

EXAMPLE MENU OPTIONS

MARKET PLACE

Restaurant & Bar

LIGHT PLATED LUNCH

Your choice of main

MAINS

- Deluxe club sandwich, hand cut chips, aioli, tomato sauce
- Battered market fish, tartare sauce, hand cut chips
- Chicken parmigiana, chorizo, Manchego, Romesco, charred tomato salsa
- Smashed Angus Burger, gochujang mayo, kimchi, fried shallots, cheddar, crispy coated fries
- Potato gnocchi, mushroom, pinenuts, basil, parmesan

Please let our team know if you have any dietary requirements

MARKET PLACE

Restaurant & Bar

TWO-COURSE MENU

Two-course dinner of your own design.
Your choice of Entrée & Main OR Main & Dessert

ENTRÉES

- Hand stretched flatbread, confit heirloom tomato, taleggio, Celtic salt
- Korean fried chicken, gochujang mayo, kimchi, daikon, sesame seeds
- Char siu pork skewers, yuzu kosho mayo, black garlic, pickled ginger, micro herbs
- Mushroom parfait, shitake crumb, port wine gelee, pickled shallots, truffle oil, brioche soldiers

MAINS

- Market fish, Cloudy Bay clams, confit tomato beurre blanc, Niçoise olive tapenade
- Chicken parmigiana, Manchego, chorizo, Romesco, charred tomato salsa
- Market Place porchetta, butternut & sage puree, shaved fennel, green apple, chimichurri, shiraz jus
- Potato gnocchi, mushroom, pinenuts, basil, parmesan

Double-cooked potatoes & seasonal vegetable served to the table

DESSERTS

- Chocolate mousse, cashew crumb, orange tulle
- Deconstructed tiramisu, beetroot, strawberry, chocolate & milk jelly, coffee mousse
- Bombe Alaska, lemon curd, vanilla & pistachio ice cream
- Banana cake, coconut ice cream, caramel sauce, pecan crumb

Please let our team know if you have any dietary requirements

MARKET PLACE

Restaurant & Bar

THREE-COURSE MENU

Three-course dinner of your own design.
Your choice of Entrée, Main & Dessert

ENTRÉES

- Hand stretched flatbread, confit heirloom tomato, taleggio, Celtic salt
- Korean fried chicken, gochujang mayo, kimchi, daikon, sesame seeds
- Char siu pork skewers, yuzu kosho mayo, black garlic, pickled ginger, micro herbs
- Mushroom parfait, shitake crumb, port wine gelee, pickled shallots, truffle oil, brioche soldiers

MAINS

- Market fish, Cloudy Bay clams, confit tomato beurre blanc, Niçoise olive tapenade
- Chicken parmigiana, Manchego, chorizo, Romesco, charred tomato salsa
- Market Place porchetta, butternut & sage puree, shaved fennel, green apple, chimichurri, shiraz jus
- Potato gnocchi, mushroom, pinenuts, basil, parmesan

Double-cooked potatoes & seasonal vegetable served to the table

DESSERTS

- Chocolate mousse, cashew crumb, orange tulle
- Deconstructed tiramisu, beetroot, strawberry, chocolate & milk jelly, coffee mousse
- Bombe Alaska, lemon curd, vanilla & pistachio ice cream
- Banana cake, coconut ice cream, caramel sauce, pecan crumb

Please let our team know if you have any dietary requirements

FOR ALL ENQUIRES, PLEASE CONTACT
MARKETPLACE.CHRISTCHURCH@IHG.COM