



Hog Roast Menu 2015 - 2016

Our Sussex Pigs are cooked over oak and apple wood fire pit. The Pigs are hand turned for up to seven hours which keeps the meat moist and gives it a delicious Smokey flavour and hand carved at your venue by our Chefs.

Slow Roasted Sussex Pig, Sea Salt Crackling
Roasted Pancetta, Sage Stuffing
Farm Baked Braeburn Apple, Lavender Sauce
Peppered New Potatoes, Parsley Garlic Butter
Slow Braised Red Cabbage, Dried Cranberries Spice
Piccalilli, Mustards, Pickles, Relish, Breads
Four Circa Salads

Salads

Organic Local Nama Yassi Leaf, House Dressing
Vine Tomato, Shaved Red Onion, Balsamic Vinegar, Baby Basil
Nicola Potato Salad, Sliced Spring Onion, Creamy Mayonnaise
Char Grilled Vegetables, Bulgur Wheat, Fresh Herbs, Marinated Fruits
Braised Beetroot, lemon Juice, Greek Yoghurt, Chopped Mint
Salad Nicoise, Spanish Olives, Crunchy Greens, Friendly Tuna
Barrel Aged Feta, Greek Garnish, Vine Cherry Tomatoes
Asian Greens, Crispy Bean Sprouts, Sesame Dressing
Cos Lettuce, 7 Minute Free Range Eggs, Ceasar Dressing
Wild Rocket, Shaved Parmesan, Balsamic Dressing
Farm Made Beetroot Coleslaw, Fresh Herbs
Rigatoni Pasta Salad, Pesto, Wild Rocket
Vine Plum Tomato, Bocconcini, Basil Pesto
Roasted Aubergine, Parsley, Lemon Tomato
Chickpea, Carrot, Coriander, Chilli Seed Dressing

(Minimum 100 guests)

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