

Event Menus

Circus West, Battersea Power Station SW8 5BN

Menu Guidelines

Parties of up to 30 guests should pre-order from one of the group menus with a table plan

Parties of 31 and above should select one starter, one main course and one dessert for the entire party

All dietary requirements are catered for separately

Pre-orders are due 1 week prior to the event date

We recommend 2-3 canapes per person ahead of a dinner or 6-8 for a standing reception

Group Menu A

£45 per person

Burrata, aubergine, tomato & basil (V) *418 kcal*

Prawn skewer & salmoriglio dressing *174 kcal*

Mushroom, spelt & pumpkin soup (VG) *364 kcal*

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Gnocchi, tomato & basil (V) *690 kcal*

Stuffed aubergine, tomato sauce, mozzarella & Grana Padano (V) *606 kcal*

Chicken Roman style, bell pepper & olive *471 kcal*

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Marsala tiramisù (V) *400 kcal*

Vegan chocolate cake, blood orange sorbet (VG) *939 kcal*

Ice cream & sorbet selection (V)(VG) *301 kcal*

Group Menu B

£60 per person

Beef carpaccio & mustard mayo *274 kcal*

Burrata & ricotta cheese tortelli (V) *541 kcal*

Panfried octopus, chickpea cream & paprika *333 kcal*

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Tagliolini, pecorino cheese & black pepper (V) *1122 kcal*

Grilled sea bream, potato ratte & tendersteam broccoli *597 kcal*

Rump of lamb, Cannellini bean & roasted tomato *794 kcal*

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Marsala tiramisù (V) *400 kcal*

Vegan chocolate cake, blood orange sorbet (VG) *939 kcal*

Babà al limoncello, mascarpone cream (V) *438 kcal*

For the Table

Nibbles

Nocellara olives (Ve) £4.50

Italian bread, Puglian extra virgin olive oil (Ve)
£5.00

Side Dishes

Mixed leaf salad, tomatoes (Ve) £6.50

Rocket & Parmesan salad £6.50

Roast potatoes, rosemary & garlic (Ve) £7.00

Black cabbage, garlic & chilli (V) £7.00

Canapés & Bowl Food

Canapés & Cicchetti

Beef carpaccio, *113 kcal* 3

Pizzette trio 3

Pepper & olive (VG) *91 kcal* 3

Tuna & onion, *96 kcal* 3

Margherita(V) (VG) *88 kcal* 3

Spicy tomato arancini (V) *203 kcal* 3

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San daniele ham & melon *72 kcal* 6.50

Fried Calamari *453 kcal* 8.00

Prawns, asparagus, salmoriglio *167 kcal* 10.50

Bowl Food

Pappa al pomodoro and Stracciatella (V) *381 kcal* 7.00

Tuna tartare and avocado *228 kcal* 9.00

Mushroom Risotto (V) *538 kcal* 9.00

Penne Bolognese *347 kcal* 8.50

Pinsa Selection

Margherita Pinsa (V) *1316 kcal* 17

Spianata & 'Nduja Pinsa *1603 kcal* 21.5

Wild Mushroom *1424 kcal* 22

Kindly note we prepare these fresh and can only produce 6 at a time from our pizza oven.

Events Wine List



Champagne & Sparkling Wines

Prosecco, Le Dolci Colline, Veneto £45

Lanson Brut, Champagne £90

Nyetimber Classic Cuvee, Sussex £76

Nyetimber Blanc de Blanc, Sussex £110

Lanson Brut Rose, Champagne £120

White Wines

Pinot Grigio, Cavit, Trentino £32

Gavi di Gavi, Alasia, Piedmont £45

Vermentino, Tarra Noa, Sardinia £50

Otto Pra, Soave, Veneto £48

Ribolla Gialla, Vidussi, Friuli £52

Greco di Tufo, Villa Raiano, Campania £56

Etna Bianco, Sicily £59

Red Wines

Merlot Sanvigilio, Trevenezie, Veneto £29

Susumaniello, Serranova, Apulia £38

Versante Primitivo, Vallone £40

Nebbiolo Alasia, Piedmont £47

Dolcetto d'Alba, Pian Balbo Piedmont £53

Rosso di Montalcino, Tuscany £65

Chianti Classico, Il Grigio, Tuscany £91

*This is a sample list only, subject to change, we advise selecting wines closer to the event date to ensure stock availability.
Should you be looking for a specific wine then our Bar Manager will be delighted to assist.
Beers, spirits, soft drinks prices available on request*