**UNION GRILL & BAR**

**EASTER SUNDAY LUNCH**

**APPETIZERS**

**TRUFFLE MUSHROOM PATE** (v, gf) $15

porcini & oyster mushrooms, truffle oil, cornichons,

sourdough toast (gfo)

**ROAST CAULIFLOWER SOUP** (v, gfo) $10

Cheddar cheese, mild curry spices, fried capers

**TUNA TARTARE** (gf)$20

yellowfin tuna, mango, avocado, ponzu, cucumber & melon gazpacho

**DUCK CARPACCIO** (gf)$18

smoked duck breast, orange, watermelon,

mint, Chambord dressing

**MAIN EVENT**

**ROASTED LEG OF NEW ZEALAND LAMB**

or

**ORANGE GLAZED BAKED HAM**

$39 including the following sides

Braised Red Cabbage

Pancetta & Maple Sprouts

Fine Green Beans

Potato Dauphinoise or

Buttered Pomme Puree

Herb Stuffing

Gravy

Mint Sauce or

Spiced Apple Sauce

**ENTREES**

**ROAST CHICKEN** (gf) $29

cider cream sauce, pancetta, fine green beans, dauphinoise potato

**ROAST DUCK** (gf) $37

duck breast, potato dauphinoise, spiced red cabbage, braised fennel, citrus duck sauce

**FILET MIGNON** (gf) $49

chargrilled 8oz Certified Angus tenderloin,

 fries or pomme puree + choice of sauce

**PAN-SEARED RED SNAPPER** (gf) $32

zucchini, fine beans, asparagus, baby potato,

warm pesto cream sauce

**TUNA NICOISE** (gf) $36

chargrilled tuna steak, fine beans, tomato, egg, potato croquette, olives, lemon & apple dressing

**UNION NUT ROAST** (ve) $28

fine green beans, braised red cabbage, Chambord sauce

**DESSERTS**

**MOLTEN CHOCOLATE CAKE** (v) $9.50

chilled Crème Anglaise, berries

**ETON MESS** (v) $9

strawberries, strawberry sorbet, meringue

**APPLE CRUMBLE TART** (v) $9

house-made pear & apple ice cream

**CRÈME BRULEE $8**

passionfruit, sugar brittle

Prices in CI$. 15% gratuity will be added to final checks. (v) = vegetarian, (ve) = vegan, (gf) = gluten free,

(gfo) = gluten free option, (cn) = contains nuts