

*It's beginning to
look a lot like Christmas
at the Union*



Festive Party Menu

STARTERS

Cauliflower soup, crispy shallot, sourdough
Cured salmon, beetroot and potato salad, watercress
Chicken liver parfait, onion jam, toast
Smoked duck, rocket, walnut and blackberry salad

MAINS

Roast turkey, pigs in blankets, seasonal veg, roast potato
Roast Hastings cod, buttered mash, charred leek
Root vegetable wellington, spinach, wholegrain mustard sauce
Braised blade of beef, pancetta, caramelised onion

PUDDINGS

Christmas pudding, cherries, brandy sauce
Chocolate roulade, berries, vanilla cream
Lemon posset, shortbread, candied ginger
Selection of Sussex cheese, spiced apple chutney, biscuits

2 COURSE £22, 3 COURSE £27
25TH NOVEMBER – 23RD DECEMBER



NYE Sharing Menu

£65 per head

Glass of Chapel Down Bacchus sparkling on arrival

STARTER BOARD OF CANAPES AND BITES

Smoked salmon blini, horseradish
Crispy pork belly, soy honey and sesame
Parsnip soup shot, pickled apple
Steak tartar, pickles
Cheese choux bun

MAIN COURSE

Cracked lobster thermidor, parsley and dill fries
Chateau briand, dauphinoise potatoes, wild mushrooms, vine on cherry tomatoes
Butternut squash wellington, truffled mash, grilled tenderstem broccoli

A combination of two choices is available on request.

SHARING PUDDING

Caramelised apple tart tartin, salted caramel ice cream, walnut praline
Chocolate lava cake, boozy fruits, vanilla cream

Coffee and petit fours



Christmas Opening Hours

24TH

12-9:30PM

25TH

CLOSED

26TH

12-6PM

31ST

12-9:30PM

1ST

12-6PM

