

A close-up photograph of several sliders on a wooden surface. The sliders are arranged in rows, with some in sharp focus and others blurred in the background. Each slider is on a small, round, golden-brown bun and is held together by a wooden skewer. The sliders vary in their fillings, including what appears to be a fried patty, cheese, and possibly meat or vegetables. The lighting is warm and focused on the sliders, creating a soft glow.

THE MARKET
Catering brochure

MANAGED BY RHC

MENU

Click to jump to section



ABOUT

The Market Catering

All carefully curated by our culinary team, prepared on site daily and delivered straight to you. Take a look through the brochures and get in touch.

“Our menus are designed to fuel productivity and wellness in the workplace. We deliver an inspiring dining experience for every tenant.”

- DIEGO CARDOSO, CULINARY DIRECTOR



AT YOUR SERVICE

How to order

Ordering

- Orders must be placed by 12pm the day prior to the delivery date (for Monday deliveries, please order by 12pm on Friday).
- For orders placed outside of this time frame, please contact us directly and our team will do their best to accommodate (please note a surcharge may apply).
- Orders must be placed via email to hello@themarket22.com
- A minimum order of £20 per delivery applies
- Contact us should you require support staff

Cancellations

- You can cancel your order at no cost by emailing hello@themarket22.com 48 hours before the delivery date
- Any orders cancelled after the 48 hours cut off will be charged at full price
- Staff cancellations must be made 72 hours prior the day of the event or delivery. Staff cancelled thereafter will be charged at the quoted rate

Prices & Payments

- You can pay via credit or debit card via a fully secure payment link
- You can also set up a supplier agreement and we will invoice you monthly. Email hello@themarket22.com for details
- Any alcoholic beverages that are requested by the customer, that do not appear on our list, will be charged per the quoted amount and not by consumption
- Beverages cannot be collected once delivered & will be charged at full price
- All invoices for outstanding event costs will be sent approximately 2 weeks after your event

Collections

- All crockery & platters must be emptied ready for collection by our on-floor catering team. Please reach out to agree on a time and a convenient pick up location

Feedback

- Please email hello@themarket22.com

BREAKFAST

Bakery

- Croissant v £1.95
- Pain au chocolat v £2.75
- Cinnamon swirl v £2.5
- Almond croissant v £3.5
- Mini pastry selection v (3 pieces) £4.2
- Chocolate & hazelnut croissant v £3.5
- Vegan raspberry croissant ve £3.5

Brioche Baps – min order 4

- Smoked streaky bacon £5.5
 - Cumberland sausage £5.5
 - Scrambled egg with cheddar v £5.5
 - Vegan sausage ve £5.5
- Includes one sachet of Heinz Ketchup and HP brown sauce*

Pots & Yoghurt – min order 4

- Bircher muesli bowl with fresh fruits and coconut ve gf £3.5
- Cinnamon poached plums, Greek yoghurt, honey and granola v gf £3.5
- Turmeric soy yoghurt, spiced apple jam, maple toasted oats ve gf £4.0
- Seasonal fruit pot ve gf £4.5

Fresh Fruit

- 16 whole fruits ve gf £27.0
- 25 whole fruits ve gf £35.0

Meeting Breaks

- Teas & Coffee £3.95
- Edinburgh biscuit selection v £2.5

Refreshments

- Orange juice / Apple juice / Pink grapefruit juice (750ml) £8.0
- Still / sparkling mineral water 750ml £4.5
- Dalston soft drinks 330ml £2.6
- Diet coke/Coke zero 330ml £2.45

A full breakfast A La Carte menu is available upon request and served in the main restaurant on Level 2 - [Click here to view menu](#)

If you require further allergen information please speak to a member of our team. Allergens are present in our kitchen so we cannot guarantee dishes are 100% allergen free. Please note fish may contain bones. veggie v / vegan ve / gluten free gf





LUNCH

Selection of mini rolls & open sandwiches – 2 of each flavour per platter
Gluten free rolls available (£1/roll)

Classic Mixed Roll Platter £31

- Burford brown egg mayonnaise & cress V
- Cheddar cheese Ploughman's, lettuce, tomatoes, apple & cider chutney V
- Tuna & chive mayonnaise, cucumber
- Roast chicken & bacon, Parmesan mayonnaise

The Market Mixed Roll Platter £36

- Buffalo mozzarella, pesto & tomato V
- Salmon rilette
- Brie, bacon, spinach & chilli chutney
- Roast beef, celeriac remoulade & watercress

Vegan Roll Platter £31

- Red pepper hummus, sumac onions & red chicory VE
- Miso roasted aubergine and mushroom, lemongrass slaw VE
- Sweet potato falafel, olives, cucumber cream cheese VE
- Avocado, tomato, vegan smoked cheese and rocket with tomato chutney VE

Salads – platters for 4

- Beetroot, apple, pecan & chicory, maple dressing VE GF £30.0
- Roasted heritage carrots, quinoa, kale and dill (add feta for £2) VE GF £24.0
- Red pesto pasta, cherry tomatoes, capers & mozzarella V £26.0
- Roast chicken Caesar salad £30.0

Quiches - min order 4

- Pepperonata & goat's cheese V £5.5
- Spinach, feta & dill V £5.5
- Caramelised onion & cheddar cheese V £5.5

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PROTEIN LUNCH

£22.00 per person - Minimum 5 people

Each lunch consists of a choice of 3 proteins and chef's selection of salads

Protein - choose 3

- Soy and ginger dressed tofu, fine beans & aubergine VE GF
- Butternut squash, swiss chard, leek & zaatar wellington VE
- Frittata, piquillo peppers, courgettes & rosemary V GF
- Classic fishcakes wilted spinach & celeriac remoulade
- Grilled tuna, pak choi & Thai chilli dressing GF
- Baked salmon fillets, dill yoghurt & sundried tomatoes GF
- Grilled bavette steak, chimichurri GF
- Chicken supreme, spiced honey, garlic & thyme dressing GF

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FINGER FOOD

8 pieces per platter

- Teriyaki glazed vegetable skewers, wasabi emulsion, seaweed salt VE £20.0
- Chorizo & caramelised onion sausage rolls £20.0
- Whipped goats cheese, toasted tomato bread, basil, black olive crumb V £20.0
- BBQ pulled beef, jalapeño cornbread, chipotle sour cream £24.0
- Spicy crab cakes with coconut sambal mayonnaise £24.0
- Warm ratatouille tarts with aged Italian cheese V GF £30.0
- Buttermilk fried chicken slider, lime & coriander slaw, pineapple hot sauce £30.0
- Mushroom pastrami sliders, smoked vegan cheddar, marinara sauce VE £30.0
- Brazilian cheese bread, chive & garlic cream cheese V GF £16.0

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SHARING BOARDS

We recommend one board for 4 people

Cheese platter £48 ✓

British cheeses, artisan crackers, grapes, celery, real ale chutney, quince jelly

Charcuterie platter £48

Italian cured meat, pickles, marinated vegetables, focaccia, Sardinian crisp bread

Crudité platter £40 ✓

Rainbow carrots, radishes, cucumber, celery, mixed pepper, marinated grilled vegetables, Rose harissa hummus, smoked aubergine dip, rosemary focaccia

Sweet platter £22

Dulce de leche chocolate brownie, passion fruit crème brûlée tart, raspberry & white chocolate blondie, key lime & matcha tea pie



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SWEET & SAVOURY SNACKS

- Sweet or salted popcorn - individually packed VE GF £2.5
- Crisps - individually packed V GF £2.0
- Lemon & poppy seed muffin V £3.75
- Double chocolate muffin V £3.75
- Blueberry muffin V £3.75
- Apple & cinnamon gluten free muffin VE GF £3.75
- Dulce de leche chocolate brownie V £4.5
- Chocolate chip cookie V £3.5
- Flapjack VE GF £4.0
- Passion fruit crème brûlée tart VE £3.5
- Raspberry & white chocolate blondie V GF £4.5
- Black forest choux buns V £3.5
- Key lime & matcha tea pie V £3.5



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BEVERAGES

Champagne & Sparkling

- Moët & Chandon Brut Imperial NV 750ml £89
- Moët & Chandon Brut Rosé NV 750ml £99
- Prosecco Spumante Extra Dry, Ca' di Alte, Italy, NV 750ml £34
- Rathfinny Estate, Classic Cuvee Brut, 2018, East Sussex, England 750ml £69

White Wine

- Molinico Loco, Macabeo, 2021, Murcia, Spain £24
- Ponte Pietra, Trebbiano, 2021, Veneto, Italy £28
- Baron de Badassiere, Sauvignon Blanc, 2021, Languedoc, France £33
- Kaiken Clasico, Chardonnay (unoaked), 2022, Mendoza, Argentina £36.5
- Baron de Badassiere, Picpoul de Pinet, 2021, Languedoc, France £39
- Gavi de Gavi, Terre Antiche, 2021, Piemonte, Italy £44.5
- Bodegas Gallegas, Albarino, 2022, Rias Bixas, Spain £49
- Domaine Borgeot, Chardonnay, 2021, Burgundy, France £79

Rosé

- Familia Castano, Monastrell (organic), Murcia, Spain £30
- Whispering Angel, Chat. d'Esclan, 2023, Cotes de Provence, France £52

Red Wine

- Molinico Loco, Monastrell, 2021, Murcia, Spain £24
- Ponte Pietra, Corvina, 2021, Veneto, Italy £28
- L'Eglise, Merlot/Grenache, 2020 £32
- El Coto, Rioja Crianza Tempranillo, 2018, Rioja, Spain £35.5
- Chateau des Atonins, Cab Sauv/Merlot, 2018, Bordeaux, France £39.5
- Montes Limited Selection, Pinot Noir, 2020, Aconcagua, Chile £42
- Kaiken Ultra, Malbec, 2020, Mendoza, Argentina £49
- 'As Ladieras' Calatayud Garnacha, Catalunya, Spain £82

Non-Alcoholic Wine

- Noughty Organic Sparkling Chardonnay, Thomson Scott, Spain, NV 750ml £33
- Noughty Still White, Chardonnay/Chenin Blanc, South Africa £33
- Noughty Still Red, Syrah, South Africa £33

Beer & Cider

- Heineken Zero 0.0% 330ml £4.5
- Lucky Saint 0.5% 330ml £5.5
- Asahi 5% 330ml £5.5
- Estrella Damm 5.4% 330ml £5.5

Soft Drinks

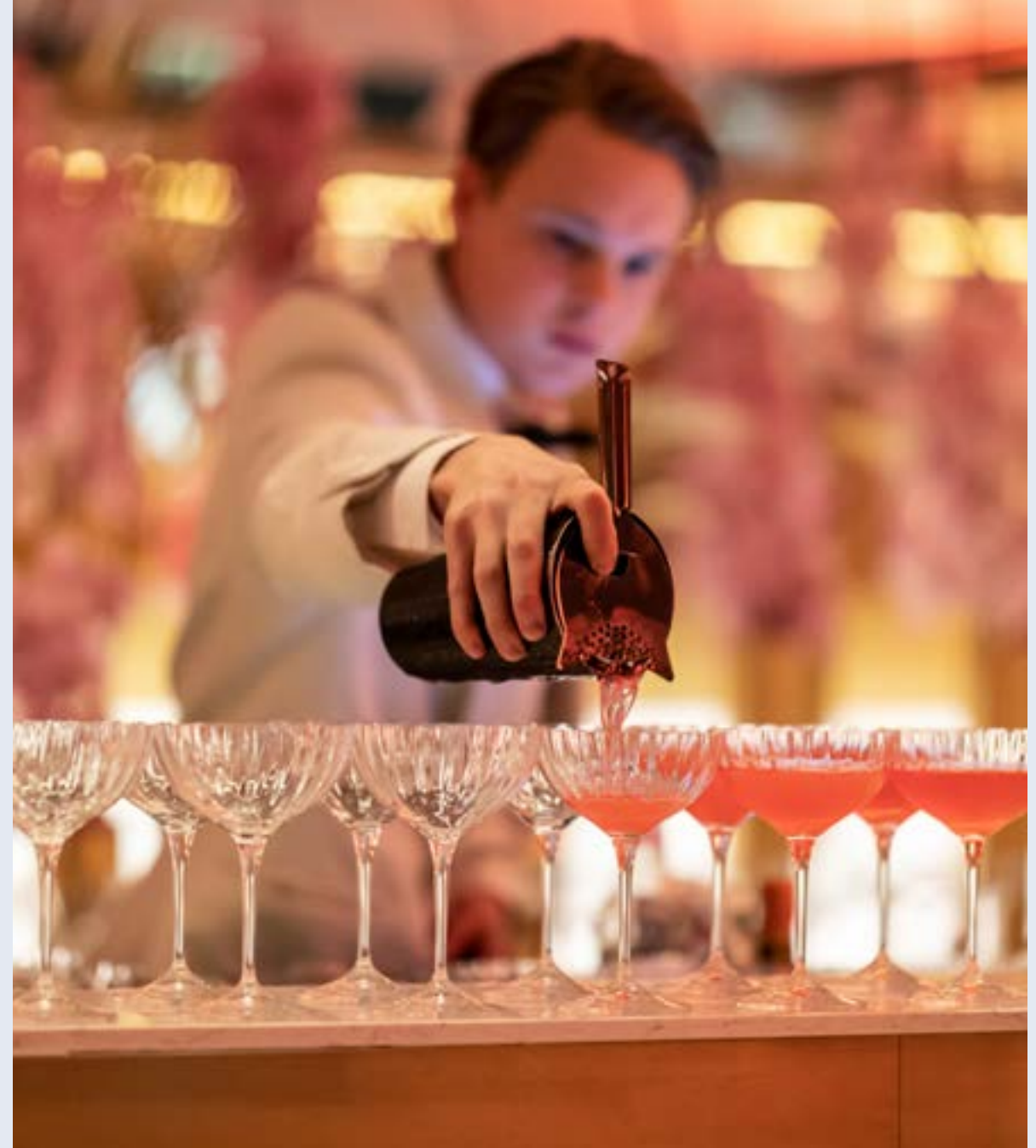
- Dalston's £2.65
- San Pellegrino £2.5
- Coca Cola £2.45



BESPOKE EVENTS

If you're planning a larger event, our dedicated events team are on hand to assist. From event hire and production, setting up and clearing down, we will bring your vision to life.

Please enquire for our event brochure for more information.





Thank you

MANAGED BY RHC