



**THE MARKET**  
*Catering brochure*  
**HOT BUFFET LUNCH**

MANAGED BY RHC



# HOT BUFFET LUNCH

## Menu A

£25.0

- Grilled Chicken supreme, Chermoula salsa GF
- Roast squash with cannellini beans and ricotta V GF
- Roast new potatoes, parsley, confit garlic VE GF
- Shredded carrot and charred hispi cabbage, hazelnut Dukkah VE GF
- Mediterranean quinoa & kale salad VE GF
- Key lime & matcha tea pie V
- Seasonal fruit skewers VE GF

## Menu B

£25.0

- Slow cooked lamb shoulder with aubergine, olives and rosemary GF
- Aubergine and sweet potato puttanesca VE GF
- Green bulgur wheat, tomatoes, cucumbers VE
- Roasted celeriac & broccoli, toasted buckwheat, mustard & parsley dressing VE GF
- Salad Niçoise V GF
- Coconut macaroons V GF
- Blueberry & orange mascarpone cake V

*Please note a £150 drop off fee will apply*

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



# HOT BUFFET LUNCH

## Menu C

£25.0

- Mexican braised beef, sweetcorn & red kidney beans GF
- Chipotle bean & vegan sausage chilli VE GF
- Coriander rice VE GF
- Guacamole, tortilla, sour cream V GF
- Baby gem salad, tomato salsa, chipotle yoghurt VE GF
- Passion fruit crème brûlée tart VE
- Caramel & chocolate tart

## Menu D

£25.0

- Chicken Tagine, olives, preserved lemon GF
- Roast fennel, new potato and tomato stew VE GF
- Couscous apricot, coriander, raisins VE
- Roast cauliflower, fried red onion tarka VE GF
- Green beans, spinach and pears, toasted pumpkins seeds, sumac VE GF
- Chocolate & banana bread V
- Raspberry & white chocolate blondie GF

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# TERMS & CONDITIONS

## Ordering

- Orders must be placed 72-hours before the delivery date
- 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)
- To order, email [hello@themarket22.com](mailto:hello@themarket22.com) and let us know if you require support staff
- A minimum order of 10 guests per delivery applies
- Orders will be processed on a first come first serve basis

## Cancellations

- You can cancel your order at no cost by emailing [hello@themarket22.com](mailto:hello@themarket22.com) 72 hours before the delivery date
- Any orders cancelled after the 72 hours cut off will be charged at full price
- Staff cancellations must be made 72 hours prior to the requested delivery date
- 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](mailto:hello@themarket22.com) for details

## 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](mailto:hello@themarket22.com)





*Thank you*

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