



# THE MARKET

HOSPITALITY BROCHURE - SPRING/SUMMER 2023

MANAGED BY *RHC*



### BAKED GOODS

Croissant	V	£1.95
Pain au chocolat	V	£2.5
Almond croissant	V	£2.5
Cinnamon swirl	V	£2.5
Selection of mini pastries (3 pieces)	V	£3.5

### FRESH FRUIT

Individual fruit pot	VE	£4.5
Fruit bowl		
16 pieces	VE	£18
25 pieces	VE	£23

### YOGHURT POTS

Coconut & buckwheat granola, mixed berries compote yoghurt pot	V	GF	£3
Vegan yoghurt coconut & buckwheat granola & mixed berries compote yoghurt pot	VE	GF	£3.5
Passion fruit chia Pot	VE	GF	£3.5

### TRADITIONAL BUTTIES

Bacon & tomato chutney		£4.75
Sausage & caramelised onion		£4.75
Vegan sausage & red pepper	VE	£4.75

### HOT DRINKS

Modern standard filter coffee and selection of teas - minimum order of 5	£3.75 per person
Decaffeinated coffee with alternative milks available upon request - minimum order of 5	

### COLD DRINKS

Still and sparkling mineral water (750ml)	£4.5
Orange juice (750ml)	£8
Apple juice (750ml)	£8
Pink grapefruit juice (750ml)	£8
Cranberry juice (750ml)	£8

# BREAKFAST

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 / halal حلال / express



# SANDWICHES

## MINI ROLLS

Selected mini rolls will be served on the same platter unless specifically requested otherwise. We suggest 1.5 to 2 per person. Gluten free bread available on request (£1 sup/roll)

### MEAT

- Ham and cheddar seeded 🍞 £3.5
- Classic BLT country style £3.5
- Coronation chicken country style 🍞 🍗 £3.5
- Tandoori chicken, mint raita & rocket 🍞 🍗 £3.5
- Salt beef, horseradish & emmental £3.5

### FISH

- Salmon, cucumber & cream cheese £3.5
- Tuna mayo in country style 🍞 £3.5

### VEGETARIAN

- Tomato, mozzarella & pesto country style 🍞 🌱 🍗 £3.5
- Egg mayo & cress seeded 🍞 🌱 £3.5
- Hummous, spinach & grilled pepper 🍞 🌱 🍗 £3.5

### MIXED PLATTER - served on 1 platter 2 mini rolls of each flavour £20

- Coronation chicken country style
- Tuna mayo in country style
- Hummous, spinach & grilled pepper
- Egg mayo & cress

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**SALADS - platters for 4**

- Raw rainbow vegetable salad, quinoa, ginger tahini & miso dressing GF V £20
- Red pesto pasta salad, mozzarella, capers, olives & toasted breadcrumbs V K £26  
(vegan option available)
- Baby Gem lettuce, giant couscous, carrots, courgettes, minted feta, fennel, maple & lemon dressing V GF (vegan option available) £26
- Chicken Caesar K £26

**MINI QUICHES**

- Chorizo, courgette & cheddar K £4.75
- Sweet potato, goat's cheese, chilli & rosemary V K £4.75
- Cheddar cheese & red onion marmalade V K £4.75

GOLD SELECTION

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 veggie V / vegan VE / gluten free GF / halal H / express K



## FINGER BUFFET - £18 per person Please order a minimum of 4

Mini roll - Choose 4 of the below:

- Ham & cheddar seeded 🍴
- Classic BLT country style
- Coronation chicken country style 🍴
- Tandoori chicken, mint raita & rocket
- Salt beef, Horseradish & emmental
- Salmon, cucumber & cream cheese
- Tuna Mayo in country style 🍴
- Tomato, Mozzarella & pesto Country style 🍴 🌱
- Egg Mayo & Cress Seeded 🌱
- Hummous, Spinach & Grilled Pepper 🌱

Quiche - Choose one of the below

- Chorizo, Courgette & Cheddar
- Sweet Potato, Goat's Cheese, Chilli & Rosemary 🌱
- Cheddar cheese & red onion marmalade 🌱

Salad - Choose one of the below

- Raw rainbow vegetable salad, quinoa, ginger tahini & miso dressing 🌱 GF
- Red Pesto Pasta Salad, mozzarella, capers, olives & toasted breadcrumbs 🌱 (vegan option available)
- Baby Gem lettuce, giant couscous, carrots, courgettes, minted feta, fennel, Maple & lemon dressing 🌱 (vegan option available)
- Chicken Caesar

Dessert - Choose one of the below

- Selection of Whole Fruit 🌱
- Flapjack 🌱
- Chocolate brownie 🌱
- Fruit tartlet 🌱

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### HOT FINGER FOOD

Southern fried chicken, pineapple hot sauce (16 pieces)	حلال	£16.5
Asian chicken fritter (8 pieces)	حلال	£16.5
Merguez lambkofte, dukkah (8 pieces)		£16.5
Cheese puffs (10 pieces)	V GF	£14
Sausage rolls, black treacle BBQ sauce (8 pieces)	GF	£16.5
Sweet potato falafel, tahini mayo (8 pieces)	VE GF	£14.5
Fried oyster mushrooms, olive mayo (16 pieces)	VE	£14
Vegetable gyoza lettuce cup, pickles (8 pieces)	VE	£14
Beef reuben slider, pickles (8 pieces)		£15
Pea & saffron arancini (8 pieces)	V GF	£14
Crispy hoi sin pork belly, kimchi (8 pieces)		£20
Smoked haddock fishcake confit garlic aioli (8 pieces)		£16.5

### COLD FINGER FOOD

Esquites, mexican corn & feta lettuce cups (8 pieces)	V GF	£15
Pea, courgette & ricotta tartlet (8 pieces)	V GF	£16.5
Smoked tofu summer rolls (8 pieces)	VE	£17

# FINGER FOOD

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**SHARING BOARD** - Platter for 4 to 6 people

**THE PLOUGHMAN'S £45**

Chicken, lemon & tarragon terrine  
Quicke's mature cheddar  
Pastrami  
Honey roasted ham  
Mini pork pie  
Piccalilli & toasted bread

**THE SEAFOOD £45**

Hot smoked salmon  
Mini prawn cocktails  
Beetroot cured salmon  
Smoked mackerel pate  
Mini dill pickles  
Saffron aioli & blinis

**THE MARKET GARDEN £30**

Crudités  
Hummous, soured cream & chive dips  
Sweetcorn & feta dip  
Grilled peppers  
Marinated artichoke hearts

**THE BRITISH ILES CHEESE PLATTER £42** 






Creamy Yorkshire blue  
Quicke's mature cheddar  
Wensleydale  
Black bomber  
British Brie  
Oatcakes  
Water biscuits  
Baby pickled onions  
Quince jelly

**THE MINI CAKE SELECTION - 8 PIECES £47**

Blueberry financier  
Carrot spelt & cinnamon cake  
Lemon & poppy seed drizzle cake  
Orange & chocolate Cake

**SHARING BOARDS**

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## SNACKS

- Popcorn (salted or sweet) V
- Crisps (mix flavours) V 🚫

£2  
£2

## SWEET

- Biscuit platter - 10 pieces V 🚫
- Plumped sultana and plain scones with clotted cream & strawberry jam V

£7  
£4.5

- Blueberry financier V
- Carrot spelt and cinnamon cake V
- Lemon & poppy seed drizzle cake V
- Orange & chocolate cake GF V
- Chocolate brownie V 🚫
- Blueberry muffin V 🚫
- Lemon and poppy seed muffin V 🚫
- Double chocolate muffin V 🚫
- Gluten free muffin GF V 🚫
- Chocolate chip cookie V
- Flapjack fruit & nut V
- Pastel de nata V
- Fruit tartlet V

£7  
£7  
£7  
£7  
£3.5  
£3.5  
£3.5  
£3.5  
£3.5  
£3.5  
£3.5  
£3.5  
£4  
£4

## JUDE'S INDIVIDUAL ICE CREAM POT V 🚫

- Chocolate ice cream
- Vegan chocolate ice cream VE
- Salted caramel ice cream
- Strawberry ice cream
- Vanilla ice cream
- Vegan salted caramel ice cream VE

£4.5  
£4.5  
£4.5  
£4.5  
£4.5  
£4.5

# SWEET & SAVOURY

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## IN NEED OF A TEAM BUILDING EXERCISE OR A PRIZE FOR AN INTERNAL AWARD?

Our masterclasses are a great way to break from work for a few hours and have some fun.

Here are some ideas

### COCKTAIL MAKING

Join our bar experts and have a go at making your favourite cocktail! Options to upgrade include sharing boards and nibbles or coming direct to your office

### WINE AND CHEESE

Does Merlot go with Gruyere? Chardonnay with Cheddar? Know exactly what to serve up at your next dinner party with the wine and cheese masterclass

### INTRO TO WINE

A crash course in the wines for every occasion. Our sommelier will take you through some crowd pleasers and high end wines

### SPECIAL OCCASION

Our masterclasses are all POA and tailored to you, so please enquire on [hello@themarket22.com](mailto:hello@themarket22.com) and we'll help plan for your next event



### SERVICE AND STAFFING

At RHC, we pride ourselves on being able to manage every catering need. Our knowledgeable and skilled planning team take the time to listen to your brief, inspire you and bring your event to life whether it is an intimate celebration, charity gala or corporate product launch.

Our team not only take care of the food and beverage offer, but also set the perfect ambience through adding bespoke, decorative touches. Our flair, attention to detail and eye for excellence promises to deliver an unforgettable celebration.

The Room Manager will be your contact throughout the event and along with the skilled waiting staff will oversee the seamless service. Below are our staff rates which are chargeable for a minimum of 4 hours.

- Room Manager £31.00 + VAT per hour charges apply to events outside level 2 only
- Waiting staff £25.00 + VAT per hour charges apply to events outside level 2 only
- Chef £25.00 + VAT per hour charges apply to events outside level 2 only
- Taxi charge £23.00 per waiter/ manager charges apply when staff are required to work before 7:30am or past 11:30pm
- All events require a bespoke staffing dependant on requirements, details can be provided by your event planner.

### EQUIPMENT HIRE


We can offer the dry hire of equipment. Please ask when placing your order.

- Glasses - £0.70 per piece
- Plates and Cutlery - £0.70 per piece
- AV equipment - Price available on request
- Live Music - Price available on request
- Furniture - Price available on request
- Foliage and Planting - Price available on request

Please enquire on [hello@themarket22.com](mailto:hello@themarket22.com) and we'll help plan for your next event



## ORDERING

- Orders must be placed by 12pm the day before the delivery date (please order by Friday 12pm for the following Monday).
- Items marked  with a can be ordered with a 2 hours lead time (subject to availability). Please note that a surcharge of £20 will apply.
- Orders must be placed via email to [hello@themarket22.com](mailto:hello@themarket22.com).
- A minimum order of £20 per delivery applies.

## CANCELLATIONS

- You can cancel your order at no cost by emailing [hello@themarket.com](mailto:hello@themarket.com) before 12pm the day before the delivery date.
- Unfortunately, orders cannot be cancelled on the day of delivery or after 12pm the day prior to the delivery date and will be charged at a 100%.
- Staff cancellations must be made 48 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 system.
- You can also set up a supplier agreement and we will invoice you monthly. Email [hello@themarket22.com](mailto:hello@themarket22.com) for details.
- Staff overtime is payable after 11pm and bank holidays at time and a half.
- Any staff working outside of the quoted hours will be charged at the normal hourly rate
- Rates, prices and discounts published in catalogues, lists, mail shots, advertisements and other documents issued by The Market are subject to variation at any time without prior notice.
- Any alcoholic beverages that are requested by the customer, that do not appear on our in house wine, champagne, and spirits list, will be charged per the quoted amount and not by consumption. Any unconsumed bottles may be collected by the customer to retain.

## FEEDBACK

Please email [hello@themarket22.com](mailto:hello@themarket22.com)

A waiter in a white shirt and black vest is holding a silver tray filled with several golden-brown appetizers, possibly fried chicken or fish. The background is a blurred green outdoor setting.

*Thank you*  
**THE MARKET**

MANAGED BY **RHC**