



Christmas Menu

65 per person



Amuse Bouche

Starter

Confit Barbary Duck & Castelvetrano Olives Terrine,
Caramelized Carrot Purée, Sicilian Lemon Drops, Purple Endive, Pickled Baby Turnip, Langhe
Hazelnut Dressing, Crusty Sourdough

Devonshire Potted Shrimps,
Homemade Herb Butter, Pickled Romanesco, Urban Farmed Water Cress, Meyer Citronette,
Crusty Sourdough

Roasted Beets Tartare, Plant-based Cheese Mousse, Pickled Pears, Toasted Langhe Hazelnuts,
Maple Cider Vinaigrette (VG, GF)

Main Course

Free-Range Norfolk Bronze Turkey, Classic Pigs in Blankets,
Homemade Chestnuts Stuffing, Rosemary Confit Potatoes, Honey-Roasted Carrots & Parsnips,
Butter-Glazed Brussel Sprouts, Jellied Howes Cranberries & Onion Gravy

Honey Orange Roasted Salmon,
Butter-Glazed Brussel Sprouts & Carrots, Celeriac Dauphinoise in Beurre De Baratte, Crispy
Florence Fennel and Island Caper Villeroy

Crown Prince Squash Tagliatelle,
18 Months DOP Parmigiano Reggiano, Toasted Pine Nuts & Crispy Sage (V)

Dessert

Christmas Spice Pudding, Butter Brandy Sauce (V)

Cartmel Sticky Toffee, 70s Classic Decadent Pudding, Cinnamon Gelato & Crunchy Butter
Crumble

Cranberry Paleo Cheesecake, Highland Cranberries, Avola Almond, Whipped Coconut Yoghurt
(VG, GF)

Mince Pies, Petit Fours, Tea and Coffee

V) Vegetarian (VG) Vegan (GF) Gluten-free

If you have any allergies or intolerances and require assisting in choosing a suitable dish, please let us know.
Prices are inclusive of VAT. Service charge of 12.5% will be added to your bill.

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