

# CIRCUS

## CHRISTMAS DATES 2017

Christmas menu prices include 3 courses, a glass of prosecco and your afternoon or evening's entertainment.

*We require a minimum group of 8 guests to book over Christmas.*

### DINNER - 6:30pm or 7pm & 9:30pm

Monday 27 <sup>th</sup> November	£60 per head
Tuesday 28 <sup>th</sup> November	£65 per head
Wednesday 29 <sup>th</sup> November	£65 per head
Thursday 30 <sup>th</sup> November	£70 per head
Friday 1 <sup>st</sup> December	£70 per head
Saturday 2 <sup>nd</sup> December	£70 per head
Monday 4 <sup>th</sup> December	£60 per head
<i>Tuesday 5<sup>th</sup> December</i>	<i>Private Event</i>
Wednesday 6 <sup>th</sup> December	£70 per head
<i>Thursday 7<sup>th</sup> December</i>	<i>Private Event</i>
<i>Friday 8<sup>th</sup> December</i>	<i>Private Event</i>
Saturday 9 <sup>th</sup> December	£70 per head
Sunday 10 <sup>th</sup> December**	£60 per head
Monday 11 <sup>th</sup> December	£70 per head
Tuesday 12 <sup>th</sup> December	£70 per head
<i>Wednesday 13<sup>th</sup> December</i>	<i>Private Event</i>
<i>Thursday 14<sup>th</sup> December</i>	<i>Private Event</i>
Friday 15 <sup>th</sup> December	£75 per head
Saturday 16 <sup>th</sup> December	£75 per head
Sunday 17 <sup>th</sup> December**	£65 per head
Monday 18 <sup>th</sup> December	£70 per head
Tuesday 19 <sup>th</sup> December	£75 per head
Wednesday 20 <sup>st</sup> December	£75 per head
Thursday 21 <sup>nd</sup> December	£70 per head
Friday 22 <sup>rd</sup> December	£70 per head
Saturday 23 <sup>rd</sup> December	£60 per head
<i>- Sharing menu &amp; A La Carte:</i>	
Wednesday 27 <sup>th</sup> December	£60 per head
Thursday 28 <sup>th</sup> December	£60 per head
Friday 29 <sup>th</sup> December	£60 per head
Saturday 30 <sup>th</sup> December	£60 per head
Sunday 31 <sup>st</sup> December	NYE - Ticketed

### LUNCH - 12pm & 2:30pm

Tuesday 28 <sup>th</sup> November	£45 per head
Wednesday 29 <sup>th</sup> November	£45 per head
<i>Thursday 30<sup>th</sup> November</i>	<i>Private Event</i>
Friday 1 <sup>st</sup> December	£60 per head
Monday 4 <sup>th</sup> December	£45 per head
Tuesday 5 <sup>th</sup> December	£45 per head
Wednesday 6 <sup>th</sup> December	£55 per head
Thursday 7 <sup>th</sup> December	£60 per head
Friday 8 <sup>th</sup> December	£65 per head
Monday 11 <sup>th</sup> December	£45 per head
Tuesday 12 <sup>th</sup> December	£55 per head
Wednesday 13 <sup>th</sup> December	£60 per head
Thursday 14 <sup>th</sup> December	£65 per head
Friday 15 <sup>th</sup> December	£65 per head
Monday 18 <sup>th</sup> December	£55 per head
Tuesday 19 <sup>th</sup> December	£65 per head
Wednesday 20 <sup>st</sup> December	£65 per head
Thursday 21 <sup>nd</sup> December	£65 per head
Friday 22 <sup>rd</sup> December	£65 per head

*\*\* - For Sunday evenings we will only have the 6:30pm & 7pm bookings available.*

*For reservations which include the stage table there is an additional £10 per head.  
We also require a minimum of 28 guests to book for the stage table.*

*An optional service charge of 12.5% will be added to your bill.*

# CIRCUS

27-29 Endell Street, London, WC2H 9BA

## — CHRISTMAS MENU 2017 —

### APERITIF

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Glass of prosecco

### STARTER

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*Starters are served to share amongst the group.  
Vegetarian guests will be served their own  
vegetarian plate.*

**Prawn Salad & Honey Lime Dressing (G)**

Mint, cucumber, carrot, coriander, chilli, spring onion,  
sunflower seeds & puffed wild rice

**Red Pepper Chilli Chicken Skewers**

Baby leeks, honey, soy, sesame & ichimi togarashi

**Black Bean Money Bag Dumplings (V)**

Spring onion, chilli & sweet red vinegar

**Salt & Pepper Squid (G)**

Cucumber, red onion & sweet chilli sauce

**- For vegetarian guests:**

**Vegetarian Platter (Ve)**

Crispy Tofu with palm sugar & lime dressing (G)(Ve)

Sang Choi Bao (G)(Ve)

Balsamic Miso Winter Vegetable Skewers (Ve)

### MAIN *(please choose one option)*

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*Each guests will be required to pre-order one of the  
below main course options.*

**Corn Fed Chicken & Aubergine Green Curry (G)**

Baby corn, asparagus, cherry tomato, sweet basil &  
jasmine rice

- **Vegetarian/Vegan version available (Ve)(G)**

**Black Angus Beef Sirloin (G\*)**

Shiitake mushroom, ginger, asparagus &  
caramelized soy

**Sweet White Miso & Ginger Salmon Fillet**

Pickled red onion & lime

**King Abalone Mushroom (V)**

Asparagus, buttered parsnips, tempura gooseberry &  
caramelized soy

— *Selection of sides served to share* —

**Seasonal Steamed Vegetables (Ve)(G)**

Soy, ginger, & garlic

**Warm Aubergine Salad (Ve)(G)**

Shaoxing wine, soy spring onion & garlic

**Jasmine Rice (Ve)(G)**

Toasted black sesame seeds

### DESSERT

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**Dessert Bento Box (V)**

Wild Mixed Berry Tart, Mint Chocolate Lolly Pop &  
Passion Fruit Pave & Crackling Candy served as a  
dessert trio.

**- Dairy free option**

**Blow Torched Pineapple Carpaccio (Ve)(G)**

Saffron, passion fruit & coconut sorbet

(V).....Suitable for vegetarians  
(Ve)..... Suitable for vegans & vegetarians  
(G).....Gluten free  
(G\*).....Can be altered for Gluten free

*This menu is subject to change We operate a very busy kitchen incorporating a high use of nuts, shellfish and  
ingredients containing gluten so therefore can not guarantee the complete absence of traces of these or any  
other allergens in your food.*

*An optional service charge of 12.5% will be added to your bill.  
Please notify the office team of dietary requirements.*