

# 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

Puglian burrata, radish & balsamic vinegar 424 kcal (V)

Prawn skewer & salmoriglio dressing 177 kcal

Veal meatball & tomato sauce 391 kcal

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Chicken supreme, spinach & roast potato 590 kcal

Stuffed aubergine, tomato sauce & mozzarella cheese 606 kcal (V)

Orecchiette tomato & Grana Padano 503 kcal (V)

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Marsala tiramisu 400 kcal (V)

Vanilla pannacotta, strawberry 492 kcal

Caprese chocolate cake, vanilla ice cream 939 kcal (V)

# Group Menu B

£60 per person

Veal & tuna sauce 381 kcal

Burrata & ricotta cheese tortelli 541 kcal (V)

Deep fried prawn, whitebait & calamari 520 kcal

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Lamb cutlets, spinach & roast potato 1158 kcal

Cod, tomato, caper, olive & anchovy 228 kcal

Oven baked gnocchi, tomato, mozzarella cheese & basil 645 kcal (V)

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Marsala tiramisu 400 kcal (V)

Caprese chocolate cake, vanilla ice cream 939 kcal (V)

Baba al limoncello, mascarpone cream 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) £6.50

Spinach, garlic & chilli (V) £6.50

# Canapés & Bowl Food

## Canapés & Cicchetti

Beef carpaccio £3.00

Pizzette trio; Margherita / Pepper & olives / Tuna & onion £3.00

Spicy tomato & mozzarella arancini £3.00

Mini lemon panna cotta £3.00

Mini tiramisu £3.00

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Culatello cured ham, carasau bread & melon £6.50

Fried Cornish calamari £8.00

Prawns, asparagus, salmoriglio £10.50

## Bowl Food

Pappa al pomodoro & stracciatella (V) £7.00

Tuna tartare & avocado £9.00

Mushroom risotto (V) £9.00

Fregola, mussels, peas & broad beans £10.00

## Pinsa Selection

Margherita pinsa (V) £17.00

Gorgonzola & nduja pinsa £21.50

Wild mushroom pinsa £22.00

*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 £41

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 £39

Vermentino, Tarra Noa, Sardinia £43

Otto Pra, Soave, Veneto £46

Ribolla Gialla, Vidussi, Friuli £49

Greco di Tufo, Villa Raiano, Campania £56

Etna Bianco, Sicily £59

## Red Wines

Merlot Sanvigilio, Trevenezie, Veneto £27

Susumaniello, Serranova, Apulia £38

Versante Primitivo, Vallone £39

Nebbiolo Alasia, Piedmont £40

Dolcetto d'Alba, Pian Balbo Piedmont £53

Rosso di Montalcino, Tuscany £63

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*