

Union Club Christmas Menu 2020

Available throughout December - served with bread and olive oil.

Christmas menu - £50 per head

Wasabi and ginger salmon gravadlax, cucumber, sesame and lime.

Endive, radicchio, walnut and pomegranate salad, goats curd crostini.

Bresaola, celeriac remoulade, parsley and capers.

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Roast duck confit with potato, thyme and sprout gratin, crisp bacon and chestnuts.

Rolled butternut squash and ricotta pasta, wild mushrooms, sage and parmesan.

Grilled sea bream fillet, Jerusalem artichoke, spinach and potted shrimp butter sauce.

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Chocolate and hazelnut cake, Frangelico cream, chocolate sauce.

Cinnamon pannacotta, clementines in caramel, stem ginger shortbread.

Colston Bassett Stilton, cranberry chutney, crackers and oatcakes.

Gluten free Christmas menu - £50 per head

Wasabi and ginger gravadlax, cucumber, sesame and lime

Endive, radicchio, walnut and pomegranate salad with goat's curd

Cured beef, celeriac remoulade, parsley and capers

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Roasted duck confit with potato, thyme and sprout gratin, crisp bacon and chestnut

Soft polenta with wild mushroom ragu, sage and Parmesan

Grilled sea bream fillet, Jerusalem artichoke, spinach and potted shrimp butter sauce

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Cinnamon pannacotta and caramelised clementines

Colston Bassett Stilton, cranberry chutney, crackers (gluten free)

Vegan Xmas menu £40 per head

Endive, radicchio, walnut and pomegranate salad

Soft polenta, wild mushroom ragu and sage

Clementines in caramel with sorbet.