

# Market Place Menu

## Autumn/Winter

### **Stalls** (please choose two)

#### **Asian**

Ginger chicken, Japanese rice, steamed choy sum, wok fried vegetables, pickles and BBQ sauce

Tamarind fried tofu, sesame Japanese rice, carrot, mange tout, red onions, edamame and coriander (V)

Wok fried bok choy, beansprouts, peppers, garlic and soy (V)

Japanese pickles, shredded sesame cabbage and tonkatsu sauce (V)

#### **Scandinavia**

Pork and chicken meatballs, lingonberry chutney and veal jus gravy

Beetroot fritters, cheese sauce, oyster mushrooms, horseradish and dill with crispy cavolo nero (V)

Creamed mashed potatoes (V)

Pickled cucumber and dill salad (V)

Lingonberry Jam (V)

#### **North Africa**

Moroccan lamb tagine, honey, saffron, pine nuts, almonds and minted harissa yoghurt

Chermoula baked aubergine, roasted peppers, squash, coriander, apricots and zough sauce (V)

Sumac and roasted vegetable bulgur wheat, red quinoa, pine nuts and preserved lemon (V)

Grilled Turkish flat breads (V)

Hummus with pomegranate (V)

#### **Southern USA**

Buttermilk fried chicken with chimichurri sauce

BBQ spiced beans (V)

Red cabbage slaw with toasted fried black rice (V)

Creamed potatoes (V)

#### **Italian**

Spicy sausage rigatoni

Gnocchi with bolognese and parmesan

Aubergine parmigiana made with basil and heritage tomatoes (V)

Garlic tomato flat bread (V)

### **Greens**

Select from a range of salads, toppings and dressings at The Brewery Buddha bar.

### **Sweets**

Cookie dough with malt vanilla ice-cream

Baked yoghurt with blackcurrants and fruits

*Some of our foods contain nuts, seeds and other allergens. Please speak to a member of staff for more information.*