



## CHRISTMAS MENU \$75pp

### PEAR & BLUE CHEESE SALAD (gf, cn)

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

or

### LOBSTER BISQUE SOUP (gf)

Lobster & Brandy Bisque, Sauteed Lobster Bites

or

### CARPACCIO OF BRESAOLA (gf)

Air-dried Beef Carpaccio, Caperberries, Aged Parmesan, Black Fig Dressing

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### PAN-SEARED SNAPPER

Red Snapper Fillet, Thai Red Curry Veloute, Mussels, Clams, Gnocchi, Crispy Capers

or

### ANGUS NEW YORK STRIP 10oz (gf)

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

or

### ROAST TURKEY CROWN (gfo)

Potato Dauphinoise or Mac 'n' Cheese, Bourbon Carrots, Pancetta Sprouts, French Beans, Herb Stuffing, Cranberry Sauce, Turkey Gravy

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### CHRISTMAS TRIFLE (v)

Pimm's Strawberries, Whipped cream, Vanilla Set Custard, Fruit Jelly

or

### CHOCOLATE MOLTEN CAKE (v)

Vanilla Creme Anglaise, Berries

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 event. Final numbers must be advised to Union not less than 48 hours before the event date. 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