



# World Food Market

World Food Markets are a focal food point dressed with sumptuous food and themed on how a market stall might be presented in the chosen region. Food markets provide a large, varied and interesting food offering including meat, fish and vegetarian options - there is something for everyone to enjoy when they approach the food station.

Each food market option is served with a selection of ‘native’ breads and authentic sauces and dip accompaniments. Please discuss with your event coordinator how many options to choose as it will vary from boat to boat.

## The Americas

- Chicken, Andouille & shrimp gumbo
- Baby back pork ribs, smoky BBQ glaze
- Buttermilk chicken, sweetcorn relish
- Gumbo with okra, sweet potatoes and greens (Vegan)
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- Truffle mac and cheese (V)
- Cornbread and jalapeño poppers (V)
- Cajun potato salad (V)

## Middle East

- Pomegranate and almond chicken
- Tahini and lemon haloumi (V)
- Lamb and apricot tagine
- Spiced baby aubergine stew with coriander and mint (Vegan)
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- Chickpea and vegetable cous cous (Vegan)
- Beetroot and coriander falafel (Vegan)
- Rosemary scented flat bread and hummus and baba ghanoush (Vegan)
- Cajun chicken, sweet pepper and red onion

## Mexican

- Steak chilli con carne
- Shredded chicken with lime
- Chilli and coriander prawns
- Vegetable chilli (Vegan)
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- Spiced roasted peppers and red onions (Vegan)
- Parmesan and chilli coated corn on the cob (Vegan available)
- Hard shelled taco and soft tortilla
- Nachos with homemade guacamole, spicy tomato salsa, sour cream, grated mature cheddar, jalapenos (All Vegetarian; Vegan available)

## Plant Based Station

All produce is certified organic

- Kale Caesar salad, vegan parmesan, coconut yoghurt
- Mixed bean fregola with sunblushed tomato, tahini and sweet chilli dressing
- Vitality shots of beetroot and ginger, turmeric and carrot
- Spiced chickpea, heritage tomato and cashew cream, sunflower seeds
- Baby spinach, avocado, pomegranate, spiced roasted sweet potato
- Curried puy lentils with butternut squash and greens
- Pinto bean and coriander rice
- Served with yellow corn tortilla wraps

## Thai

- Thai prawn green curry
- Chicken pad Thai
- Sesame beef stir fry
- Tofu satay, fried aubergine (Vegan)
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- Pineapple fried rice (Vegan)
- Green papaya salad (Vegan)
- Steamed Thai buns (Vegan)

## Dessert Canapés

- Lemon curd tarts, raspberry meringue (V)
- Mini churros, dark chocolate dipping sauce (Vegan)
- Strawberry and mint cheesecake cone (V)
- Salted caramel brownies, coconut cream (Vegan)

