



Christmas Menu 2011

ENTRÉE

Individual Tasting Plate:

Prawn Cutlet

Cucumber Round & Chilli Jam

Pine Nut Arancini

Pumpkin Puree, Sage & Garlic Aioli

Dukka Crusted Haloumi

Spicy Red Peperonata

MAIN

Oven Roasted Pistachio Crusted Chicken Breast

Panzanella Salad of Roasted Peppers, Olives, Basil & Crusty Turkish Bread with Cranberry Vinaigrette

Pan Fried Swordfish Fillet

Cucumber Fettuccine, Roasted Tomato Consommé & Salmon Caviar (g)

Char Grilled MSA Scotch Fillet

Cannellini Bean & Chorizo Cassoulet, Port Infused Onion Jam & Veal Jus (g)

Beetroot & Goats Cheese Risotto

Toasted Pine Nuts & Baby Zucchini Flower (g)(v)

DESSERT

Traditional Christmas Pudding

Brandy Custard, Fresh Cream & Fresh Cherries

Saffron Panna Cotta

Mulberry Compote & Fresh Mint Leaves (g)

Main & Dessert: \$ 45.00 per person

3 Course: \$ 55.00 per person

Minimum 8 person booking

Christmas Bon Bons provided

Deposit of \$10 per head required when booking

G= Gluten Free V = Vegetarian (More Vegetarian Options Available upon request)

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