



The Union

## **HOSPITALITY MENUS**

### **Welcome:**

... to the Union Club and to our superb selection of hospitality menus designed to meet the majority of your events and meetings requirements from delegate refreshment and hospitality packages through working lunches, bites, platters and bowl food to full sit-down lunches and dinners.

Our Executive Chef, Carolyn Dawson, has worked at the Union for over 25 years and has designed a wonderful selection of award-winning dishes that are the envy of many fine-dining restaurants in Soho and beyond. All the dishes are prepared fresh on site using locally sourced British products and ingredients wherever possible and Fairtrade tea and coffee in order to ensure that the hospitality provision you choose adds real value to your event and enhances your delegate experience. Carolyn also ensures a real focus on food sustainability, nutrition and provenance and a commitment that her teams passion for food fuels the success of your events and meetings.

We would be pleased to discuss any aspect of your catering requirements with you, and if you have any special requests, we will do our utmost to ensure that these are also accommodated. We hope you will enjoy our food offers and we look forward to discussing your specific requirements with you very soon.

**[If you have any allergies or dietary requirements, please advise us in advance so that suitable alternatives can be provided]**

### **Booking Procedure:**

To book your conference or events refreshments and hospitality at The Union Club, please contact our Event Sales Office on **0207 734 4113** or email - [events@unionclub.co.uk](mailto:events@unionclub.co.uk) Monday to Friday 09:00-17:00hrs. We would ask that you give us your final numbers 7 working days prior to your meeting or event. Whilst we will always try to accommodate last minute requests, changes notified within 48 hours of your event cannot be guaranteed and may be supplied in accordance with the 'Chef's Choice'.

**[All prices are per person (unless stated otherwise) and inclusive of VAT. An additional 12.5% service charge is payable on all hospitality services]**

## **REFRESHMENTS**

|   |               |
|---|---------------|
| <b>Simply Tea and Coffee</b>  | <b>£2.50</b>  |
| Freshly prepared fair-trade coffee and a selection of Twinings teas including organic, fruit and herbal infusions   |               |
| <b>Fresh 'Club-baked' Homemade Biscuits</b>   | <b>£2.95</b>  |
| <b>Fresh 'Club-baked' Homemade Brownies</b>   | <b>£2.95</b>  |
| <b>Blenheim Still and sparkling water (750 ml)</b>  | <b>£3.95</b>  |
| <b>Seasonal infusions (1000 ml - 5 servings)</b>  | <b>£1.95</b>  |
| Fresh Cucumber, Lemon, Mint, Lime or strawberry infused water   |               |
| <b>Fruit juice jug (1000 ml - 5 servings)</b>   | <b>£12.00</b> |
| <b>Selection of Mini Pastries (2 x per person)</b>  | <b>£3.50</b>  |
| (Minimum 6 guests)  |               |
| <b>Fresh Croissant &amp; Fruit Platter (1 x per person)</b>   | <b>£10.00</b> |
| (Minimum 6 guests)  |               |
| <b>Union Guest Refreshment Package (Full day)</b>   | <b>£15.50</b> |
| 3 servings of tea and coffee throughout the day with mini pastries upon arrival, home-made biscuits mid-morning and Brownies in the afternoon and complimentary Union Water |               |
| <b>Union Guest Refreshment Package (Half day)</b>   |               |

Tea and coffee with mini pastries upon arrival and tea and coffee with home-made biscuits mid-morning and complimentary Union Water **£10.00**

### **BREAKFAST**

**Breakfast Buffet Menu:** **£19.75**  
(Minimum of 6 guests)

- Fresh Orange Juice & Cranberry Juice
- Croissants with homemade preserves
- Fresh fruit platter
- Mini pastries
- Granola with Greek yoghurt & berries
- Egg, Bacon & tomato mini rolls
- Tea and coffee

### **GUEST LUNCH**

**A selection of freshly filled rolls and wraps with Seasonal Fruit Platter and Kettle Crisps:** **£19.00**  
(Minimum of 8 guests – filling choice dependent upon numbers)

Roll fillings: (From)

- Smoked salmon & cucumber
- Egg mayonnaise & cress
- Parma ham, rocket & balsamic
- Cheddar & chutney

Wrap fillings: (From)

- Pulled Pork & Coleslaw
- Tuna Fish Mayonnaise with Sun-Dried Tomato
- Roasted Mediterranean Vegetables

### **UNION BITES**

(Minimum of 15 guests)

Choice of 4 selections  
Choice of 6 selections

**£15.00**  
**£21.00**

- Mini Union burgers
- Grilled mushroom & halloumi burger with harissa and rocket
- Mini fish & chips
- Parma ham & artichoke bruschetta with parmesan
- Tomato, buffalo mozzarella, olive and basil tart
- Mini welsh rarebit
- Spiced vegetable pasties with tomato chutney
- Caramelised onion, goat's cheese & thyme tarts
- Homemade sausage rolls with sage & onion
- Arancini - fried saffron & dolcelatte risotto balls

### **Vegan bites (To be chosen as part of main selection or additional choice)**

- Tomato, artichoke, basil and olive tart
- Aubergine and tahini purée on flatbread with coriander.
- Belgian endive with harissa and chickpeas, pomegranate and coriander cress
- Spicy vegetable pasties and chilli ketchup

### **SHARING PLATTERS**

(Minimum 10 guests)  
Per person per Platter

**£15.00**

**Antipasti platters with focaccia** - Grilled vegetables, Italian meats, olives, tomato with mozzarella & basil, artichokes, Piedmont peppers

Or  
**Mezze platters with flat bread** - Hummus, Tzatziki, Babaganoush, feta cheese, lamb kofte, dolmades, olives & Greek salad

**Cheese Board** **£100.00**  
(Serves 10 – 15 guests)

Chef's selection of English & Continental cheeses served with cheese crackers & chutneys

### **UNION BOWL FOOD**

(Minimum 20 guests - Maximum of 3 selections)  
Price per bowl per guest

**£6.00**

- Beef chilli with sour cream, coriander & rice
- Goan vegetable curry & rice
- Lamb & apricot tagine with cous cous
- Chicken, chorizo & chickpea stew
- Pasta Genovese (green bean, potato & pesto)
- Fish & chips, lemon & tartare sauce

- Risotto with courgette, basil, roasted tomato & parmesan
- Thai red chicken curry with rice
- Beef bourguignon with parsley & mustard dumplings
- Macaroni cheese with butternut squash & dolcelatte

### **SIT-DOWN LUNCHES (& DINNERS)**

Selections must be ordered at least 10 days prior to the event from the menus below

**Please choose just one dish from each course for all your guests\* to provide one three-course menu for everyone.**  
**(\*Excludes vegetarian and special diets)**

**2 courses:**

**£38.00**

**3 courses:**

**£45.00**

### **SEASONAL SPRING MENU 2020**

(The Spring Menu is available from March to May only)

**Please choose just one dish from each course for all your guests\* to provide one three-course menu for everyone.**  
**(\*Excludes vegetarian and special diets)**

#### **Starters**

Potted smoked trout, radish & toast  
 Sprouting broccoli with chilli & garlic, buffalo mozzarella, bruschetta  
 Warm ham hock, peas, pea shoots, mint, soft boiled egg salad  
 Goats curd and asparagus tart with roasted tomatoes  
 Served with homemade bread

#### **Main Courses**

Roasted rack of lamb, pea & mint mash, baby carrot and salsa verde (£1.50 supplement)  
 Pan fried sea bream, crushed Jersey Royals, sauce vierge & brown shrimp  
 Roasted salmon, beetroot, lemon & dill cream  
 Roasted chicken breast, braised little gem, peas, bacon & pearl onion  
 Baked spinach & ricotta rotolo, sage and Parmesan  
 All served with new potatoes and salad (where applicable)

#### **Desserts**

Greek yogurt panna cotta, caramelised oranges, pistachio tuiles  
 White chocolate tart & poached rhubarb  
 Elderflower syrup cake with strawberries and cream  
 Neal's Yard cheeses

Tea and coffee

### **SEASONAL WINTER MENU 2020**

(The Winter Menu is from September to November and January to February only. This menu is not available in December)

**Please choose just one dish from each course for all your guests\* to provide one three-course menu for everyone.**  
**(\*Excludes vegetarian and special diets)**

#### **Starters**

Golden beetroot, Boquerones, little gem & soft boiled egg  
 Cured pork loin, roasted squash, cress & smoked paprika  
 Rocket, pear & truffle pecorino  
 Grilled smoked mackerel, celeriac & apple remoulade  
 Served with homemade bread

#### **Main Courses**

Lamb, apricot & chickpea tagine, cous cous & coriander  
 Grilled sea bream, fried salsify & salsa verde  
 Poached lemon sole, mash, lemon butter & herb salad  
 Duck confit, puy lentils, chard & bacon

Soft polenta, wild mushroom ragout, rocket and truffle oil  
All served with new potatoes & salad (where applicable)

#### **Desserts**

Chocolate mousse, Frangelico cream & hazelnuts  
Orange & almond cake, Greek yogurt & honey  
Poached pear, caramel, stem ginger & mascarpone cream  
Neal's Yard cheeses

Tea & coffee

### **GREEK STREET MENU**

(Minimum 25 guests)

**Please choose just one dish from each course for all your guests\* to provide one three-course menu for everyone.  
(\*Excludes vegetarian and special diets)**

**£48.00**

#### **Starters**

Caramelised onion, cheddar & mustard tart, vine tomato  
Golden beetroot, boquerones, little gem, cress & soft-boiled egg  
Pickled herring, celeriac & apple remoulade  
Roasted beef fillet, green bean & cress salad, horseradish cream (£1.00 supplement)  
Rocket, pear (or fig) & truffle pecorino  
Served with homemade bread

#### **Main Courses**

Roasted chicken breast with sage butter, soft polenta, artichoke & salsa verde  
Roasted salmon, shaved fennel, rocket, olive & pickled lemon mayonnaise  
Grilled sea bream, green beans, brown shrimp & herbs  
Roasted saddle of lamb, broccoli with anchovy & roasted garlic, vine tomato (£1.50 supplement)  
Duck confit, haricot beans, bacon & spinach  
Baked aubergine, chickpeas, spicy tomato, flatbread & sweet potato crisps  
All served with new potatoes & salad

#### **Desserts**

Crème brûlée and shortbread  
Chocolate tart and coffee cream  
Raspberry & almond Bakewell tart with custard  
Montgomery's farmhouse Cheddar, apple chutney and homemade crackers

Tea and coffee

### **UNION No. 50 MENU**

(Minimum 25 guests)

**Please choose just one dish from each course for all your guests\* to provide one three-course menu for everyone.  
(\*Excludes vegetarian and special diets)**

**£52.00**

#### **Starters**

Cured salmon, lemon cream, capers, dill and cucumber  
Confit duck, chicken & ham terrine, pickles & toast  
Tomato, olive, basil & goat's curd crostini  
Served with homemade bread

#### **Main Courses**

Roasted saddle of lamb, dauphinoise potatoes & green beans  
Grilled sea bass, new potato cake, crab sauce vierge  
Roasted beef sirloin, celeriac purée, balsamic onions & cress  
Roasted butternut squash & wild mushroom crespelle

#### **Desserts**

Seasonal fruit pavlova, mascarpone cream  
Chocolate & almond cake, coffee cream  
Neal's Yard cheeses, apple chutney and homemade crackers

## **VEGETARIAN & VEGAN (MAIN COURSE OPTIONS)**

(for parties larger than 25 guests)

Please choose one main course vegetarian option for your vegetarian guests

- Spinach and ricotta rotolo, sage & Parmesan
- Roasted butternut squash & wild mushroom crespelle, cress & rocket
- Soft polenta, artichokes, rocket & truffled pecorino
- Courgette arancini with lemon ricotta, pesto & pine nuts
- Caramelized onion, cheddar & mustard tart, roasted vine tomato
- Butternut squash pasta, sage, pine nuts & crisp crumbs **(Vegan)**
- Vegetable and chickpea curry, black venus rice, crisp shallot, coriander & flatbread **(Vegan)**
- Baked aubergine, chickpeas, spicy tomato, flatbread & sweet potato crisps **(Vegan)**

### **AFTERNOON TEA**

(Minimum of 8 guests)

Choice of 4 selections (plus tea and coffee)

**£18.00**

- Egg & cress rolls
- Cucumber rolls
- Homemade fruit cake
- Chocolate & walnut brownies
- Scones, homemade jam & fresh cream
- Victoria sponge
- Homemade biscuits
- Tea and Coffee

### **UNION CANAPES**

(Minimum of 20 guests)

Choice of 3 selections:

**£11.00**

Choice of 5 selections:

**£17.00**

#### **Crostini with a variety of toppings:**

- Rare roast beef, tarragon & mustard
- Tomato, mozzarella & basil
- Smoked mackerel with cucumber & dill
- Blue cheese & crispy pancetta
- Mushroom & truffle relish
- Smoked salmon, crème fraiche & chives

#### **Hot Canapes:**

- Skewered chicken & lemon with salsa verde
- Fried bocconcini with sage & pine nuts
- Crab & spring onion wontons with sweet chilli sauce

#### **Cold Canapes:**

- Duck liver pate with onion marmalade & brioche
- Cheddar biscuit with cream cheese, caramelized onion & roasted tomato
- Rolled Parma ham with fig & rocket
- Dill scone with smoked trout & horseradish rilette
- Goats cheese tart with beetroot, walnut & honey relish

#### **Vegan canapés : (As part of main selection or additional choice)**

- Mushroom duxelle and parsley tartlets.
- Tapenade crostini, roasted tomato and basil.
- Polenta crouton, artichoke and rocket.
- Grilled courgette, fig, balsamic and rocket rolls

### **UNION PROSECCO & CANAPE RECEPTION**

(Minimum of 20 guests)

To include choice of 4 Canape selections from the above and Prosecco (Maximum 1hour reception)

**£25.00**

### **UNION DRINKS & CANAPE RECEPTION**

(Minimum of 20 guests)

To include choice of 4 Canape selections from the above and Prosecco, Wines and Beers (Maximum 1hour reception)

**£27.00**

### **ADDITIONAL SELECTIONS**

|  |              |
|--|--------------|
| Bowls of Marinated Olives, Nuts or Kettle Crisps (Per bowl x 5)                            | <b>£3.25</b> |
| Hand-Cut, Triple-Baked, Chunky Chips (Per person)  | <b>£1.95</b> |
| Seasonal Fruit Platter (Minimum of 6 guests)   | <b>£8.00</b> |
| Breakfast rolls (Minimum of 6 guests)  | <b>£4.50</b> |
| Cumberland Sausage, grilled Bacon, Fried Egg and grilled field mushroom & cheddar roll (V) |              |
| (All with a selection of sauces)   |              |

### **HOSPITALITY PACKAGES**

#### **Union Guest Refreshment Package (Full day)**

3 servings of tea and coffee throughout the day with mini pastries upon arrival, home-made biscuits mid-morning and Brownies in the afternoon and complimentary Union Water **£15.50**

#### **Union Guest Refreshment Package (Half day)**

Tea and coffee with mini pastries upon arrival and tea and coffee with home-made biscuits mid-morning and complimentary Union Water **£10.00**

#### **Union Guest Hospitality Package (Full day only)**

Comprising 3 servings of tea and coffee throughout the day with mini pastries upon arrival, home-made biscuits mid-morning and Brownies in the afternoon, complimentary Union Water and the Delegate Lunch- a selection of filled freshly baked rolls and wraps with Kettle Crisps and Seasonal Fruit Platter (\*Minimum 8 delegates) **£35.00**

### **UNION EVENTS & MEETING ROOMS DAY DELEGATE RATE (DDR)**

(Minimum numbers: 10 delegates – Small meeting rooms; 50 – Studio; 30 – Restaurant] **£85.00**

Our DDR includes all of the following:

- Hire of Meeting Room
- Plasma / LED Screen
- Flipchart & Markers
- Conference Pads, Pens and mints
- Union Bottled Water
- Complimentary Wi Fi

#### **Union Delegate Refreshment Package**

3 servings of tea and coffee throughout the day with mini pastries upon arrival, home-made biscuits mid-morning and Brownies in the afternoon and complimentary Union Water

#### **Delegate Lunch**

A selection of filled freshly made rolls and wraps with Orange & Cranberry Juice

## **DIETARY REQUIREMENTS**

Please let us know if you or your delegates or guests have any dietary requirements including allergies, medical, religious, non-meat or health and we will provide special menus to meet those requirements wherever possible. Advance notice of at least 10 working days is essential to guarantee the provision.

### **Allergies:**

Food allergies must be checked thoroughly as serious consequences can result. Common allergies to food are nuts, seafood, shellfish, dairy products and gluten.

### **Diabetic:**

Have to eat meals at regular intervals and can eat most things. We stock a range of sugar free soft drinks.

### **Gluten intolerant: (Or Coeliac)**

People who are gluten intolerant are not allowed to eat any cereal or grain products. It is a particularly restrictive diet and liaison with the guest is advised. (Gluten free bread is available).

### **Lactose intolerant:**

People who are lactose intolerant are not allowed milk products in any form. (Soya milk is always available).

### **Paleo:**

A paleo diet typically includes lean meats, fish, fruits, vegetables, nuts and seeds — foods that in the past could be obtained by hunting and gathering. A paleo diet limits foods that became common when farming emerged about 10,000 years ago, including dairy products, legumes and grains

### **Vegetarian:**

Some vegetarians may eat fish but not all. Eggs are usually acceptable but it's advisable to check. Vegan

Will not eat any animal product.

### **Vegan:**

A vegan diet contains only plants (such as vegetables, grains, nuts and fruits) and foods made from plants. Vegans do not eat foods that come from animals, including dairy products and eggs.

### **Religious Requirements:**

#### **Judaism:**

There are three main groups: Those who will eat almost anything except pork or shellfish. Those who will eat only plain fruit, vegetables and grilled or poached fish. Orthodox Jews may require kosher foods to be sourced from specific suppliers.

#### **Islam:**

Muslims will not eat pork or drink alcohol and may not eat lunch during the festival of Ramadan.

**Christian:**

Eat everything

**Hindu:**

Will not eat beef or veal.