THE MARKET Joring brochure

HOT BUFFET LUNCH

MANAGED BY RHC

HOT BUFFET LUNCH

Menu A

£25.0

- Grilled Chicken supreme, Chermoula salsa 🥶
- Roast squash with cannellini beans and ricotta 🔍 🥶
- Roast new potatoes, parsley, confit garlic 🕫 🖷
- Shredded carrot and charred hispi cabbage, hazelnut Dukkah 🕫 🥶
- 🔸 Mediterranean quinoa & kale salad 🕫 👳
- Key lime & matcha tea pie 🖲
- Seasonal fruit skewers 🖲 🗣

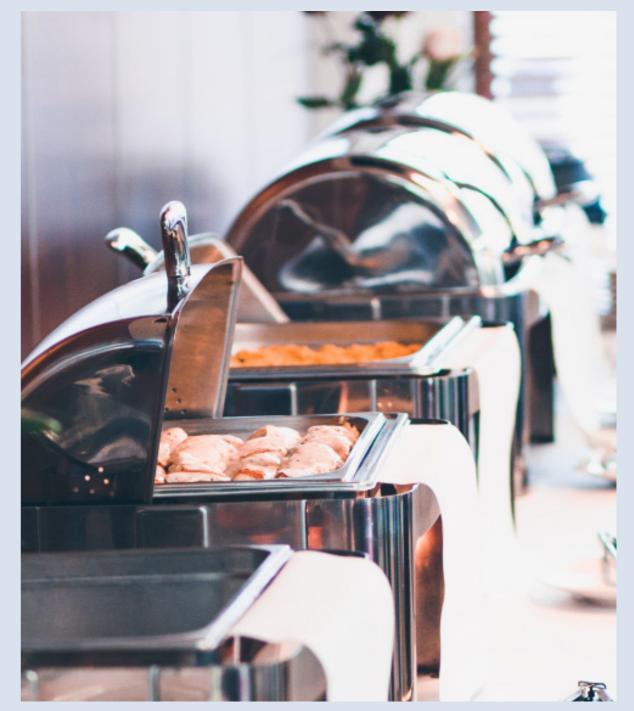
Menu B

£25.0

- Slow cooked lamb shoulder with aubergine, olives and rosemary 👳
- Aubergine and sweet potato puttanesca 🕫 🥶
- Green bulgur wheat, tomatoes, cucumbers 🖷
- Roasted celeriac & broccoli, toasted buckwheat, mustard & parsley dressing 🕫 🥶
- Salad Niçoise 🔍 🖙
- Coconut macaroons 🔍 🐨
- Blueberry & orange mascarpone cake 🥺

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 \bigcirc / vegan \bigcirc / gluten free \bigcirc



HOT BUFFET LUNCH

Menu C

£25.0

- Mexican braised beef, sweetcorn & red kidney beans 🥶
- Chipotle bean & vegan sausage chilli 🕫 🥶
- Coriander rice 🖲 🖷
- Guacamole, tortilla, sour cream 🔍 🖙
- Baby gem salad, tomato salsa, chipotle yoghurt 🕫 🥶
- Passion fruit crème brûlée tart 🕫
- Caramel & chocolate tart

Menu D

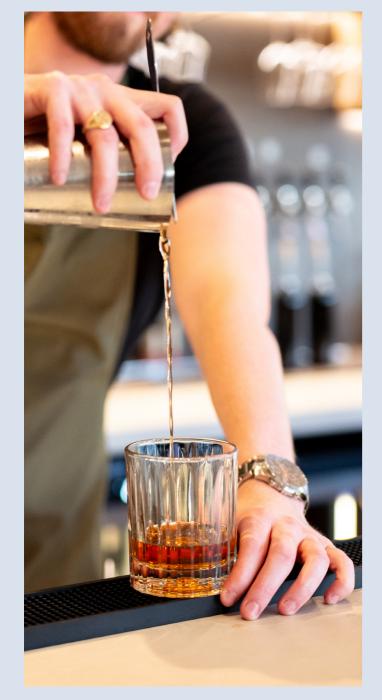
£25.0

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

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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 and let us know if you require support staff
- A minimum order of 10 guests per delivery applies Is
- 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 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 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



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