

Our Wedding Menus are designed to offer locally sourced ingredients from our trusted Sussex Food suppliers.

Please find below a selection of our seasonal menus for your wedding day.

These are a guide line of what we can offer you for your big day.

If you are looking for a totally bespoke menu, we are more than happy to arrange a consultation where you can bring your own ideas with you and discuss in more detail your wedding day catering; together with our experienced chefs we can create a totally unique dining experience.

We encourage lots of different styles of eating on your wedding day from restaurant standard plated meals, to a more informal style of family service brought to you and your guests.

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## **Evening Wedding Buffet**

We have designed a choice of styles and tastes in our menus for your evening wedding buffet. Please choose from the selection or if you have an idea of your own please let us know and we can work with you on your ideas

### **BBQ Buffet**

Hand Made Beef Burger Sussex Sausages, Barley, Fresh Hops Chicken, Thyme, Garlic Local Garden Salad, Dressings, Sauces

## Veggie BBQ buffet

Hand Made Sussex Veggie Sausage Grilled Hallumi, Asparagus Sticks Roasted Corn Cob Local Garden Salad, Dressings, Sauces

### **Hog Roast Buffet**

Slow Cooked Free Range Pig, Sea Salt Crackling Pancetta, Sage Stuffing Farm Baked Braeburn Apple, Lavender Sauce Baked Bread Roll, Local Garden Salad

# (Minimum 100 guests) Table Buffet

Garlic Confit, Tarragon Chicken Shank
(V) Farm Made Set Egg Tarts, Brie, Wilted Spinach
(V) Sweet Potato Wedges, 7 Spice Dust
(V) Roasted Portobello Mushroom, Herbed Goats Cheese
Sussex Smoked Salmon, Caper, Parsley
Circa Green Salad, Day Baked Breads, Unsalted Butter

### **Cheese Buffet**

Selection of Sussex Cheeses, Italian and Spanish Cured Meats Home Made Pickles, Millers Crackers, German Crackers Day Baked Breads, Farm Made Chutneys Seedless Grapes, Pressed Quince Jam

## Ploughman's Buffet

Sussex Pork Pie, Glyn Thomas Scotch Egg Honey Baked Ham, Apple Relish Farm Made Beetroot Coleslaw Pickled Onions, Bookhams Cheddar Piccalilli, Green Salad, Bread Selection

### Lebanese Grill

Lamb kofta, Chicken Shawarma, Vegetable Kebab, Chilli Sauce, Cucumber Salad, Hung Yoghurt, Seeds, Relishes, Wraps, Flat Breads, Hummus

Prices Start From £3.50 Plus Vat pp



## **Light Bites Evening Food**

Our evening light bites give you selection different dishes for a lighter evening snack option A selection of three dishes is advised divided over your guest capacity

Thai Chicken Curry Bowl, Sticky Lime Leaf Rice

Dry cured bacon, Door Step Sandwiches, Tomato ketchup

Harvey's bitter, Free Range Pork Hot Dogs, Onion Confit

Pizza Selection, wild Rocket Veggie selection

Fish Finger Rolls, Tartar Sauce, Wild Rocket

Free Range Beef Burger, Floured Bap, Mature Cheddar

Slow Lamb, Rosemary Pitas, Thousand Island Dressing

Chicken Ceasar Salad, Sour Dough Croutons

Home Made Pies, Puff Pastry Top

BLT, Sour Dough, Wild Rocket

Old School Sausage Rolls, Flaky Pastry, Smoked Salt

Chicken, Chorizo Kebabs, Smoked Dip

Pulled Lamb Shoulder Rolls, Aioli, Tomato Olive salad

Braised Chicken Cacciatore, Fettuccine Pasta

Roasted Aubergine, Halloumi, Chilli Ketchup Rolls

Glyn Thomas Scotch Egg, Herb Piccalilli

Salt Beef Bagel, Swiss, Mustard Mayo, Pickles

£7 plus Vat