



CHRISTMAS MENU \$55pp
3-COURSES

CURRIED BUTTERNUT SQUASH SOUP (v, gf)

Roasted Butternut Squash, Curry Spices

or

CAESAR SALAD (v, gfo)

Romaine, Anchovies (optional), Prosciutto Crisp, Herb Croutons, Aged Parmesan

or

TRUFFLE MUSHROOM PATE (v, gfo)

Truffle Oil, Kalamata Olive Crumb, Cornichons, Sourdough Toast

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GRILLED WAHOO

Blackened Wahoo, Quinoa and Black Rice, Lemon Cream Sauce

or

PORK TENDERLOIN (gf)

Roasted Pork, Whipped Mash, Bacon and Mustard Cream Sauce, Charred Broccoli

or

ROAST TURKEY CROWN (gfo)

Potato Dauphinoise, Bourbon Carrots, Pancetta Sprouts, French Beans,
Herb Stuffing, Cranberry Sauce, Turkey Gravy

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CHOCOLATE CUP

Candied Orange, Cointreau, Berries

or

BANANA BREAD PUDDING

Rum Caramel Sauce, Vanilla Ice-cream

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