

UNION
GRILL & BAR

CHRISTMAS DAY MENU \$95pp

4.30-6.30pm (with Santa) or 6.30-9pm

PEAR & BLUE CHEESE SALAD (gf, cn)

Anjou Pears, Cranberry, Walnuts, Leaves,
Gorgonzola, White Balsamic Dressing

NEGRONI-CURED SALMON (gfo)

Carpaccio of Cured Salmon, Black Caviar,
Yuzu Dressing, Sourdough Toast

LOBSTER BISQUE (gf)

Lobster & Brandy Bisque,
Sauteed Lobster Bites, Tomato Oil

FOIE GRAS (gfo)

Terrine of Foie Gras, Seville Orange Gel,
Candied Hazelnuts, Brioche Toast



PAN-SEARED SNAPPER

Red Snapper Fillet, 'Mariniere' Broth, Mussels,
Clams, Crispy Capers, Gnocchi

ROAST TURKEY CROWN & BAKED HAM (gfo)

Potato Dauphinoise, Bourbon Carrots, Pancetta
Sprouts, Spiced Red Cabbage, Herb Stuffing,
Cranberry Sauce, Turkey Jus

ANGUS TENDERLOIN TIP 6oz (gf)

Potato Dauphinoise, Roasted Tomatoes, Carrot &
Ginger Puree, Grilled Broccoli, Bourbon Sauce

MUSHROOM RISOTTO (gf)

Porcini & Oyster Mushrooms, Aged Balsamic



DARK CHOCOLATE CUP (gf)

Cointreau, Candied Orange Peel

CHRISTMAS TRIFLE

Pimm's Strawberries, Whipped Cream

BANANA PUDDING

Rum Caramel Sauce, Vanilla Ice-cream

CHEESEBOARD (gfo)

Selection of 4 Festive Cheeses,
Fig Chutney, Crackers, Grapes

A 16% gratuity charge will be added to the final bill. For parties of more than 10 guests, you will be required to pre-select all courses in advance of your event date. The Chef may need to substitute a course with something very similar if ingredients are not available at the time of your meal. For groups over 10 your final numbers must be advised to Union no later than December 20th. You will be charged based on the final numbers even if less attend the event on the day. No refunds will be given. Any reservation cancelled within 48 hours of the booked event date will be charged at full price based on the original numbers booked. Vegan and vegetarian options are available on request.

(gf) = gluten free, (gfo) = gluten free option, (cn) = contains nuts