

# Christmas Parties

DECEMBER 2012

“Our  
favourite place  
to eat in Bath”

Lonely Planet Guide  
2012



“Welcoming  
family-run gem”

Good Food Guide  
2013

## THE CIRCUS

Café and Restaurant



The Circus Café and Restaurant 34 Brock Street, Bath BA1 2LN Telephone 01225 466020

[www.thecircuscafeandrestaurant.co.uk](http://www.thecircuscafeandrestaurant.co.uk)



*The Circus*  
Cafe and Restaurant

# Lunch Party Menu

DECEMBER 2012

A complimentary and welcoming glass of "Rosie Cheeks"  
- our Christmas cocktail of sparkling wine and fresh cranberry juice

Smoked haddock chowder. The classic winter soup, served with little prawn dumplings  
Wild and field mushrooms, in Madeira and cream sauce, under a savoury thyme crumble  
Potted pheasant, served with toasted sourdough bread and boozy prune compote  
Winter salad of watercress, pears, chicory and sheep's milk cheese, with a  
pomegranate seed, sherry and shallot dressing

Line-caught Sea Bass from Lyme Bay, Dorset, filleted and then grilled,  
with fennel and salsa verde

Turkey Saltimbocca. Free-range bronze turkey breast, with prosciutto and sage leaves,  
pan-fried in butter and deglazed with a Marsala sauce  
Roasted butternut squash, chestnut, rosemary and wild rice pilaf, with gorgonzola cream  
Venison Wellington. Fillet of venison cooked medium-rare, in puff pastry,  
with white onion purée, chicken liver paté and a mustard sauce

All served with: Organic Vegetables, Heritage Potatoes or Fat Chips

Christmas pudding crème brûlée

Dark chocolate profiteroles filled with white chocolate mousse,  
served with passionfruit sauce

"Whim Wham" 18th century recipe for trifle. Ratafia biscuits soaked in Muscatel wine,  
apricot purée, orange flower custard and lemon syllabub  
Stichelton cheese. An unpasteurised, blue, cow's milk cheese, made by Randolph Hodgson  
on the Welbeck Estate, Nottinghamshire. Served with oatcakes and celery

Machu Picchu Peruvian coffee - served in cafetières, with chocolate batons

**£27.00** per person



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# Dinner Party Menu

DECEMBER 2012

A complimentary and welcoming glass of "Rosie Cheeks"  
- our Christmas cocktail of sparkling wine and fresh cranberry juice

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Smoked haddock chowder. The classic winter soup, served with little prawn dumplings  
Wild and field mushrooms, in Madeira and cream sauce, under a savoury thyme crumble  
Potted pheasant, served with toasted sourdough bread and boozy prune compote  
Winter salad of watercress, pears, chicory and sheep's milk cheese, with a  
pomegranate seed, sherry and shallot dressing

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Line-caught Sea Bass from Lyme Bay, Dorset, filleted and then grilled,  
with fennel and salsa verde

Turkey Saltimbocca. Free-range bronze turkey breast, with prosciutto and sage leaves,  
pan-fried in butter and deglazed with a Marsala sauce  
Roasted butternut squash, chestnut, rosemary and wild rice pilaf, with gorgonzola cream  
Venison Wellington. Fillet of venison cooked medium-rare, in puff pastry,  
with white onion purée, chicken liver paté and a mustard sauce

All served with: Organic Vegetables, Heritage Potatoes or Fat Chips

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Christmas pudding crème brûlée

Dark chocolate profiteroles filled with white chocolate mousse,  
served with passionfruit sauce

"Whim Wham" 18th century recipe for trifle. Ratafia biscuits soaked in Muscatel wine,  
apricot purée, orange flower custard and lemon syllabub  
Stichelton cheese. An unpasteurised, blue, cow's milk cheese, made by Randolph Hodgson  
on the Welbeck Estate, Nottinghamshire. Served with oatcakes and celery

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Machu Picchu Peruvian coffee - served in cafetières, with chocolate batons

**£33.00** per person

# Booking Information

The lunch party and the dinner party menus are available from  
**Monday 3rd December until Friday 21st December**

Lunch parties - Monday to Friday  
Evening parties - Monday to Friday

**Bookings - Tel 01225 466020**

*We have limited space and availability. Some dates are already booked so please call us regarding the date you have in mind*

Minimum 4 people. Maximum 32 people

**A non-refundable deposit** of £10.00 per person at lunch and dinner is required to confirm the booking for the party. This can be paid by credit/debit card (by phone or in person) or by cheque (or cash in person).

**The balance** (after the deduction of the deposit paid) is payable at the end of the party - by credit/debit card or cash. A discretionary 10% service charge will be added then. This goes only and entirely to the staff.

**Please let us know the menu choices** for each person on tables of 8 or more, 7 days ahead. When we know your numbers, we will send you a blank seating plan so that you can also fill in the names of where people will be sitting, as this will enable us to put out place cards for your party and therefore serve everybody with their choices and without any confusion. Please let us know at the same time about any special dietary requirements.

**Please let us know if you want a drinks ordering policy** and any restrictions on ordering and, if so, with whom we should liaise.

Our wine list is available on our website [www.thecircuscafeandrestaurant.co.uk](http://www.thecircuscafeandrestaurant.co.uk)  
If you are likely to require quite a lot of one particular wine, please let us know so that we have sufficient available ready-chilled or at room temperature.

**Please make sure your party arrive** as close as possible to the agreed booking time! We only book two tables in each half hour, as all the food is prepared and cooked to order in the kitchen, so a delay with one party can affect the dining pleasure of all subsequent guests. *(Tables for lunch party bookings need to be vacated by 4.30p.m. so that we can prepare them for dinner).*

Sorry about all these notes, but we are very keen to make sure that your party at The Circus is a total success. **Thank you.**

The Circus Cafe and Restaurant 34 Brock Street, Bath BA1 2LN Tel 01225 466020



# Party Booking Form

Organisers name .....

Address .....

Telephone number: Day ..... Evening .....

Email .....

Lunch or Dinner party ..... Number of people .....

Date \* ..... Time of arrival \* .....

*(\* These first need to be confirmed between us, by telephone, dependent on whatever other bookings we already have on the same date)*

Lunch deposit for ..... people at £10.00 per person = £ .....

Dinner deposit for ..... people at £10.00 per person = £ .....

Preferred method of payment of deposit : either by cheque or by credit card on the telephone or by cash in person (please state) .....

**Please first telephone us on 01225 466020** to check the availability of your preferred date and preferred time of arrival. And subsequently enclose this completed booking form with your deposit. Bookings are only confirmed upon receipt of the deposit. Thank you.

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*“Everything about this restaurant makes you feel happy.”*

*“Lovely Restaurant, great food, excellent service, sensible prices”*

*“We found The Circus Restaurant to be a shining light  
among a sea of mediocrity in Bath”*

*“Fresh, locally sourced ingredients, beautifully cooked and presented,  
served with style and a smile.”*

*“The Circus is without doubt the best (and busiest!)  
restaurant in Bath”*

*“We could not fault a thing. Good value for an excellent meal  
in a gorgeous restaurant.”*

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