



CHRISTMAS MENU \$35pp

2-COURSES

THE WHOLE PARTY NEEDS TO CHOOSE EITHER
ONE APPETIZER+ONE ENTREE or ONE ENTREE+ONE DESSERT

ROASTED SWEET POTATO & CARROT SOUP (v, gf)

Croutons

or

WINTER CAESAR SALAD (v, gfo, cn)

Romaine, Kale, Apple, Walnuts, Croutons, Caesar Dressing

or

SMOKED FISH DIP

Toasted Sourdough

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GRILLED WAHOO

Blackened Wahoo, Quinoa and Black Rice, Lemon Cream Sauce

or

CHICKEN ALFREDO

Roasted Chicken Breast, Creamy Alfredo Sauce, Crispy Bacon, Tripoline Pasta

ROAST TURKEY CROWN (gfo)

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

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CHOCOLATE BROWNIE

Vanilla Ice Cream

or

BANANA BREAD PUDDING

Rum Cream Sauce

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