

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 th November	£60 per head
Tuesday 28 th November	£65 per head
Wednesday 29 th November	£65 per head
Thursday 30 th November	£70 per head
Friday 1 st December	<i>Private Event</i>
Saturday 2 nd December	£70 per head

Monday 4 th December	£60 per head
Tuesday 5 th December	<i>Private Event</i>
Wednesday 6 th December	£70 per head
Thursday 7 th December	<i>Private Event</i>
Friday 8 th December	<i>Private Event</i>
Saturday 9 th December	£70 per head
Sunday 10 th December**	£60 per head

Monday 11 th December	£70 per head
Tuesday 12 th December	£70 per head
Wednesday 13 th December	<i>Private Event</i>
Thursday 14 th December	<i>Private Event</i>
Friday 15 th December	<i>Private Event</i>
Saturday 16 th December	£75 per head
Sunday 17 th December**	£65 per head

Monday 18 th December	£70 per head
Tuesday 19 th December	£75 per head
Wednesday 20 st December	£75 per head
Thursday 21 nd December	<i>Private Event</i>
Friday 22 nd December	£70 per head
Saturday 23 rd December	£60 per head

- Sharing menu & A La Carte:

Wednesday 27 th December	£60 per head
Thursday 28 th December	£60 per head
Friday 29 th December	£60 per head
Saturday 30 th December	£60 per head
Sunday 31 st December	NYE - Ticketed

LUNCH - 12pm & 2:30pm

Tuesday 28 th November	£45 per head
Wednesday 29 th November	£45 per head
Thursday 30 th November	£50 per head
Friday 1 st December	£60 per head

Monday 4 th December	£45 per head
Tuesday 5 th December	£45 per head
Wednesday 6 th December	£55 per head
Thursday 7 th December	£60 per head
Friday 8 th December	<i>Private Event</i>

Monday 11 th December	£45 per head
Tuesday 12 th December	£55 per head
Wednesday 13 th December	£60 per head
Thursday 14 th December	<i>Private Event</i>
Friday 15 th December	<i>Private Event</i>

Monday 18 th December	£55 per head
Tuesday 19 th December	£65 per head
Wednesday 20 st December	£65 per head
Thursday 21 nd December	<i>Private Event</i>
Friday 22 nd 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

Glass of prosecco

STARTER

*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)*

*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

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.