

Marketplace Spring / Summer 2019

*Please select two stations
Both desserts will be provided*

Stations

Thailand

Gai yang chicken, burnt limes, spicy nam prik sauce

Red Thai curry with fried tofu, cashew, aubergine (V)

Beef panang curry

Cucumber, red onion and chilli salad, fish sauce, lime

Basmati rice

Thai roti (V)

Spain

Chicken and chorizo paella, saffron aioli

Mediterranean vegetable paella (V)

Saffron salt cured cod, Padron peppers, prawns pil pil, red onions, tomato and crushed olives

Andalusian style chicken, honey, pine nuts, bread croutons

Green leaves

Potato, onion and thyme tortilla (V)

Patatas Bravas (V)

Poke Bar

Salmon tartar, pulled pork and tofu (V)

Caramelised aubergine relish (V)

Sticky sushi rice (V)

Toppings - mango relish, mung beans, seaweed, crispy shallots, avocado

Sauces - sriracha mayo, yuzu viniagrette, wasabi mayo

Scandinavia

Pork and chicken meatballs, lingonberry chutney, jus

Quorn and caper balls, creamy mushroom sauce (V)

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

Creamed potatoes (V)

Pickled cucumber and dill salad (V)

Lingonberry jam

Desserts

White chocolate cookie dough with berries, strawberry ice cream

Honey pannacotta, passion fruit, chocolate Crunchie crumb

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