apple Sauce
Piccalilli, Mustards, Pickles
Brioche Bun

Veggie & Vegan Options:

4oz Halloumi, Beetroot Burger v
Salt & Pepper Tofu Stick vg
Cauliflower Wings, Spicy Sauce vg
Corn Cob, Coconut Satay vg
BBQ Miso Aubergine vg
Sweet Potato Black Bean Croquette vg
Courgette, Tomato, Pepper Kebab vg
Sweet Potato, Red Pepper Sausage vg



Salads & Sides

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
- | Braised Beets, Lemon Juice, Greek Yoghurt, 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
- | 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
- | Rainbow Slaw, Red & White Cabbage, Shaved Carrot, Red Onion, Pumpkin Seed
- | Circa Green Leaf Salad, House Dressing



Circa Roast Feast

Served to the middle of each table on boards, slates & bowls.
Choose two meats and a veggie option:

Whole Roast Thyme Chicken, Bread Sauce

Rosemary, Garlic Studded Leg of Lamb, Mint Sauce

Mustard Glazed Beef, Horseradish Cream

Herb Rolled Pork Loin, Apple Sauce

Roasted Cauliflower, Squash, Walnut Loaf, Tomato Fondue vg

Served with

Olive Oil Roast Potatoes, Creamy Herb Mash, Maple Root Vegetables

Mature Cheddar Cauliflower Bake, Buttered Greens,

Giant Tarragon Yorkshire Puddings, Jus

Mediterranean Feast

Served to the middle of each table on boards, slates & bowls.

First

Sweet Basil, Olive Oil,
Marinated Buffalo Mozzarella

Plump Queen Olives

Italian Charcuterie Board

Fennel, Avocado Panzanella Salad

Torn Focaccia, Tzatziki Dip

Smoked Aubergine Dip, Pitta Chips

To follow

Lemon Roasted Lamb,

Green Lentils, Feta, Lemon

Pork Souvlaki, Lemon, Oregano

Pea, Broad Bean, Saffron Paella vg

Patatas Bravas, Chilli Tomato

Oven Baked Chickpea Falafel, Tahini vg





Middle Eastern Meze

Served to the middle of each table on boards, slates & bowls.

To start

Marinated Olives, Pitta Chips, Pickles, Labneh,
Za'atar, Dukkha, Homemade Hummus

For main

Garlic Tahini Chicken Skewers
Split Aubergine & Fine Pepper Garlic Tahini Skewers vg
Braised Cous Cous, Ras el Hanout Spices
Rustic Chopped Salad, Pomegranate Gems, Chopped Whole
Chillies | Pickled Cabbage | Flatbreads | Esme Salad |
Roasted Baby Potatoes, Cumin & Coriander Seeds

Italian Feast

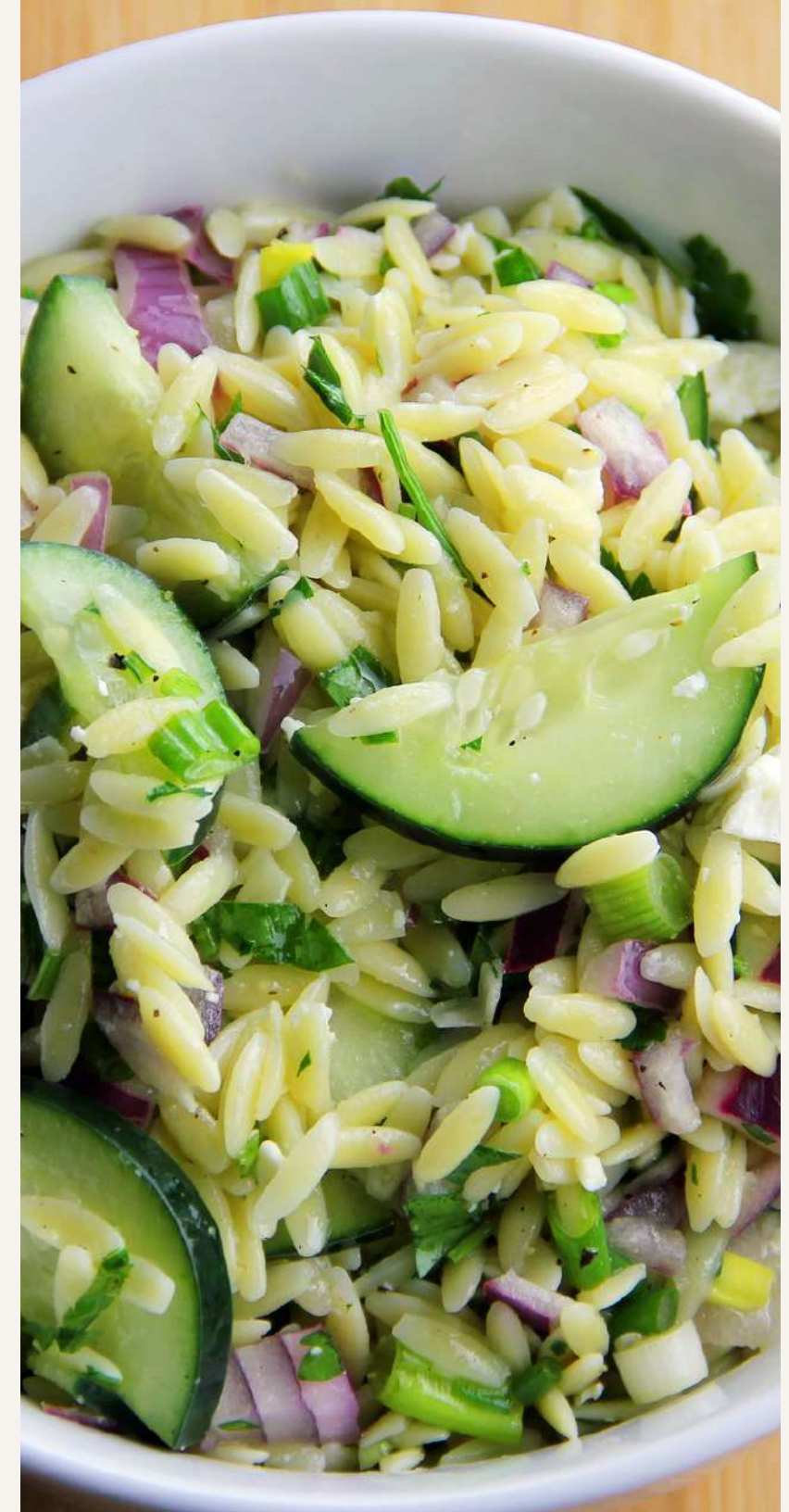
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Primo Piatto

Burrata, Pesto, Olive Oil,
Sunblushed Tomato,
Green Olives, Sicilian
Antipasti, Sweet Melon,
Homemade Focaccia,
Aged Balsamic

Secondo Piatto

Braised Chicken Thigh
Roasted Butternut vg
Aubergine, Tomato, Orzo
Pasta, Gremolata, Garlic
Bread, Parsley, Oregano,
Tenderstem Broccoli,
Shaved Parmesan



2024 Pricing

CANAPES

Three Selection from our menu £11.40

Five Selection from our menu £16.00

CIRCA GELATO BIKE

BOHO Gelato Six flavours, cups,
cones, sprinkles, 1.5 hour service £690

MAIN COURSE
& DESSERT £75.60

CANAPES X3 OR STARTER,
MAIN COURSE & DESSERT £82.80

CANAPES X5, STARTER,
MAIN COURSE & DESSERT £90.60

FEASTING & SHARING £76

Add Canapes & Dessert £90.60

PLATE & CANAPE
UPGRADES from £2.40

EVENING FOOD from £7.20

STREET FOOD &
PIZZA VAN from £16.80



2025 Pricing

CANAPES

£12.40

Three Selection from our menu

£17

Five Selection from our menu

CIRCA GELATO BIKE

£725

BOHO Gelato Six flavours, cups,
cones, sprinkles, 1.5 hour service

£80

MAIN COURSE
& DESSERT

£90

CANAPES X3 OR STARTER,
MAIN COURSE & DESSERT

£98

CANAPES X5, STARTER,
MAIN COURSE & DESSERT

£82.75

FEASTING & SHARING

£98

Add Canapes & Dessert

from £2.60

PLATE & CANAPE
UPGRADES

from £7.20

EVENING FOOD

from £16.80

STREET FOOD &
PIZZA VAN