



PRIVATE HIRE

*Christmas*

AT

CIRCUS

BAR & RESTAURANT & POP UP PERFORMANCES



— COVENT GARDEN —



# CIRCUS

**RUN AWAY WITH THE CIRCUS THIS CHRISTMAS!**

The Ringmaster warmly invites you to join us for our Christmas celebrations and revel in some festive Circus cheer from 24 November until 23 December!

With some amazing and outrageous pop-up circus, this is the perfect restaurant and cocktail bar in London to wash away your winter blues! Our marvellously merry dinner and a show will leave you surprised and delighted all the way ho-ho-home.

**OVER CHRISTMAS, CIRCUS OFFERS EXCLUSIVE HIRE FOR LUNCH AND DINNER.**

Lunch reservations: 12pm or 2.30pm (closing at 5pm).

Dinner reservations: 6.30pm / 6.45pm or 9.30pm (closing between 1am and 2am).

Available for groups of 8pax to 60pax as a shared evening  
60pax+ available for exclusive hire.

— **COVENT GARDEN** —  
**BAR & RESTAURANT & POP UP PERFORMANCES**



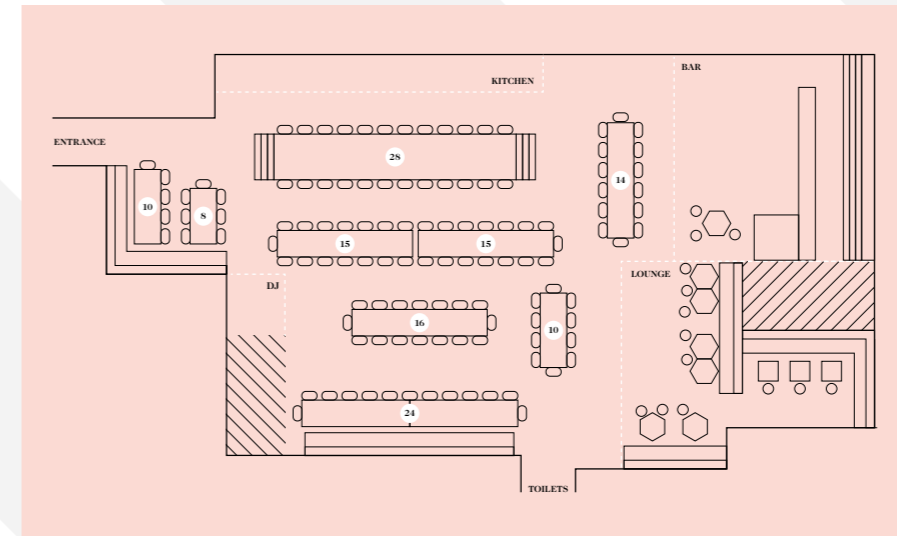
## WHOLE VENUE HIRE

### PACKAGE PRICE INCLUDES:

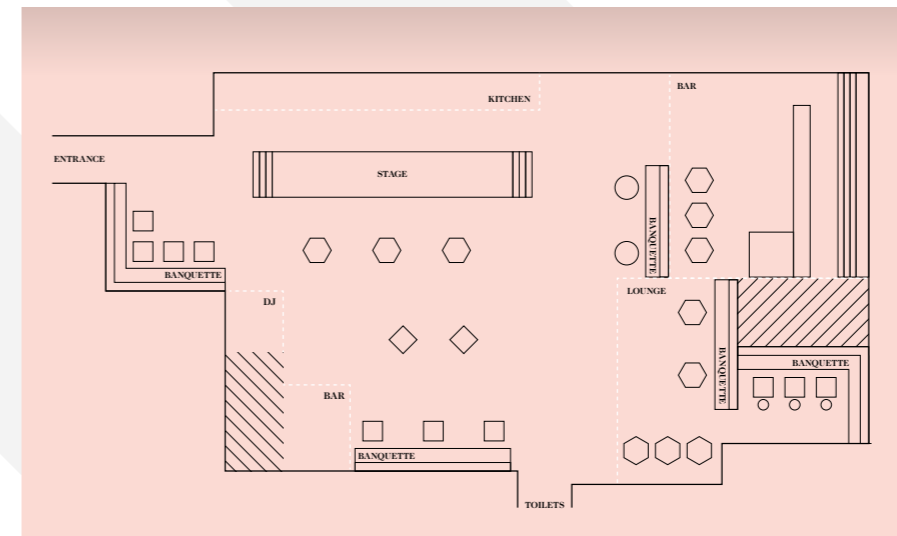
- Entertainment – 4 acts (3 performers of your choice, one performing two different acts.)
- Use of our AV equipment (including 2 hand held wireless mics, screen and projector, lighting & sound system)
- DJ (evening only)
- Manned Cloakroom
- Staffing & Managers
- Security
- VAT

**Deposits & Payments:**  
We take 50% of the minimum spend on confirming. The remainder, plus any planned costs is due 2 weeks ahead of the event.

## SEATED FLOORPLAN CAPACITY: 140



## STANDING FLOORPLAN CAPACITY: 250



## CHRISTMAS SHARING MENU

### APERITIF

Glass of prosecco

### STARTER

**Prawn & Leek Gyoza (D)**  
Lemon ponzu

**Honey Chili Chicken Skewers (D)**  
Baby leeks, Sancho pepper & lime

**Rare Beef Salad (G)**  
Sweet soy, cucumber, mint, coriander,  
jalapeno dressing & crispy rice

**Salt & Pepper Squid (G)(D)**  
Cucumber, red onion & sweet chilli sauce

(Ve) Suitable for vegans & vegetarians

(G) Gluten free

(G\*) Can be altered for Gluten free

(D) Dairy Free

(D\*) Can be altered for Dairy free

### MAIN

**Smoked Chicken & Coconut Red Curry (G)(D)**  
Baby corn, asparagus, cherry tomato, sweet  
basil & jasmine rice

**Black Angus Sirloin of Beef (G\*)(D\*)**  
Shiitake mushroom, ginger, asparagus  
& caramelized soy

**Sweet White Miso & Ginger Salmon Fillet (D)**  
Pickled red onion & lime

*Selection of sides served to share —*

**Baby Corn & Sugar Snaps (Ve)(G)(D)**  
Lemon grass & soy

**Tender stem Broccoli (Ve)(G\*)(D)**  
Black sesame tahini & black truffle

**Jasmine Rice (Ve)(G)(D)**  
Toasted black sesame seeds

### DESSERT

Christmas Bento Box (V)

## CHRISTMAS VEGAN MENU

### APERITIF

Glass of prosecco

### STARTER

**Water Chestnut & Bamboo Salad**  
Sweet soy, cucumber, mint, coriander,  
jalapeno dressing & crispy rice

**Wild Mushroom & Truffle Bean Curd Roll**  
Edamame & lemon ponzu

**Roast Pumpkin & Toasted Seeds**  
**San Choy Bau**  
Quinoa, lemon grass, ginger, cauliflower  
& pomegranate

**Winter Vegetable Skewers**  
Butternut squash, parsnip, aubergine  
& teriyaki sauce

### MAIN

**Coconut Red Curry**  
Baby corn, asparagus, cherry tomato,  
sweet basil & jasmine rice

**Chilli & Seaweed Crusted Tofu**  
Lemon spinach, Eryngii mushroom, edamame  
& tamarind dressing

*Selection of sides served to share —*

**Baby Corn & Sugar Snaps (Ve)(G)(D)**  
Lemon grass & soy

**Tender stem Broccoli**  
Black sesame tahini & black truffle

**Jasmine Rice**  
Toasted black sesame seeds

### DESSERT

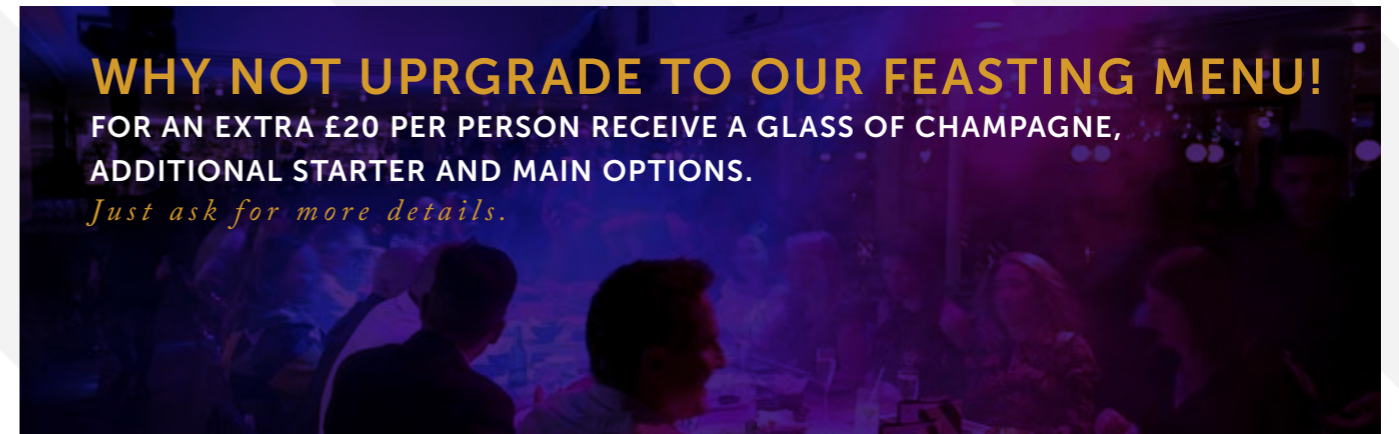
**Blow Torched Pineapple Carpaccio**  
Saffron, passion fruit, & raspberry sorbet



## WHY NOT UPGRADE TO OUR FEASTING MENU!

FOR AN EXTRA £20 PER PERSON RECEIVE A GLASS OF CHAMPAGNE,  
ADDITIONAL STARTER AND MAIN OPTIONS.

*Just ask for more details.*







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