



### Our Menus

Circa Events prides itself on offering our clients a flexible approach to their wedding breakfast, whether that might be a Four-Course dining experience with delicate canapés, or a 'family style' BBQ served on rustic slates and boards to your guests.

Our menu will give you a few suggestions for the whole day, starting with our delightful canapés, your main wedding menu, indulgent desserts, followed by quirky ideas for evening food. Our Executive Chef will be happy to work alongside you in putting together a menu your guests will be talking about months after your special day.

### Our Food

All our ingredients are sourced from the very best of local Sussex Butchers, Cheesemakers and Farmers – in fact our office is on a farm just outside Brighton! Whenever possible we use free range, organic and quality assured produce in all our recipes. Any dietary requirement can be catered for. 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 and the theme of your day.

### Our Team

Our Team, led by Head Chef Justin Gillham has years of experience working closely with clients on Weddings and events at a variety of venues. With their expertise and your vision for the big day, we can help create something truly memorable for you and your guests, right from the planning stage till the last guest leaves your venue.

### Our Ethos

At Circa Events, we pride ourselves on always looking to source and use the freshest local ingredients and suppliers to create stunning, memorable food served by our professional and friendly event management team. We place high importance on your event, making sure we enhance and build your ideas into a stunning result.

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**Wedding Breakfast 2017-2018**

*Please choose 5 different canapés*

Smoked Salmon, Crème Fraiche, Pumpernickel Toast

Charred Asparagus, Prosciutto, Mascarpone, Focaccia

(V) Golden Cross Goats Cheese, Chipotle Chilli, Flat Pastry

(V) Panko Queen Olive, Whipped Basil Cheese, Herb Crumb

Japanese Tempura Tiger Prawn, Jalapeno Dressing

Free Range Pork, Honey Chipolata, German Mustard Dip

Proper Yorkshire Pudding, Rare Beef, Béarnaise Sauce

(V) Jungle Sweet Corn Cake, Avocado Smash

Date, Goats Cheese, Streaky Bacon Pinchos

Chicken Tandoori, Cool Yoghurt, Onion Pad

(V) Spanish Red Pepper, Feta, Mint Frittata

Spiced lamb Kofta, Mint Hung Yoghurt, Pomegranate

Twice Cooked Duck, BBQ sauce, Won Ton



## Starters

### Wedding Breakfast 2017-2018

- (V) Portabella Mushroom Tart, Sussex Brie, Cranberry Relish  
Ham Hock, Chorizo Terrine, Celeriac Remolade, Gherkin, Milk Toast  
Flaked Smoked Mackerel, Crème Fraiche, Lemon, Watercress Salad  
Poached Asparagus, 7 Minute Hens Egg, Chorizo Butter, Radish Salad
- (V) Organic Nama Yasai Garden Salad, Roasted Local Beetroot, Goats Cheese  
Antipasti Meats, Pickles, Marinated Olives, Milk Bread, Aged Parmesan  
Asian Fish Cakes, Panko Crumb, Coconut Watercress Salad, Chilli Sugar  
Smoked Duck Breast Salad, Chard Courgettes, Pesto Dressing, Blush Tomato
- (V) Vine Oven Roasted Tomato Soup, Red Pepper Bruschetta, Micro Cress  
Smoked Salmon, Fresh Horseradish, Pickled Shallots, Summer Leaf  
Glyn Thomas Scotch Egg, Piccalilli Pot, Beetroot Salad
- (V) Baked Small Whole Brie, Sticky Onion Relish, Sour Dough Soldiers  
Smoked Haddock Tart, Greens, Poached Hens Egg, Pickled Fennel



**Main Course**

**Wedding Breakfast 2017-2018**

Roasted Plantation Pork Fillet, Parsnip Purée, Braised Beetroot, Porcini Jus

Slow Braised Sussex Lamb Shoulder, Potato Purée, Spiced Spinach Crust

Roasted Organic Salmon, Cucumber Mint Salsa, Crushed Potato

Beef Fillet, Garlic Fondant, Wilted Baby Spinach, Tarragon Jus, Carrot Caramel

Braised Beef Short Rib, Roasted Roots, Smoked Bacon Jacket, Red Wine Jus

Roasted Chicken Breast, Thyme Fondant, Field Mushroom, Crispy Bacon Crumb

(V) Ricotta, Baby Spinach Brick, Dhakka Crust, Smoked Aubjene

(V) Bookham Twice Baked Soufflé, Pressed Potato, Tomato Herb Dressing

(V) Caramelized Onion, Potato Roti, Grain Mustard Cream, Hazelnut Carrot Salad

Baked Cod Fillet, Green Herb Crust, Vine Tomato Fondue, Nicola Potatoes

Harvey's Ale Beef Pie, Butter Pastry Crust, Mashed Potato, Family Vegetables

The "Circa Roast", Duck Fat Potatoes, Family Style Vegetables, Big Yorkshire Pudding

Crispy Duck Confit, Herb Mash, Buttered Savoy, Red Wine Jus

Roasted Plantation Pork Belly, Herb Mash, Fennel Seed Jus, Apple Lavender Purée

(V) Mac N Cheese, Beef Tomato, Herb Crunch, Garden Salad

Roasted Chicken Crown, Summer Herb Puy Lentils, Quince Aioli

Lamb Rump, Feta Peas, Parmentiea Potatoes, Pomegranate Jus



**Desserts 2017-2018**

Lemon, Green Cardamom Posset, Scottish Shortbread

“Brighton” Coffee, Crème Brulee, Golden Sugar Crust,

Knickerbocker Glory, Hokey Pokey, Chocolate Brownie

Dark Chocolate, Hazelnut Parfait, Chocolate Soil, Vanilla Ice Cream

Gold Chocolate Brownie, Hot Chocolate Sauce, Chocolate Ice Cream

Circa Trio, Chocolate Crunch, Lemon Cheese Cake, Lancing Mess

Baked Seasonal Fruit Crumble, Ginger Crunchy Top, Proper Custard

Sticky Toffee Pudding, Salted Caramel Ice Cream, Toffee Sauce

Lancing Mess, Rippled Meringue, Summer Berries, Popping Dust

Summer Fruit Trifle, Boozy Jelly Pots, Amaretto Biscuit, Tonka Custard

Open Banoffee Pie, Roasted Banana, Pistachio Crumb, Whisky Cream

Goats Milk Panna Cotta, Honeycomb, Red Berry Jam, Poached Fruits

Organic Lemon Curd Cheese Cake, Silver Raspberries, Cherrie Reduction

**£47 per head Canapés & Three Courses Plus VAT**



### **Barbeque Wedding Breakfast 2017-2018**

We use Sussex farms and butchers to provide top quality produce for our BBQS.  
Using GM Free Meats we believe the animals have a better life, making a better product.  
We cook all our meat and fish at your venue. We can design a menu around your taste

#### **Barbeque Menu 1**

Hand Made Beef Burger  
Sussex Sausage, Harvey's Ale  
Tiger Prawn, Squid, Old Bay Seasoning  
Marinated Chicken, Chermoula Rub  
Four Circa Salads, Brioche Bread  
Farm Made Dressings, Sauces

#### **Barbeque Menu 2**

Tiger Prawn, Chorizo, Kebab  
Bavette Steak, Chimichurri  
Moroccan Rub Chicken Breast  
Four Circa Salads, Brioche Bread  
Farm Made Dressings, Sauces

#### **Veggie Barbeque Menu**

Hand Made Sussex Veggie Burger  
Grilled Halloumi, Asparagus Stick  
Choke Kebab, Herb Butter  
Roasted Chilli Corn Cob  
Four Circa Salads, Brioche Bread  
Farm Made Dressings, Sauce

#### **Salads**

Organic 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, Caesar Dressing  
Wild Rocket, Shaved Parmesan, Balsamic Dressing  
Farm Made Beetroot Coleslaw, Fresh Herbs  
Rigatoni Pasta Salad, Ranch Dressing, Shaved Parmesan  
Roasted Aubergine, Parsley, Lemon Tomato  
Chickpea, Carrot, Coriander, Chilli Seed Dressing  
Shaved Fennel, Tzatziki, Pomegranate

**£40 plus VAT**



### **Hog Roast Wedding Breakfast 2017-2018**

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 Wedding Venue by our Chefs.

Slow Roasted Sussex Pig, Sea Salt Crackling

Roasted Pancetta, Sage Pork Stuffing

Farm Baked Braeburn Apple, Lavender Sauce

Peppered New Potatoes, Parsley Garlic Butter

Slow Braised Red Cabbage, Dried Cranberries Spice

Piccalilli, Mustards, Pickles, Relish, Brioche Bread

Four Circa Salads

#### **Salads**

Organic 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, Caesar Dressing

Wild Rocket, Shaved Parmesan, Balsamic Dressing

Farm Made Beetroot Coleslaw, Fresh Herbs

Rigatoni Pasta Salad, Ranch Dressing, Shaved Parmesan

Roasted Aubergine, Parsley, Lemon Tomato

Chickpea, Carrot, Coriander, Chilli Seed Dressing

Shaved Fennel, Tzatziki, Pomegranate

(Minimum 100 guests)

**£40 plus VAT**



**High Tea Menu 2017 - 2018**

A delicious range of filling lunch and tea options for you to choose from a selection.

Carved Sussex Ham, Farm Made Piccalilli

Poached Organic Salmon, Dill Crème Fraiche

Slow Roasted Carved Beef , Fresh Horseradish

Chicken Liver Parfait

Lemon Roasted Herby Chicken Pieces

Old School Sausage Rolls, Sage Salt

Glyn Thomas Free Range Scotch Egg

Hand Raised Pork Pie

Warm Summer New Potatoes, Thyme Sprinkle

Salad Nicoise, Spanish Olives, Crunchy Greens, Friendly Tuna

Vine Plum Tomato, Bocconcini, Basil Pesto

Beetroot, Fresh Herb, Elderflower Coleslaw

Organic Local Salad , House Dressing

Bread Basket Selection, Unsalted Butter

**£37.50 Plus Vat**

*Vegetarian option also available*





### **Afternoon Tea**

If you are holding a wedding reception or a party for friends and family, why not have an afternoon tea with sandwiches and scones. These very popular menus are designed for either a canapé reception or your main wedding breakfast.

#### **Menu 1**

##### **Canapés**

Sussex Cheddar Tarts, Sweet Pickle

Slow Roasted Beef, Sour Dough Sandwiches, Fresh Horseradish

Sussex Smoked Salmon, Prickly Cucumber Sandwiches

Farm Baked Scones, Devon Clotted Cream, Raspberry Preserve

#### **Menu 2**

##### **Afternoon Tea**

Japanese Bumpy Cucumber, Sea Salt, Sour Dough Sandwiches

Slow Roasted Beef Fillet, Fresh Horseradish, Soft Mini Roll

Local Smoked Salmon, Caper Sour Cream, Irish Soda Bread

Organic Leek, Sussex Cheddar, Wholemeal Pastry Tart

Mustard Baked ham, Sweet pickle, Tomato Chutney, Brioche Roll

8 Minute Free Range Egg, English Watercress, Farmhouse White

Farm Baked Scone, Devon Clotted Cream, Sussex Preserve

Blueberry Lavender

Chocolate Beetroot

Lemon Drizzle

Selection of Teas

**£37.50 Plus Vat**



**Circa Events Evening & Street Food Menus  
2017-18**

**Lite Bites Options**

*We serve these 'Hawker Style' around the venue to your guests,  
please choose three from the below menu:*

Thai Chicken Curry Bowl, Sticky Lime Leaf Rice  
Harvey's bitter, Free Range Pork Hot Dogs, Onion Confit  
(V) Pizza Selection, wild Rocket Veggie selection  
Free Range Beef Burger, Floured Bap, Mature Cheddar  
Slow Lamb, Rosemary Pitas, Thousand Island Dressing  
Chicken Caesar Salad, Sour Dough Croutons  
(V option available) 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  
(V) Roasted Aubergine, Halloumi, Chilli Ketchup Rolls  
Glyn Thomas Scotch Egg, Herb Piccalilli  
Salt Beef Bagel, Swiss, Mustard Mayo, Pickles

**Selection of 3 of the above £7 plus VAT**

**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  
Halloumi, Asparagus Sticks Roasted Corn Cob Local  
Garden Salad, Dressings, Sauces

**£8 per head plus VAT**

**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

**£8 per head plus VAT**

**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)

**£10 per head plus VAT**

**Lebanese Grill**

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

**£8 per head plus VAT**

### **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

**£8 per head plus VAT**

### **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, Capers, Parsley, Circa Green Salad, Day Baked Breads, Unsalted Butter

**£8 per head plus VAT**

### **Bert & Ernie Street Food Karts**

**Circa "Bingo Wings"** Free Range Chicken wings served with our farm made spiced sauces, creamy celery slaw ,  
Hot Chilli sauces, and lots of kitchen Towel ....

**Bert & Ernie Hot Dogs:** American styled Hot dog carts offering a selection of hot dogs, soft butter milk Dog,  
Confit slow cooked onions. Served with a selection sauces.

**Pulled pork Cart:** Plantation Boston Pork, slow braised for 12 hours in our special hand rubbed marinade. Dill  
pickles, Mustards, Beetroot elderflower Coleslaw hand shaped rolls...Pimp your rolls with extras

**Churros Cart:** 70% Chocolate Sauce, Sugar Crusted Doughnuts, Gold Dust Sprinkle Handmade Spanish  
doughnuts, fried until light and crispy. Dusted with fine sugar and gold coffee dust. Dipped in our delicious  
dark chocolate sauce

**Mexican street food Cart:** our popular food trailer on the move, serving light bites crispy nachos with our  
smoked toppings and melting cheese to the main events of filled tacos, Burritos and Tortillas with ore Free  
range chicken and plantation pork and refried bean fillings.... and loads of chilli sauce, sour cream and cooling  
Guacamole

**Bhaaji Cart:** Organic Sliced Farm Vegetables, Gram Flour Batter, Mango Chutneys, Lime Pickles, Cool Yoghurt  
all served in our Biodegradable boxes.... Light, fun and tasty

**Some other street foods up our sleeve ...** Pie and Mash Van, The Duck Truck, Spring Noodle Bar,  
CheesemeToast, Mac Van, Bunny Chow, Jerk Rub Everything, Tostada Stacks, Latkes Stack, Frozen Dream  
Cocktail Bar

**Prices start at £8 per head plus VAT**

**Circa Jacket – Brand New for 2017!** Our branded Circa Jacket Potato Van, serving fully loaded jackets with a  
variety of delicious toppings from slow pulled beef in our secret sauce, to tangy chilli with lashings of sour  
cream and guacamole, to Boston Beans with a kick! Top it off with a selection of special sauces and toppings,  
wow your guests with this fresh and filling option.

**£8 per head plus VAT**

**Circa Tandoor – Brand New for 2017!** Our funky branded tandoor van, created just for us at Circa in an old  
horse box! Our clay oven reaches temperatures up to 900C to cook perfect dishes every time, from fragrant  
Tandoori Chicken, to Spicy Lamb Shashlik all wrapped up in our homemade flatbreads and served with lashings  
of yoghurt and chutneys.

**£10 per head plus VAT**

### **Our Circa Pizza Oven**

Presented on the back of a cattle trailer, our new Mobile Pizza Oven is the only one of its kind in the UK! Hand-stretched dough, topped with the freshest locally sourced ingredients, our rustic pizzas are beautifully crisp and light, with that real authentic Italian flavour. Handmade on our Farm in Brighton, we are very proud of our Pizza Oven creation. Hidden on a trailer usually used to transport livestock, our Clayburn oven fires temperatures up to 500C to create crisp perfection. With multi-coloured LED lighting, wall mounted dough hooks and tubs and a wooden topped service board, the inside of the trailer looks as good as the outside! As our Circa family lives on the farm, we believe it's important to source our ingredients locally too, our meat, fish and veggies are all produced in Sussex, ethically sourced with the best product in mind, in fact, many of our suppliers are award winning! With the capacity to cook ten pizzas a time in our Clayburn Oven, your guests will see their pizza kneaded, topped and baked before their very eyes, from dough to perfectly cooked pizza in under 2 minutes. Perfect for both large events and more intimate gatherings, short cooking times mean we can serve your guests perfect pizza every time, either by slice or by whole pie. Served with authentic Sussex Rape Seed dressings and presented by our uniformed staff.

Some examples of toppings include: Pancetta, mascarpone, cherry tomatoes, caramelized onions & fresh rocket, tomato sauce & mozzarella, Spicy spinata sausage, roasted peppers, green olives, tomato sauce & mozzarella. Tell us your favourites and we'll create a bespoke recipe you won't forget!

**£10 plus VAT per person**

Dry cured bacon, Door Step Sandwiches, Tomato ketchup  
Fish Finger Rolls, Tartar Sauce, Wild Rocket

**£3.50 plus Vat per person**

### **Our Brighton Burger Company Menu**

Our burgers are hand shaped and cooked to order for your event.

Choose two from the following menu:

Mr Simples: Patty, Shaved Red Onions, Cos lettuce, Beef tomato  
Stream line: Patty, Shaved Red Onion, Cos lettuce, Beef Tomato, Sussex Blue cheese  
Rubber Biscuit: Crushed Beans, Peanut Butter, Fresh Herbs, Cos Lettuce  
Protein Squeeze: Pork Patty, Chorizo, Cos lettuce, Chilli Melt, Coriander, lime  
Redrum Burger: Patty, Pickled Chillies, Beef Tomatoes, Cos Lettuce  
Palm Tree Pig: Pork Patty, Chilli Pineapple, Crisp Greens Crunch  
Circa Burger: Chicken Breast, Asian Flavours, kewpie Mayonnaise, Coriander Relish  
Flipping Burger Please: Patty, Dry Cured Bacon, Smashed Avocado, Old Sussex Cheese Fundamentally  
Shroom: Organic Flat Caps, Goats Cheese, Green Pesto  
Desperate Dan: Aged Beef Rib, Grated Horseradish, Wild Rocket, Onion Caramel  
Buffalo Flying Wings: Free Range Wings..... Classic Sauce Selections  
Oh I do Like To Be Beside The Sea Side: Local Mackerel Fillets, Chopped Tartar Sauce, Wild Rocket Kitchen  
Sink: Patty, Hens Egg, Back Bacon, Beef Tomato, Gherkin, Flat Cap, Sussex Brie

Plus, loads of salads, slaws and dressings, all dietary requirements catered for too!

**£10 per head plus Vat**



We have 3 drink packages to choose from. All packages include glasses, refrigeration, bar staff, serving equipment, ice, bar set up, removal and recycling of all glass waste.

#### **Silver**

Arrival Drink  
1 glass of Prosecco or Pimms No.1  
Elderflower cordial, Fruit Juice

#### **Wedding Breakfast**

½ Bottle of Red/White Wine  
½ Bottle Mineral Water  
Sparkling Toast Drink  
Fair Trade Tea/Small Batch Coffee  
£13.50 per person

#### **Gold – unlimited**

Arrival Drink  
Unlimited Prosecco or Pimms No.1,  
Elderflower Cordial, Fruit Juice

#### **Wedding Breakfast**

Unlimited Red/White Wine

Still and Sparkling Water  
1 Sparkling Toast Drink Unlimited  
Fair Trade Tea/Small Batch Coffee

£18.00 per person

#### **Platinum – Unlimited**

Arrival Drink  
Unlimited Prosecco/ Pimms No.1  
Elderflower Cordial, Fruit Juice

#### **Wedding Breakfast**

Unlimited Red/White Wine  
Still and Sparkling Water  
1 Sparkling Toast Drink  
Fair Trade Tea/Small Batch Coffee

Unlimited Evening Bar  
Draught Lager  
Red and White Wine  
Selection of Branded Spirits  
Soft Drinks

£24.00 per person

**Additional Evening Guests  
£15 per person for full bar**

#### **Evening Cash Bar**

We can provide a full cash bar for your guests and we do not charge a set up fee. We have a full selection of wine, beer, branded spirits and soft drinks with professional, friendly bar staff.

#### **Day Time Drinks Service Charger**

We are happy for you to bring your own drinks for the event. We will provide all glasses, bar equipment, ice, fridges, rubbish removal and recycling. This service is for the arrival and wedding breakfast only. Please ask us for a quote if you would like to provide your own drinks in the evening. Terms and conditions apply

**£8.00 per person**

Vat to be added to all food and drink package prices at current rate

# Circa Gelato Flavours

After Dinner Mint  
 Alfonso Mango  
 Apple Mint  
 Armadillo (Daim)  
 Avocado  
 Banana Custard  
 Banoffee  
 Battenberg  
 Bellini  
 Berry  
 Birthday Cake  
 Black Sesame (Goma)  
 Blood Orange  
 Bourbon & Bourbon  
 Brighton Rose (Rose Lassi)  
 Brown Bread  
 Bucks Fizz  
 Carrot Cake  
 Chai Tea  
 Cherry Bakewell  
 Chilli Chocolate  
 Choc Hazelnut (Giandua)  
 Choc Orange  
 Choc Orange Nougat  
 Choc Pear  
 Choc Raspberry  
 Choc Rose  
 Chocolate  
 Choc Blood Orange, Cinnamon &  
 Fig  
 Cinnamon  
 Clementine  
 Coconut  
 Coconut & Pineapple  
 Coconut & Raspberry  
 Cookies & Cream  
 Crème Brulee  
 Cream Tea  
 Cucumber & Rose  
 Custard Cream

Date, Rum & Pecan  
 Earl Grey  
 Elderflower  
 Espresso  
 Eton Mess  
 Fruit Cake  
 Fruits of the Forest  
 Fig & Mascarpone  
 Gin & Tonic  
 Gin & Bitter Lemon  
 Ginger & Lemongrass  
 Gingersnap  
 Grapefruit  
 Guinness  
 Hazelnut  
 Hazelnut Coffee  
 Jam Doughnut  
 Key Lime Pie  
 Kiwi  
 Lager & Lime  
 Lavender & Honey  
 Lemon Crème Biscuit  
 Lemon & Poppy Seed  
 Lemon Cheesecake  
 Lime  
 Liquorice  
 Liquorice Toffee  
 Lychee & Mint  
 Mango, Passion & Pineapple  
 Mango & Vanilla  
 Mango Yoghurt  
 Mango & Chilli  
 Marmalade on Toast  
 Melon  
 Mint  
 Mojito  
 Mulled Wine  
 Mulled Cider  
 New York Cheesecake  
 Nerdy Grape  
 Olive Oil  
 Orange Mascarpone & Caramel  
 Passion Fruit  
 Passion Fruit Custard  
 Peanut Butter & Jelly

Peanut Butter Sea Salt Caramel  
 Pimms  
 Pineapple  
 Pineapple & Rosemary  
 Pink Champagne  
 Pink Lemonade  
 Popcorn  
 Raspberry & Elderflower  
 Rhubarb  
 Rhubarb & Custard  
 Rice Pudding  
 Saffron & Almond  
 Sea Salt Caramel  
 Shandy  
 Smoked Bacon & Maple Syrup  
 Smoked Bacon &  
 Blueberry Pancake  
 Sour Cherry  
 Speculoos  
 Spicy Pear  
 Sticky Toffee Pudding  
 Strawberry  
 Strawberry, Basil & Black Pepper  
 Strawberry Cheesecake  
 Tiramisu  
 Toffee Apple  
 Toffee Popcorn  
 Tropical Lemon  
 Vanilla (White)  
 Vanilla (Yellow)  
 Vanilla Choc Brownie  
 Vanilla Custard & Blackberry  
 Vanilla Latte  
 Vanilla Malt  
 Watermelon  
 White Choc Almond  
 White Choc Cheesecake  
 White Choc Coconut Crisp  
 White Choc Hazelnut  
 White Choc Passionfruit  
 White Choc Raspberry  
 White Russian  
 Violet  
 Violet & Chocolate  
 Yoghurt & Passionfruit  
 Yoghurt & Wild Berries



**Gelato**

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[www.circacirca.com](http://www.circacirca.com)