

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, prosciutto, pickled fennel, bocconcini, tomato sugo, basil
- Smashed Angus Burger, gochujang mayo, kimchi, fried shallots, cheddar, crispy coated fries
- Cauliflower steak, cannellini beans, macadamia dukkah, chimichurri

Please let our team know if you have any dietary requirements

MARKET PLACE

Restaurant & Bar

THREE-COURSE FLOWER MENU

Three-course dinner of your own design. Your choice of Entrée, Main & Dessert, specially plated with select edible flowers and herbs

ENTRÉES

- Hand stretched flatbread, pumpkin, pear, sage, honey, za'atar
- Korean fried chicken, gochujang mayo, kimchi, daikon, sesame seeds
- Char siu pork skewers, yuzu kosho mayo, black garlic, pickled ginger, micro herbs

MAINS

- 200g Prime Canterbury eye fillet, potato aligot, chermoula, green peppercorn sauce
- White miso-glazed fish, Cloudy Bay clams, burnt corn, capers, parsley beurre blanc, seaweed oil
- Cauliflower steak, cannellini beans, macadamia dukkah, chimichurri

DESSERT

- Seasonal trio of choux au craquelin
- 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

- Korean fried chicken, gochujang mayo, kimchi, daikon, sesame seeds
- Char siu pork skewers, yuzu kosho mayo, black garlic, pickled ginger, micro herbs
- Triple cooked leeks, romesco, walnut tarator, dukkah

MAINS

- White miso-glazed fish, Cloudy Bay clams, burnt corn, capers, parsley beurre blanc, seaweed oil
- Lightly smoked Canterbury lamb shoulder, pumpkin hummus, salsa verde, za'atar, jus
- Cauliflower steak, cannellini beans, macadamia dukkah, chimichurri

Double-cooked potatoes & seasonal vegetable served to the table

DESSERT

- Chef's choice petit fours, served sharing-style at your table

Please let our team know if you have any dietary requirements

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