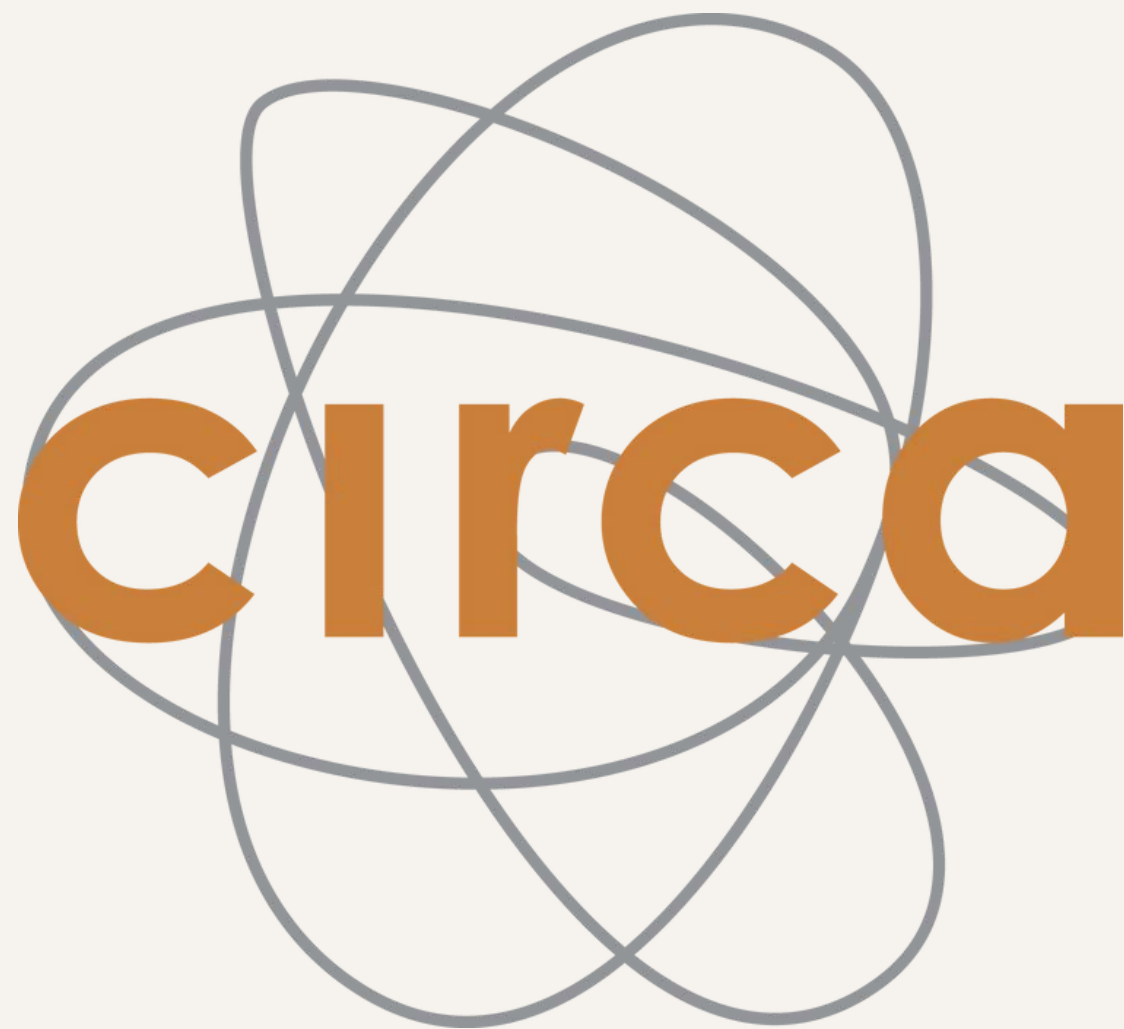




Corporate Menu

About our menus

Circa started with Restaurants in Lewes in 2000. In 2008 Circa Events was created, and we moved to our current site in Woodingdean. Nearly 25 years later we are now a well oiled machine spearheaded by Marc, Ben & Sara who between them provide every booking to a high level of service & customer satisfaction.

All of our menus are written with sustainability in mind. We work closely with local suppliers and farmers to source all our ingredients as locally as possible. We also offer a wide variety of Plant Based options that are nutritious and kinder to the planet.

The client experience is at the forefront of our minds throughout the enquiry, planning and provision of any booking. Always striving to make the experience as easy as possible for the organiser and as enjoyable as possible for any guest in attendance.



Day Delegate Menus

www.circacirca.com

Option 1 - Buddha Bowl Lunch

Day Delegate Menus

Designed for a standing or Networking lunch.
Served in biodegradable containers, portion controlled to reduce food wastage.

Three servings of Tea & Coffee:

On arrival - Served with Pastries & Fruit

Mid Morning - Served with Protein Balls

Mid Afternoon - Served with Cookies

Lunch

Grab & Go Buddha Bowl, with a choice of Chicken, Salmon or Falafel (VG)

Southdown Crisps

Treat

Drinks Can

From £25.50 +VAT pp



Option 2 - Working Lunch

Day Delegate Menus

Served as a Buffet or Grab & Go. Sandwiches served on a selection of freshly baked breads.

Three servings of Tea & Coffee:

On arrival - Served with Pastries & Fruit

Mid Morning - Served with Protein Balls

Mid Afternoon - Served with Cookies

Working Lunch: Choose Three Sandwich Fillings, One Savoury item, and One Snack item. Served as a buffet to your delegates.

Sandwiches

Choose three DELI sandwiches. guests will receive a round and a half

Black Treacle Ham, Mature Barbers Cheddar & Mustard Mayo

Free Range Egg Mayo, English Watercress (v)

Circa Club: Honey Chicken, Bacon, Mayo, Lettuce, Tomato

Roasted Chicken, Ranch Dressing, Pea shoots

Roasted Beef, Horseradish Mayo, Red Onion, & Wild Rocket

Roasted Beetroot, Watercress, Soft Cheese (vg)

Pastrami, Swiss Cheese, Pickles

Cheddar Cheese, Crunchy Coleslaw (v)

Brie, Onion Jam, Crunchy Celery (v)

Streaky Bacon, Cos Lettuce, Tomato

Vegan Cheese, Pickle (vg)

Smoked Salmon, Cream Cheese, Fresh Chives

Sussex Cheddar, Ale Relish, Wild Rocket (v)

Line caught Tuna, Red Onion, Lemon Mayo

Hummus, Spanish Pepper, Wild Rocket (vg)



Option 2 - Working Lunch continued...

Day Delegate Menus

Served as a Buffet or Grab & Go. Sandwiches served on a selection of freshly baked breads.

Savouries

choose one savoury

Soft Leeks, Sussex Cheddar Quiche (v)

Parmesan & Thyme Cheese Straw (v)

Old School Sausage Roll, Sage Salt

Vegan Roll (VG)

Streaky Bacon, Wilted Spinach Tart

Snack

choose one

Mixed Nut Selection

Vegetable Crisps

Marinated Olives

Kettle Crisps

Cake

Menu served with a cake bite

From £26.50 +VAT pp



Option 3 - Cold Buffet Menu

Day Delegate Menus

Three servings of Tea & Coffee:

On arrival - Served with Pastries & Fruit

Mid Morning - Served with Protein Balls

Mid Afternoon - Served with Cookies

Cold Buffet Lunch: All items below, served as a buffet

Tarts

Pea, Feta, Crushed Tomato Tart

Sussex Charmer, Burnt Ham Ends Tart

Courgette, Tofu, Pumpkin Seed Tart (VG, GF)

Meat

Treacle Baked Ham

Carved Roast Chicken

Vegan Charcuterie (VG)

Fish

Smoked Mackerel, Crème Fraiche, Baby Gem

Wild Mushroom, Miso Pate (VG)

Continued...



Option 3 - Cold Buffet Menu continued...

Day Delegate Menus

Sides

Charred Heritage Beetroots
Marinated Artichoke Hearts
Olives
Pickles

Salads

Nama Yasai Wild Garden Leaf, Pumpkin Seeds (VG)
Vine Tomatoes, Cucumber, Onion Seeds, Pomegranate (VG)
Charlotte Potatoes, Olive Oil, Lemon Juice, Herbs (VG)
Rainbow Coleslaw, Crème Fraiche, Chard Hispi Leaf

Dessert

Julien Plummart Meringues, Vanilla Cream, Braised Berries

From £26.50 +VAT pp



Option 4 - Hot Buffet

Day Delegate Menus

Three servings of Tea & Coffee:

On arrival - Served with Pastries & Fruit

Mid Morning - Served with Protein Balls

Mid Afternoon - Served with Cookies

Hot Buffet Lunch: Choose a hot buffet option from the following.

Once we have your dietary requirements we will provide the split of meat / vegan meals.

Curry

Chicken Curry, Vegan Curry (VE), Sticky Rice (V), Roti (VE). Bhaji (VE), Mini Poppadom (VE), Salad (VE), Dips (VE)

Lasagne

Meat & Vegan Lasagnes, Garlic Bread (V), Rocket Salad (VE), House Dressing (VE)

Sausage

Meat & Vegan Sausages (VE), Mash (VE), Greens (VE), Roasted Veg (VE), Onion Gravy (V)

Katsu

Chicken Katsu, Seitan Katsu (VE), Sticky Rice (VE), Shokupan (VE), Salad (VE)

Continued...



Option 4 - Hot Buffet

continued...

Day Delegate Menus

Tagine

Chicken & Vegan Tagines (VE), Cous Cous (VE), Chickpea Salad (VE)

Pie

Meat & Vegan Seasonal Pies (VE), Mash (VE), Greens (VE), Seasonal Veg (VE), Jus (VE)

Pasta

Tarragon Chicken & Vegan Pasta Bake (VE), Garlic Green Beans (VE), Focaccia (VE), Caesar Salad (VE)

From £30.00 +VAT pp





Breakfast Upgrades

www.circacirca.com

Breakfast Upgrades

All our Day Delegate Rates include Tea, Coffee, Pastries and Fresh Fruit on arrival. But why not start your meeting the right way, with one of our Breakfast Upgrades?

Hot Breakfast Muffin

Handmade English Muffin, filled with:
Smoked Streaky Bacon, Swiss Cheese, Baked Egg,
Homemade Ketchup

Or

Sausage Patty, Swiss Cheese, Baked Egg, Homemade
Ketchup

Or

Grilled Field Mushroom, Vegan Mozzarella Tofu,
Homemade Ketchup (VG)

Upgrade From £5.50 +VAT pp



Canapés

Served around the venue by our staff

Cold Canapé Menu

Flat Corn Taco, Chilli Lime Prawn
Prosciutto Shavings, Mascarpone, Focaccia
Pumpernickel, Smoked Salmon, Crème Fraiche
Handmade Sausage Roll, Mature Cheddar, Ploughman's Pickle
Chilled Gazpacho Shot, Patata Brava Dipper (VG)
Blue Crab, Tonkatsu, Leaf Roll
Smoked Salmon Tartar Shot, Black Sesame, Butter Pastry
Crostini, Bocconcini, Confit Tomato, Pesto (V)

Hot Canapé Menu

Free Range Pork Chipolata, American Maple Mustard
Handmade Sausage Roll, Mature Cheddar, Ploughman's Pickle
Crispy Coconut Tiger Prawn, Katsu, Pickled Ginger
Yorkshire Pudding, Roasted Beef, Horseradish Crème Fraiche
Spiced Beef Lollipop, Harissa Crumb, Mustard Crumb
Mackerel Bhajis, Coriander Korma Dip
Beetroot, Pea & Ricotta Frittata, Grilled Baby Tomato (V)
Panko Chilli Olives, Spicy Yogurt (V)
Buttermilk Chicken Waffle, Maple
Portabello Mushroom Skewer, Balsamic Baby Tomato, Basil (VG)
Hasselback Potatoes, Hummus, Za'atar (VG)
Coconut Tofu, Sriracha, Crispy Seaweed (VG)

6 x Canapés - £18.00 + VAT

8 x Canapés - £24.00 + VAT



Sweet Canapés

Boho Gelato

Mini Ice Cream Cones, served around the venue. Choose 6 flavours of Boho Gelato. Examples of flavours:

Chocolate Sour Cherry	Creme Egg	Tiramisu
Alfonso Mango	Bellini	Toffee Popcorn
Birthday Cake	Biscoff	Blueberry Pancake
Sea Salt Caramel	Eton Mess	Strawberry Cheesecake
Vanilla Choc Brownie	Jam Donut	Gin & Tonic

Julien Plummart Macarons

Selection of Macarons, served around the venue. Choose 6 flavours. Examples of flavours:

64% Manjari Chocolate	Passion Fruit	Red Berry & Violet
Black Forest	Raspberry	Sea Salt Caramel
Hazelnut Praline	Rose	Vanilla
Mandarin & Yuzu		

Afternoon Tea Canapés

Cucumber, Cream Cheese Finger Sandwich
Handmade Sausage Roll, Mature Cheddar, Ploughman's Pickle
Mini Scone, Devon Clotted Cream, Sussex Strawberry Jam
Chocolate Profiterole
Julien Plummart Macaron

From £24.00 +VAT pp





Dinner Menus

www.circacirca.com

Dinner Menu One

Dinner Menus

Please choose one dish per course to serve to your guests

Starters

Hens Egg, Piccalilli Puree, Bacon Shard, Smoked Chilli
Sicilian Cured Meats, Chilli Olives, Ciabatta Crostini, Blush Tomato,
Shaved Parmesan
Thai Fishcakes, Lime Leaf Sherbert, Nim Jam Salad
Blue Cheese Arancini, Walnut Cream, Blush Tomato Salsa (V)
Baked Chickpea Falafel, Hummus, Pickled Beetroot, Dukkah (VG)

Mains

Roasted Lamb Rump, Feta Pea Cream, Crushed Potato,
Aubergine Puree
Pot Roasted Chicken Breast, Spinata Skin, Polenta Chips,
Smoked Tomato
Pan Roasted Local Mackerel, Corn Puree, Hash Brown,
Rough Tomato Salsa
Rosti Potato, Grain Mustard, Aubergine Fennel, Crispy Tofu (VG)
Bookhams Cheddar Souffle, Warm Tomato Fondue, Walnut Potatoes (V)

Desserts

Baked Yogurt Cheesecake, Orange Mascarpone Gelato
Sticky Toffee Pudding, Toffee Sauce, Melting Ice Cream
Chocolate Brownie, Dairy Free Ice Cream, Chocolate Sauce (VG)

From £50.00 +VAT pp



Dinner Menu Two

Dinner Menus

Please choose one dish per course to serve to your guests

Starters

Pressed Ham Hock & 'Nduja Terrine, Catalan Focaccia, Pickle Salsa
Pulled Pork Arancini, Roasted Garlic Aioli, Smoked Tomato,
Music Paper Bread

Free Range Scotch Egg, Chorizo, Piccalilli Puree, Smoked Chilli
Sussex Smoked Salmon, Crème Fraiche, Caper, Ciabatta Toast,
Chicory Leaf

Crispy Artichoke Hearts, Goats Cheese, Pomegranate, Date Salsa (V)
Roasted Red Onion, Baked Pumpkin Tart Tatin, Shaved Apple Salad (VG)

Mains

Roasted Pork Porchetta, Salsa Verde, Parmesan Potato Wedges,
Peperonata, Wilted Greens

Pressed Beef Featherblade, Mustard Mushroom, Garlic Fondant,
Spinach, Caramelised Carrot

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

Roasted Cod Fillet, Clam Chowder, Shaved Pickled Fennel,
Smoked Potato

Crunchy Portobello Mushrooms, Chipotle Butter, Butterbean Mash,
Greens (VG)

Desserts

Chocolate Hazelnut, Crème Fraiche, Chocolate Soil

White Chocolate Blondie, Raspberry Ripple Ice Cream

Lemon Meringue Pie, Torched Gold Dome, Madeline Base, Coulis
Sussex Cheese Selection, Pressed Quince, Fine Crackers

From £55.00 +VAT pp





Middle Eastern Meze & Italian Feast

www.circacirca.com

Middle Eastern Meze

Served to the middle of each table on boards, slates & bowls. per course to serve to your guests

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
Braised Cous Cous, Ras el Hanout Spices
Rustic Chopped Salad, Pomegranate Gems, Chopped Whole Chillies
Pickled Cabbage | Flatbreads | Ezme Salad |
Roasted Baby Potatoes, Cumin & Coriander Seeds

Italian Feast

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
Aubergine, Tomato, Orzo Pasta, Gremolata, Garlic Bread, Parsley,
Oregano, Tenderstem Broccoli, Shaved Parmesan

From £52.50 +VAT pp





Wine List

www.circacirca.com

White Wines

Wine List

Vidriada Airen. Spain - £19.80

A fragrant nose of perfumed and fruit aromas. It exhibits a fresh, fruity and lively palate. Fresh and light, apple and grapefruit characters coupled with soft acidity make this an easy-going and refreshing white.

Crescendo Pinot Grigio (VG). Italy - £22.60

A clean, fresh and fruity wine with lots of citrus and ripe pear flavours. Dry and crisp with refreshing finish.

Viña Carrasco Sauvignon Blanc (VG). Chile - £23.55

Bursting full with grass, elderflower and gooseberry flavours, this is a youthful and invigorating white.

Old Gum Tree Chardonnay. Australia - £25.45

Lifted peach and cream with lemon blossom, soft juicy palate and crisp cleansing finish make this an enjoyable easy drinking wine.

Fernlands Sauvignon Blanc. New Zealand - £30.15

Wonderful balance between tropical and herbaceous flavours. Gooseberry and green pepper mingle with mango and guava.

Valle Berta Gavi (VG). Italy - £33.00

Subtle traces of honeysuckle with characteristic aromas of lime zest and minerality. It offers a clean and refreshing finish.



Red Wines

Wine List

Vidriada Tempranillo. Spain - £19.80

A soft and easy drinking red made from Spain's signature grape variety, Tempranillo. Berry fruits in the mouth with a hint of black pepper.

Crescendo Merlot. Italy - £22.60

Intense ruby red with violet hue. Typical scents of Merlot and hints of blackberry and cherry. Well defined notes of red berries, extraordinarily round and complete.

Old Gum Tree Shiraz. Australia - £23.55

This is a classic, fruit driven Shiraz with intense, ripe raspberry and cherry flavours with overtones of vanilla and spice.

Romero Gonzalez Malbec. Argentina - 26.40

This is an elegant, juicy Malbec with lots of pure blackcurrant fruit character. A little grip of tannin helps balance the wine.

Five Ravens Pinot Noir (VG). Romania - £28.25

Romania may not be the first place you think of when you are looking to buy a Pinot Noir but this has all the classic bright red fruit flavours and spicy note you would expect.

XM by Xavier Milhade, Bordeaux Supérieur AOC. France - £33.00

Deep ruby color, a nose of crisp red fruits. A superb liquorice attack. A concentrated, balanced wine with fine tannins like grilled coffee.



Rosé Wines

Wine List

Bel Canot Pinot Grigio Delle Venesie (VG). Italy - £22.60

Pale pink, rich in red fruits and floral on the nose. Fresh, crunchy taste, with a good structure.

Le Bois des Violettes. France - £26.40

Fresh and crisp, with very subtle strawberry fruit and a dash of sweet spice. This is a structured and vibrant wine.

Pescadero Point White Zinfandel (VG). USA - £22.60

This vibrant fruity rose is bursting with juicy strawberries, raspberries and watermelon on the palate, giving way to a sweet and moreish finish.

Peyrassol Les Papillons Bleus rosé, Côtes de Provence Organic (VG). France - £37.70

Pale pink with silver highlights. This wine delivers from the first moment a cocktail of fruits reminiscent of citrus zest. These flavours continue pleasantly in a set that manages to marry freshness and roundness



Sparkling Wine & Champagne

Wine List

Prosecco Bel Canto. Italy - £24.50

Delicate and aromatic with fine bubbles. This wine carries lots of fresh peach, pear and an elegant zest.

Flammetta Prosecco Rosé. Italy - £26.40

Light pink in colour, with typical copper hues. Delicate hints of acacia flowers, blended with violet and raspberry notes.

Roebuck Estates Reserve. England (Sussex) - £51.80

This Reserve is a classic blend of Chardonnay, Pinot Noir and Pinot Meunier. It spends at least two years ageing on its lees to give it a rich texture and decadent complexity.

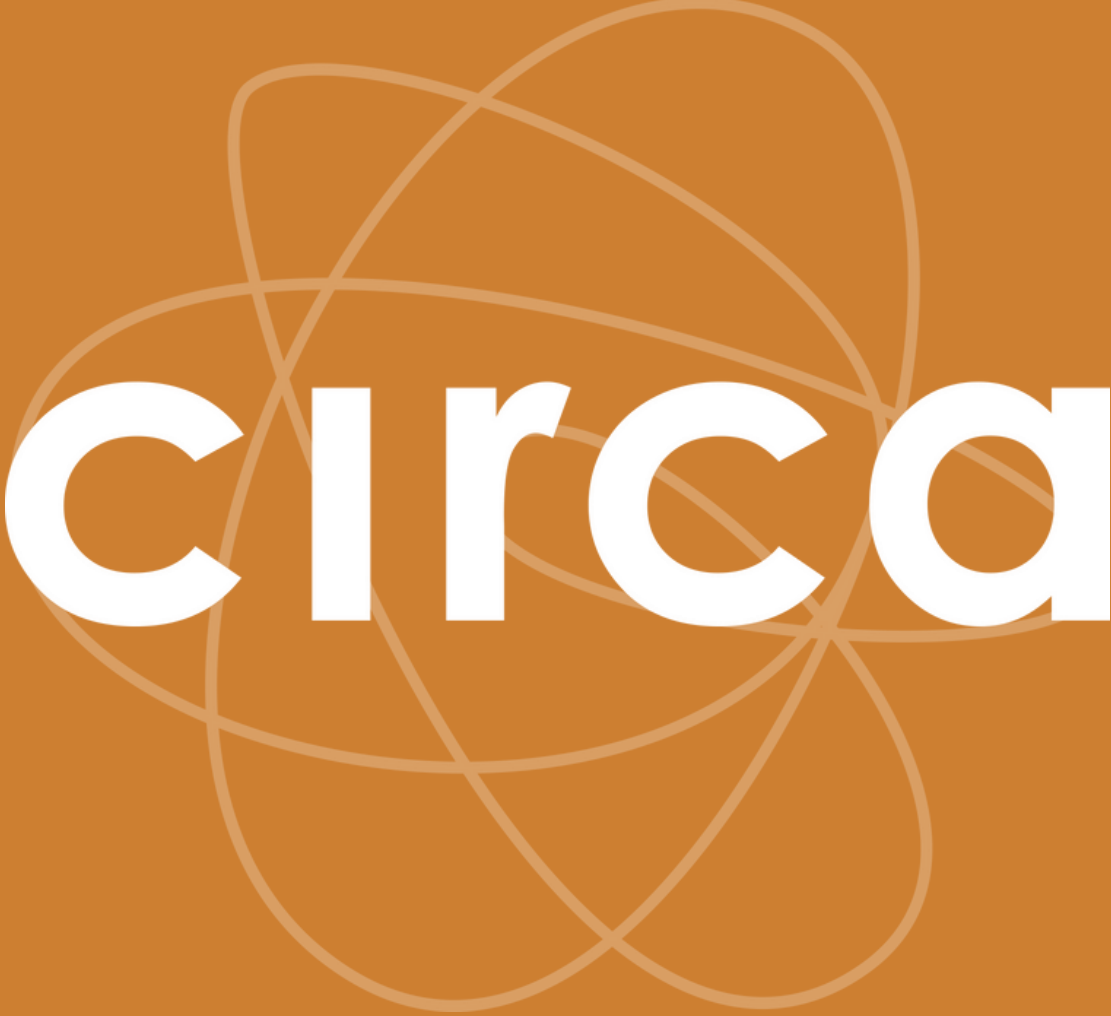
Veuve Clicquot Brut. France - £75.30

Veuve Clicquot champagne has tasting notes of white and yellow fruits, citrus, toast, and brioche. The champagne's style is characterized by a balance of fruity aromas and toasty



A few things to note...

- All our prices are per person. These prices are based on events of 200+ Guests. We can of course quote for events smaller than this, and our price points would be adjusted accordingly.
- All prices are EXCLUSIVE of VAT charged at the Government mandated rate at time of final invoice. The breakdown of VAT is reflected on your quote & invoice.
- All prices are for direct enquiries only.
- All of our menus can be adjusted to accommodate all dietary requirements and cultural preferences.
- Our Plated Dinner Menus include one meat option and one veggie/vegan alternative for your starters, one meat option and one veggie/vegan alternative for your main and one dessert for all your guests. You choose the menu and your guests are served what you have chosen. Should you wish to offer your guests a choice of dishes, we would recommend our Feasting Menus where everything is served to the tables for your guests to share and enjoy.
- All Circa prices include linen, crockery, cutlery and staffing.
- All Day Delegate Menus include Still & Sparkling Water per delegate.
- For Dinners - we have table plan templates for you to use, just ask.

The logo graphic consists of several overlapping, hand-drawn style loops in a light orange color, creating a circular, abstract shape that frames the word 'circa'.

circa

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