



circa events



Welcome..

...to our menus, where you'll find a little inspiration for the most important meal you'll ever eat: the menu on your wedding day.

All our ingredients are sourced from the very best of local Sussex Butchers, Cheese makers and Farmers - in fact our office is on a farm just outside Brighton! Wherever possible we use free range, organic and quality assured produce in all our dishes. We're known for being a little quirky in our menus and ideas, from Asian influences to our one-of-a-kind Pizza Van, we'll offer you a range of options to best suit your ideas, tastes and the theme of your day.

In our 20th year of business, we're lucky enough to be the in-house catering team at Long Furlong Barn managing everything food, drink & event planning at the venue. We can't wait to work with you!

Our team has grown to include talented Event Managers and Chefs who make it all come together for our clients. Each has their own talents and contribute to what we do here at Circa, using their experience, passion for food and events in their work. We're still here in our Farm Kitchen, all these years later a little bigger but still holding true to our values from the restaurant days; a passion for good, locally sourced food, served with flair and creativity is and always will be, the driving force behind us all at Circa Events.

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Wedding Breakfast Menus

Our Pricing

	2020	2021	2022
Canapés x3 Selection	£7.20	£7.20	£8.40
Canapés x5 Selection	£10.80	£10.80	£12
Circa Gelato Bike	£540	£540	£575

Main Course & Dessert	£53.40	£53.40	£57
Canapés x3 <u>or</u> Starter, Main Course & Dessert	£59.40	£59.40	£63
Canapés x5, Starter, Main Course & Dessert	£64.20	£64.20	£68.40
Hog Roast Sharing Main	£53.40	£53.40	£57
(Add Canapes & Dessert)	£64.20	£64.20	£68.40
BBQ Sharing Main	£53.40	£53.40	£57
(Add Canapes & Dessert)	£64.20	£64.20	£68.40
Feast Sharing Menu	£53.40	£53.40	£57
(Add Canapes & Dessert)	£64.20	£64.20	£68.40
Afternoon & High Tea	£53.40	£53.40	£57
(Add Canapes)	£60.60	£60.60	£64.20

- **All our prices are per person.**
- All noted prices above are inclusive of VAT charged at current rate
- 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
- All dietary requirements and allergies can be catered for
- All Circa prices include linen, crockery, cutlery and staffing



Prosciutto Shavings, Whipped Asparagus, Brown Toast

Free Range Pork Chipolata, Maple Mustard, Circa Sprinkles

Smoked Salmon Tartar Shot, Black Sesame, Butter Pastry

Panko Green Olive, Whipped Goats Cheese, Crispy Herb Crumb *

Golden Cross Goats Cheese, Peppered Flat Pastry, Sunflower Seed Tapenade *

Mini Burger, Soft Brioche, CIRCA Burger Sauce *

Portobello Mushroom Skewer, Balsamic Blistered Baby Tomato, Basil ***

Surf n Turf Skewer, Lemon Butter **

Sweetcorn Jungle Cake, Smashed Avocado ***

Tarragon Yorkshire Pud, Rare Slow Roast Beef, Sweet Mustard Glaze

Mini Croque Monsieur, Pulled Ham Hock, Swiss Cheese

Panko Fish & Chips, Tartar Sauce, Pea Shoots *

Spiced Beef Lollipop, Harissa Crumb, Mustard Cress

Crispy Soft-Shell Crab, Smoked salt, Seaweed Dip *

Mackerel Bhajis, Coriander Korma Dip

Pan Seared Tiger Prawn, Celery Salt, Bloody Mary Mayo *

Savoury Tart, Red Onion Custard, Onion Crumble *

Flat Corn Taco, Chilli Lime Prawn

Basil Polenta Sticks, Smoked Chilli Jam **

Pulled Pork Slider, Olive Focaccia, Jalapeno *

Baked Cod Frittatas, Chana Dal *

Salt Baked Baby Potato, Beet Hummus ***

Coconut Tofu, Maple Siracha ***

Baby Toad in the Hole, Chorizo Sausage, Onion Ketchup *

Canapés



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

Asian Fish Croquettes, Panko & Black Onion Crumb,
Coconut Watercress 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
Parsley, Lemon Zest, Crushed Pea Salsa * *

Confit Duck Salad, Candied Walnuts,
Griddled Chicory, Dried Cherry Vinaigrette

Baked Quinoa Falafel, Orange Tahini Dressing,
Bitter Orange Jam, Baby Spinach Leaf **

Chicken Liver Parfait Pot, Toast, Slow Onion Relish

Ham Hock, Chorizo & Grain Mustard Jelly, Carrot
Remoulade, Gherkin, Milk Toast

Glyn Thomas Scotch Egg, Piccalilli Pot, Pickled Beet Salad

Pressed Pork Rillettes, Savoy Cabbage Pistachio Terrine,
Pickled Cauliflower Florets, Tarragon Sour Cream

Duo of Salmon, Farm Smoked & Cured, Pickles, Poached Lemon

Chilli & Pernod Spiked Tomato, Feta, Pan Seared King Prawn

Gin & Tonic Cured Salmon, Olive Oil Focaccia, Caper Berry

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

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

Slow Cooked Three Beets, Horseradish Cashew
Cream Cheese, Pickled Shallot * **

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

Starters



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

Crispy Maple Glaze Pork Belly, Cannellini Puree,
Baby Potato, Chard Fennel Ragout

Pan Roasted Chicken Supreme, Butter Cream Braise Leek,
Garlic & Chive Dauphinoise

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

Salt Baked Beet, Smoked Aubergine, Whipped Cheese,
Walnut Puff Shards **

Slow Cooked Brisket of Beef Pie, Harvey's Ale, Butter Pastry
Crust, Seasoned Mash, Seasonal Table Vegetables

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

Sweet Potato Rosti Cake, Brighton Blue Middle, Hispi Cabbage,
Toasted Almond, Roasted Cauliflower Puree *

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

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

6-hour Slow Cooked Lamb Shoulder, Rosemary & Garlic,
Potato Puree, Wilted Baby Spinach, Caramel Carrot

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

Braised Feather-Blade of Beef, Thyme Fondant,
Wilted Baby Spinach, Caramel Carrot, Tarragon Jus

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

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

Black Treacle & Lemon Boneless Pork Rib, Bubble'n Squeak
Rosti, Roasted Young Carrot, Cider Apple Jus

Cod Loin & Salmon en Croute, Black Sesame Crust, Baby
Potatoes, Wilted Bay Spinach, Caramel Carrot, Sorrel Cream

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

Baked Aubergine, Sumac, Honey, Chickpea &
Polenta Mash, Pea Broth Cup ***

Mains



Baked Braeburn Apple & Berry Crumble,
Salted Caramel Ice Cream

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

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

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

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

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

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

CIRCA Baked Blondie, White Chocolate Sauce,
Vanilla Bean Ice Cream

Sweet & Sour Donut: G&T, Sour Jam, Rock Sugar **

CIRCA Mini Trio:

Lemon Curd Cheese Cake, Dark Choc Marquise, Lancing Mess

Baileys Cappuccino Tiramisu, Lavender Shortbread Biscuit

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

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

Apple Caramel Cheesecake, Candied Walnuts, Praline ***

Dark Chocolate Brownie, Chocolate Gelato, Sprinkles ***

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

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

Please choose four meat options to be served to your guests

Chorizo Pork Sausage
Beef Patty Burger
Maple Mustard Chicken Wing *
Pork & Apple Patty
Brighton Pork & Herb Sausage
Squid & Chorizo Stick, Honey **
Smokey BBQ Chicken Burger
Pork Soulaki, Lemon, Oregano **

Tiger Prawn, Red Onion, Bay Seasoning **
Salmon Foil Parcel, Lemon Grass, Thai Basil *
Lemon Coriander Chicken Breast *
Harvey's Ale Pork Sausage
Moroccan Dry Rubbed Chicken **
Tandoori Spiced Chicken Thigh **
Bavette Steak, Chimichurri *
Halloumi & Asparagus Skewer *

Veggie & Vegan

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

Halloumi & Beetroot Burger
Salt & 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

Please choose Four Salads or Sides

Vine Tomato, Shaved Red Onion,
Balsamic Oil, 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

Thai Spiced Yellow Rice, Aduki Beans, Baby Spinach
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
Corn Cobs, Buttered
Sweet Potato Wedges, Cajun or Salt & Pepper
Dirty Beans, Smoked Bacon,
Caramelised Onion, Black BBQ Sauce

* 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 & 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

Please choose Four Salads or Sides

Vine Tomato, Shaved Red Onion,
Balsamic Oil, 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

Thai Spiced Yellow Rice, Aduki Beans, Baby Spinach
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
Corn Cobs, Buttered
Sweet Potato Wedges, Cajun or Salt & Pepper
Dirty Beans, Smoked Bacon,
Caramelised Onion, Black BBQ Sauce

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Afternoon Tea

Our traditional afternoon tea is presented on slates and boards to each of your tables so your guests can enjoy, family share style. Vintage Crockery and Cake stands can be hired in to finish the look.

Brioche Rolls & Sourdough Crostini

Please choose three fillings

Free Range Egg, Baby Watercress *
Red Pepper Hummus, Baby Spinach **
Sussex Brie, Tomato Relish
Cucumber, Anchovy Butter
Sussex Cheddar, Red Onion Jam, Pea Shoots *
Red Leicester, Red Onion Slaw *
Honey Roast Ham, Sweet Pickle, Mustard Mayo
Chicken, Curried Mayo, Golden Sultanas
Slow Cooked Chicken, Seasonal Leaf *
Rare Roast Beef, Horseradish Crème Fraiche
Smoked Mackerel Pate, Baby Gem
Smoked Salmon, Chive Cream
Prawn, Bloody Mary Mayo, Radish
Poached Salmon, Dill, Cucumber

Savouries

Choose One

Sussex Leek, Cheddar Quiche *
Thyme Parmesan Pastry Twist *
Ham Hock, Grain Mustard Old School Sausage Roll
Wilted Bay Spinach, Melting Brie, Sunblush Tomato Tart *

Cakes

All served with

Annie's Scones, Devon Clotted Cream,
Strawberry Compote
Sticky Lemon Drizzle Loaf
Caramelised Carrot Cake
Gold Chocolate Brownie

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High Tea

With a more savoury, picnic style menu, our High Tea is served to each of your tables on slates and boards for all guests to tuck in, family style. Vintage Crockery and Cake Stands can be hired in to finish the look.

Brioche Rolls & Sourdough Crostini

Please choose three fillings

- | | |
|---|--|
| Free Range Egg, Baby Watercress * | Slow Cooked Chicken, Seasonal Leaf * |
| Red Pepper Hummus, Baby Spinach ** | Rare Roast Beef, Horseradish Crème Fraiche |
| Sussex Brie, Tomato Relish | Smoked Bacon, Iceberg |
| Cucumber, Anchovy Butter | Smoked Mackerel Pate, Baby Gem |
| Sussex Cheddar, Red Onion Jam, Pea Shoots * | Smoked Salmon, Chive Cream |
| Red Leicester, Red Onion Slaw * | Prawn, Bloody Mary Mayo, Radish |
| Honey Roast Ham, Sweet Pickle, Mustard Mayo | Poached Salmon, Dill, Cucumber |
| Chicken, Curried Mayo, Golden Sultanas | Roasted Chicken, Avocado, Mayo |

Savouries

Please choose three savory items

- Chicken Liver Parfait, Blackberry Jam
- Hog Roast, Sage Sausage Roll
- Pork Caramelised Red Onion Sausage Roll
- Red Pesto Roasted Chicken Pieces *
- Truffle Macaroni Balls *
- Ham hock, Grain Mustard Bonbon
- Kilner Jar Smoked Salmon, Chive Mousse *
- Mushroom, Cheddar, Slow Roasted Tomato Quiche *
- Sweet Potato, Spinach, Feta Pastry Roll **
- Poached Salmon, Whipped Soured Cream, Poppy Seeds *
- Sussex Carrot, Matured Cheddar Bites *
- Prawn Cocktail Pots, Tiger Prawn, Bloody Mary Sauce, Celery Stick *

Salads & Sides

Please choose two salads or sides

- Warm New Potatoes, Thyme Butter **
- Cucumber Salad, Lemon, Parsley **
- Tomato, Shaved Red Onion, Balsamic Oil ***
- Mixed Salad Leaf, House Dressing ***
- Elderflower & Apple Slaw ***
- Artisan Flourpot Bread, Butter, Condiments

* Vegetarian * Vegan * Gluten Free * Dairy Free

Feasting Menus

These concepts are designed to fill your tables with a generous selection of dishes, combining complimentary flavours and using fresh and exciting ingredients for a truly unique dining experience for your guests. Served to each table, on slates, boards, bowls and platters, your tables will be heaving with a variety of hot & cold sides and main dishes for your guests to tuck in to.

Mediterranean Feast

Primo

Oven Baked Chickpea Falafel, Tahini, Lime Dip ***
Sweet Basil, First Press Olive Oil, Marinated Buffalo
Mozzarella, Plump Queen Olives **
Mixed Spanish Charcuterie Board
Confit Garlic, Anchovy, Flat Bread **
Sun-Blushed Tomato, Beef Meatballs **
Pea, Broad Bean, Saffron Quinoa Paella **

Secondi

Lemon Roasted Lamb, Green Lentils, Feta, Lemon
Pork Souvlaki, Lemon, Oregano **
Shaved Fennel, Avocado Panzanella Salad ***
Smoked Aubergine Dip, Patatas Bravas, *
Olive & Rosemary Torn Focaccia, Tzatziki Dip *

£44.50+VAT

THREE CANAPES, MEDITERRANEAN FEAST,
DESSERT 53.50+VAT

CIRCA Roast Feast

Served to each table on boards, slates and bowls with lashings of rich homemade gravy & sauces.

Please choose two meats & a veggie option

Maines

Whole Roast Thyme Chicken *, Bread Sauce
Rosemary & Garlic Studded Leg of Lamb, Sussex Mint Sauce **
Mustard Glazed Rib of Beef, Horseradish Cream *
Butter & Herb Rolled Pork Loin, Apple Sauce **
Roasted Cauliflower, Squash, Walnut Loaf, Tomato Fondue ***

Served with

Duck Fat Roast Potatoes *, Creamy Herb Mash *, Roasted
Root Vegetables *, Mini Mature Cheddar Cauliflower Bakes *,
Pork & Bacon Wraps, Buttered Greens *, Sausage Meat
Stuffing Balls, Giant Tarragon Yorkshire Puddings

* Vegetarian * Vegan * Gluten Free * Dairy Free

Childrens Menu

Please choose one menu option for each course for all children

Starters

(On the table when guests seated for dinner)

Crudites, Pitta Sticks, Homemade Hummus
Tortilla Chips, Hummus, Guacamole
Honeydew Slices
Breadsticks, Cheese & Chive Dip

Mains

Homemade Chicken Goujons, Chips & Peas *
Tomato Pasta Bake, Homemade Garlic Bread *
Bangers & Mash, Peas
Homemade Fish Goujons, Chips & Peas *
Sausage, Chips & Beans *
Mini Cheese Pizza *
Macaroni Cheese, Garlic Bread *
BBQ Menu (Same as adults only)
Mini Picnic Lunch Box *

Desserts

Circa Ice Cream Sundae, Sprinkles, Popping Candy
Chocolate Brownie, Vanilla Ice Cream
Jelly & Ice Cream
Mini Lancing Mess, Popping Candy
Fresh Fruit Salad
Circa Gelato Bike (*If Booked*)

CHILDREN
2-12 YEARS OF AGE

TWO COURSES £24
ADD STARTER +£6

TEENS
13-15 YEARS OF AGE

ADULT THREE COURSES
£36

* Vegetarian * Dairy Free (Prices are inclusive of VAT)

A row of glasses filled with a reddish-brown beverage, garnished with orange slices and strawberries. Each glass has a red and white striped straw. The glasses are arranged on a light-colored wooden surface. In the background, there is a dark, out-of-focus green foliage. A dark, textured rectangular overlay is centered over the glasses, containing the text "Drinks Packages" in a white, cursive font.

Drinks Packages



One Glass of Pimms or Prosecco per guest post ceremony
Water Station, Sparkling Elderflower, Squash
(Bar open for guests to purchase drinks throughout)

Half a bottle of Wine per guest
(Choose a Red, White & Rose from our wine list)
Half a bottle of Still & Sparkling Bottled
'Southdowns Water' per guest, squash for children

Prosecco Toast Drink served before speeches

Tea & Coffee served outside post dinner

£19.20 PER PERSON

Unlimited Pimms & Prosecco post ceremony
Water Station, Sparkling Elderflower, Squash

Unlimited Wine on tables for your guests
(Choose a Red, White & Rose from our wine list)

Unlimited Still & Sparkling Bottled
'Southdowns Water' per guest, squash for children

Prosecco Toast Drink served before speeches

Tea & Coffee served outside post dinner

£28.20 PER PERSON

Unlimited Pimms & Prosecco post ceremony
Water Station, Sparkling Elderflower, Squash

Unlimited Wine on tables for your guests
(Choose a Red, White & Rose from our wine list)
Unlimited Still & Sparkling Bottled 'Southdowns Water'
squash for children

Prosecco Toast Drink served before speeches

Tea & Coffee served outside post dinner

7pm 'Free' Evening Bar opens: Session Beer on Draught, Bottled Beers,
Cider, Selection of Wines, Soft Drinks. Spirits: Bacardi, Captain Morgan's
Spiced, Russian Standard Vodka, Gordons Gin, Jack Daniels. Mixers: Fruit
juices, Coke, Diet Coke, R Whites Lemonade, Tonic, Soda Water

£35.40 PER PERSON

£24 EVENING GUESTS

supply your own drinks

Circa Will Supply Ice, Lemons, Limes, Water Jugs, Wine Coolers,
Beer Bucket, Kilner Dispenser, all Glassware and staff to serve throughout
the daytime, you provide the drinks.

£9 PER PERSON (40-60 GUESTS)

£7.80 PER PERSON (60-90 GUESTS)

£6.60 PER PERSON (90-150 GUESTS)

Bar will be open throughout event alongside our drinks
packages and supply your own (excluding Ultimate package)

Cash & Card accepted (No minimum spend or charges)

VAT included in above pricing

A photograph of a social gathering, likely a wedding reception, featuring a buffet table with various dishes like olives, dips, and salads. In the background, a group of people are socializing in a rustic setting with wooden beams and string lights. A dark teal rectangular box with white cursive text is overlaid on the center of the image.

Classic Evening Food

Lite Bites Menu

All served from our Hawker Trays around the venue to your guests from biodegradable cutlery, servicewear and recycled paper napkins. No need to stop dancing or drinking!

choose three options

Thai Chicken/Vegetable Curry,
Coconut Rice, Coriander ****
-
Chicken/Vegetable Balti, Pilaf, Poppadom ****
-
Beef & Mushroom Keema, Pilaf, Garlic Naan
-
Pad Thai Noodles, Chicken/Vegetable ****
-
Penne Pasta Pomodoro, Garlic, Fresh Tomato,
Olive Oil & Basil Leaf, Parmesan Croute *
-
Chargrilled Chicken Burger, Fresh Rocket &
Garlic Mayo, Floured Bap
-
Beef Patty Burger, Mature Cheddar, Brioche
-
Garlic & Herb Field Mushroom Burger *

BLT: Fresh Rocket, Smoked Mayo, Bun
-
Brighton Sausage, Fried Onions, Sweet
Mustard, Hot Dog Bun
-
Slow Cooked Pork Shoulder Tortilla, Moroccan
Spices, Garlic Dressing, Tomatoes
-
Tandoori Spiced Chicken Wrap, Pickled
Cucumber & Onion Salad, Mint Yoghurt
-
Classic Chicken/Fire Roasted Red Pepper
Caesar Salad, Cos, Croutons *
-
Nicoise Salad Spanish Olives,
Crunchy Greens, Friendly Tuna

£10.80 PER PERSON

Dry cured Streaky Bacon, Brioche Bun, Tomato ketchup
Fish Finger Bun, Tartar Sauce, Wild Rocket
Roasted Aubergine, Halloumi, Chilli Ketchup Bun

£6 PER PERSON

* Vegetarian * Vegan * Gluten Free * Dairy Free

Buffets

Cheese & Antipasti

Selection of Sussex Cheeses,
Italian and Spanish Cured Meats
Home Made Pickles, Miller
Crackers, German Crackers
Day Baked Breads, Farm Made
Chutneys, Seedless Grapes,
Relish, Sussex Butter

(Cheese Cake Tower POA)

£9.60 PER
PERSON

Ploughmans

Sussex Pork & Egg Pies, '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

Classic

Selection of Freshly Filled Mini Brioche Rolls, Sweet &
Sticky Chicken Wings, Caramelised Sausage Roll Bites,
Mini Quiche Selection, Smoked Salmon Bruschetta, Fresh
Salad Leaves, Rustic Torn Bread, Condiments ****

* All prices stated include VAT * All prices based on whole day wedding being catered

Hot Buffets

Barbeque

Choose Three Options

Homemade Beef Patty Burger
Marinated Chicken Wings *
Aubergine & Halloumi Sticks **

Brighton Pork Sausage
Sweet Chilli Glazed Pork Ribs *
Pork Sausage, Honey Glaze

Paprika Chicken Sticks **
Roasted Corn on the Cob **
Crushed Bean Burger, Salsa **

Cooked outside your venue by our Chefs. Served with Brioche Buns, Dressed Green Salad, Condiments (80 guests minimum)

£14.40 PER PERSON

Hog Roast

Sussex Slow Cooked Free Range Pig **, Seasalt Crackling **, Pancetta & Sage Stuffing, Baked Braeburn Apple Lavender Sauce **, Brioche Buns, Dressed Green Salad **, Condiments. Choose one veggie/vegan option: Bean Burger, Salsa/Aubergine & Halloumi Burger, Chilli Jam

Cooked outside your venue for eight hours, by our Chefs (100 guests minimum)

£15 PER PERSON

Shawarma

Choose Three Options

Shredded Chicken Cooked with Lemon, Toasted Cumin, Smoked Paprika, lots of Garlic **
Spiced Pork Shoulder, Pomegranate, Orange, Green Chillies **
Caramelised Mince Beef, Turmeric, Parsley, Sumac Spice **
Fire Smoked Aubergine, Chickpea, Coriander **
Mixed Meat (Beef Mince & Chicken) Turmeric, Parsley, Sumac Spice **
Smoked White Fish, Roasted Top Shelf Spices & Molasses **

All served in a Khobez Flat Bread, finished with a saffron spiked pickled cabbage salad, a rich and creamy roasted garlic sauce, dry roasted chickpea & cumin hummus on the side.

£10.80 PER PERSON SERVED BUFFET STYLE

£13.20 PER PERSON SERVED FROM OUR STREET FOOD VAN

* All prices stated include VAT * All prices based on whole day wedding being catered

Vegetarian * Vegan * Gluten Free * Dairy Free

A photograph of a street food truck stall. The stall is made of wood and has various food items on it. There are bowls of bread, meat, and vegetables. A large metal pot is in the foreground. The background shows a gravel area and some plants.

Street Food Trucks

Street Food

We're so proud to have a number of food trucks in our Circa Family, perfect for a fun evening of good food and a great interactive experience your guests will be sure to remember! Below you'll find a few ideas on the sort of food you could serve from our Trucks, from Mexican, to Thai, to Gourmet Burgers – anything you can imagine, we're more than happy to work on your own ideas, so throw us your ideas!

Just a few trucks in our family:

Circa Tuk Tuk Street Food Van, Circa Horsebox Van, Circa Pizza Van,
Circa Lambretta Piaggio, Circa Vintage Gelato Bike, Circa Bert & Ernie Hot Dog Karts

CIRCA Dirty Dogs

Traditional smokey Pork Frankfurters, in a soft buttery brioche bun, dressed and topped from the van by our chefs

Choose Three Options

The Reuben - Melted Smokey Jack, Caraway Seed Crunch, Sauerkraut, 1000 Island Dressing

-

The Chicago - Fresh Diced Tomatoes, Pickled Hot Peppers, Sweet Onions, Green Tomato Relish

-

Detroit Coney Dog - Smothered in Smokey Beef Chilli, Shaved Red Onions, Grated Cheddar

-

San Francisco - Bacon Wrapped Dog, Lettuce, Mayo Dressing, Shallot, Sweet Pickle Remoulade

-

The New Yorker - Brown Onions fried with Beer, Sun Blushed Tomato, Spicy Brown Mustard

-

New Jersey Veggie Dog - Whole Roasted Sweet Carrot, Corn Batter, Fire Roasted Red Peppers, Onion, Corn Relish

-

Served on the side: Sweet Potato & Pineapple Slaw, Straw Potatoes, Condiments

**£10.80 PER PERSON
SERVED HAWKER STYLE**

-

**£13.20 PER PERSON
SERVED FROM OUR
STREET FOOD VAN**

CIRCA Burger

Our burgers are served in a Brioche bun and come with Farm-made slaw & straw potatoes

Choose Three Bases

Beef Patty

Pork Apple Patty

Lamb & Mint

Herby Chicken Breast *

Slow Cooked Beef Brisket **

Pulled Pork Shoulder **

Black Bean & Sweet Potato Patty ***

Sweetcorn, Pumpkin Patty ****

Choose Three Toppings for each Base

Cheddar, Smoked Cheddar, Brighton Blue Cheese, Sussex Brie, Goats Cheese

-

Sliced Beef Tomato, Shaved Red Onion, Iceberg Lettuce, Baby Spinach, Cucumber, Fresh Rocket Leaf, Smashed Avocado

-

Tomato Relish, Bacon Jam, Caramelized Red Onion, Corn Relish, Pickled Chilli Relish

-

Streaky Bacon, Onion Rings, Hash Browns, Roasted Garlic Field Mushroom, Fried Egg Sliced Chorizo, Spicy Pepperoni

-

Garlic Mayo, 1000 Island, BBQ Sauce, Thai Spiked Coriander Dressing, CIRCA Burger Sauce

**£13.20 PER PERSON SERVED
FROM OUR STREET FOOD VAN**

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CIRCA Kebab

Choose two meat & one veggie/vegan kebab

Slow Spit-Roasted Lamb Doner, Carved *
Spiced Pork Shoulder, Pomegranate, Green Chillies Souvlaki
Caramelised Mince Beef, Turmeric, Parsley, Sumac Spice Kofta *
Spit-Roasted Shredded Chicken, Lemon, Cumin, Garlic, Carved **
Halloumi, Seasonal Veggies, Skewered **
Herb Marinated Tofu, Aubergine, Skewered **

£13.20 PER PERSON SERVED
FROM OUR STREET FOOD VAN

all served with

Flat Khobez, Pickled Red
Cabbage, Onion
Marinated in Lemon
Juice, Parsley & Sumac,
Cucumber & Tomato
Salsa, Nigella Seeds,
Whole Roasted Chillies,
Smoked Garlic Sauce,
Habanero Chilli Sauce,
Roasted Chickpea
Hummus

CIRCA Mexican

Choose two meat & one veggie/vegan option

A warm 6-inch soft tortilla or crunchy tacos, finished with authentic Tex Mex toppings!

Chicken Tinga: Shredded chicken, chipotle, garlic, sweetcorn sauce *
Chicken Mole: Shredded chicken chilli, almond, chocolate sauce
Chilli Beef: Prime beef in our own 18 spice taco seasoning
Pinto Beans: Mushrooms, taco seasoning, cumin & fennel *
Black Beans: Roasted red peppers, spicy sauce, lime
Breakfast Taco: Pinto Beans & Shredded ham hock
Chilli Nachos Box: Loaded Nachos, prime beef chilli

All Topped with Homemade Chipotle Mayo Dressing
and Shaved White Cabbage Salad

£13.20 PER PERSON SERVED
FROM OUR STREET FOOD VAN

choose three toppings

Cheese, Tomato Salsa,
Pineapple Salsa, Sour
Cream, Coriander,
Pickled Red Onion,
Pickled Jalapenos, Chilli
Sauce, Toasted Sesame
Seeds, Homemade
Guacamole

CIRCA Americana

Choose two meat & one veggie/vegan option

BBQ Pork Ribs, Cola Glaze, Homemade Slaw
Bingo Chicken Wings, Hot Buffalo Sauce, Blue Cheese
Plantation Boston Pork, Pickle, Mustards, Beetroot Slaw, Brioche Bun
Southern Fried Chicken, Secret Spices, Gravy
Chilli Loaded Nachos, Sour Cream, Guacamole, Jalapenos
Chicken Tinga Taco, Sour Cream, Guacamole
Korean Style Popcorn Chicken, Sesame, Spring Onion
Corn Dog, Buttermilk, Tomato Sauce
Meatball Sub, Squirty Cheese, Onion
Sweetcorn & Pumpkin Patty
Loaded Fries, Chilli, Shredded Onion, Dirty Sauce

£13.20 PER PERSON SERVED
FROM OUR STREET FOOD VAN

all served with

Crunchy Rainbow
Slaw, Shredded
Lettuce, Condiment
Station

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A photograph of a pizza truck. A dark teal sign with white cursive text is mounted on the side of the truck. The sign reads "CIRCA" in a larger font and "Pizza Truck" in a smaller font below it. The background of the image shows the side of the truck and a pizza being cooked in a large oven, with a pizza peel visible in the foreground.

CIRCA Pizza Truck



CIRCA Pizza

Handmade on our Farm in Brighton, the only one in the UK - we are very proud of our Pizza Oven! Hidden in a trailer traditionally used to transport livestock, with multicoloured LED lighting, wall mounted dough hooks and a wooden topped service board, the inside looks as good as the outside!

Either choose from Chefs favourites or create your own!

Choose Three Pizzas

The Sicilian: Sicilian Chorizo, Caramelised Onion, Mascarpone, Fresh Rocket

-

The Rigatino: Pancetta, Mascarpone, Cherry Tomatoes, Caramelized Onions, Fresh Rocket

-

The Rosemarino: Chorizo, New Potato, Fresh Garlic, Roasted Peppers, Rosemary

-

The Stagioni: Goats cheese, Gorgonzola & Parmesan, Tomato Sauce & Mozzarella

-

The Hawaiano: Farm Carved Ham, Fresh Pineapple

-

The Parmigiano: Prosciutto, Shaved Parmesan, Fresh Rocket

-

The Bufala: Buffalo Mozzarella, Sundried Tomatoes, Fresh Basil

Design Your Own Pizzas

Choose one pizza for the bride, one pizza for the groom and a third pizza of your choosing!

Choose your base:

Circa's Tomato Sauce - Circa's Chilli Tomato Sauce
Double Cream Sauce - BBQ Sauce

Choose Three Toppings for each pizza

Goats Cheese	Fresh Basil	Blue Cheese
Pulled Pork	Red Onion	Spicy Sausage
Chorizo	Parmesan	Pulled Pork
Pancetta	Sundried Tomatoes	Fresh Rocket
Chicken	Rosemary	Caramelised Onion
Ham	Prosciutto	Ground Beef
Mascarpone	Jalapenos	Gorgonzola
Pepperoni	Mushrooms	Anchovies
Green Olives	Roasted Peppers	Capers
Fresh Garlic	New Potato	Black Olives
Buffalo Mozzarella	Pineapple	Ground Salami
Cherry Tomatoes	Balsamic Drizzle	Broccoli

£12 PER PERSON SERVED
FROM OUR PIZZA VAN
(100 GUESTS MINIMUM)

Circa Gelato Flavours

After Dinner Mint	Date, Rum & Pecan	Peanut Butter Sea Salt Caramel
Alfonso Mango	Earl Grey	Pimms
Apple Mint	Elderflower	Pineapple
Armadillo (Daim)	Espresso	Pineapple & Rosemary
Avocado	Eton Mess	Pink Champagne
Banana Custard	Fruit Cake	Pink Lemonade
Banoffee	Fruits of the Forest	Popcorn
Battenberg	Fig & Mascarpone	Raspberry & Elderflower
Bellini	Gin & Tonic	Rhubarb
Berry	Gin & Bitter Lemon	Rhubarb & Custard
Birthday Cake	Ginger & Lemongrass	Rice Pudding
Black Sesame (Goma)	Gingersnap	Saffron & Almond
Blood Orange	Grapefruit	Sea Salt Caramel
Bourbon & Bourbon	Guinness	Shandy
Brighton Rose (Rose Lassi)	Hazelnut	Smoked Bacon & Maple Syrup
Brown Bread	Hazelnut Coffee	Smoked Bacon &
Bucks Fizz	Jam Doughnut	Blueberry Pancake
Carrot Cake	Key Lime Pie	Sour Cherry
Chai Tea	Kiwi	Speculoos
Cherry Bakewell	Lager & Lime	Spicy Pear
Chilli Chocolate	Lavender & Honey	Sticky Toffee Pudding
Choc Hazelnut (Gianduja)	Lemon Crème Biscuit	Strawberry
Choc Orange	Lemon & Poppy Seed	Strawberry, Basil & Black Pepper
Choc Orange Nougat	Lemon Cheesecake	Strawberry Cheesecake
Choc Pear	Lime	Tiramisu
Choc Raspberry	Liquorice	Toffee Apple
Choc Rose	Liquorice Toffee	Toffee Popcorn
Chocolate	Lychee & Mint	Tropical Lemon
Choc Blood Orange, Cinnamon &	Mango, Passion & Pineapple	Vanilla (White)
Fig	Mango & Vanilla	Vanilla (Yellow)
Cinnamon	Mango Yoghurt	Vanilla Choc Brownie
Clementine	Mango & Chilli	Vanilla Custard & Blackberry
Coconut	Marmalade on Toast	Vanilla Latte
Coconut & Pineapple	Melon	Vanilla Malt
Coconut & Raspberry	Mint	Watermelon
Cookies & Cream	Mojito	White Choc Almond
Crème Brulee	Mulled Wine	White Choc Cheesecake
Cream Tea	Mulled Cider	White Choc Coconut Crisp
Cucumber & Rose	New York Cheesecake	White Choc Hazelnut
Custard Cream	Nerdy Grape	White Choc Passionfruit
	Olive Oil	White Choc Raspberry
	Orange Mascarpone & Caramel	White Russian
	Passion Fruit	Violet
	Passion Fruit Custard	Violet & Chocolate
	Peanut Butter & Jelly	Yoghurt & Passionfruit
		Yoghurt & Wild Berries



Gelato

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circa  **events**

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