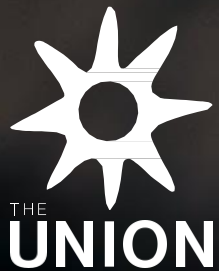


A group of people are gathered at a bar, clinking glasses in a toast. The scene is lit with warm, golden light, creating a festive and social atmosphere. In the foreground, the back of a person's head and shoulder is visible, looking towards the group. The background shows a bar counter with various bottles and glasses.

EVENTS AT THE UNION

Bringing people and good times
together since 2005



**CORPORATE EVENTS,
CHRISTMAS PARTIES,
BIRTHDAYS, BABY SHOWERS,
LEAVING DRINKS, TEAM
CELEBRATIONS...**

**FROM EXCLUSIVE PRIVATE
HIRE TO DISCRETE COSY
CORNERS WE HAVE FUN AND
FLEXIBLE SPACES FOR ANY
SOCIAL EVENTS.**

**GET IN TOUCH WITH US TO
DISCUSS HOW WE CAN BRING
YOUR VISION TO LIFE**

Block 5, Chiswick Park,

566 Chiswick High Road, London W4 5YA

0203 307 6666 enquiries@theunionbar.co.uk

THEUNIONBAR.CO.UK



CANAPÉS

ALL OUR FOOD IS FRESHLY PREPARED AND COOKED IN OUR KITCHEN.

(A)

£ 15 PER HEAD, MINIMUM
20 PEOPLE

CRISPY CHICKEN SMOKED
SRIRACHA

HOMEMADE SAUSAGE ROLL,
ENGLISH MUSTARD MAYONNAISE

FALAFEL AND HUMMUS

HERB CRUSTED COD GOUJON,
TARTARE SAUCE

STUFFED VINE LEAVES, YOGHURT

GRILLED COURGETTE, BLACK BEAN
HUMMUS, DUKKAH

CHEESEBURGER SLIDER,
OGLESHIELD CHEESE, PINK
ONIONS

POLENTA FRIED CALAMARI,
SMOKED PAPRIKA AIOLI

(B)

£ 21 PER HEAD,
PLUS ALL OF (A)

CRISPY PIGS CHEEK, PINEAPPLE SALSA
AND CHIPOTLE MAYONNAISE

SMOKED SALMON, AVOCADO CROSTINI

Allergen information is available upon request, please inform your server before ordering. The preparation of dishes containing allergens are prepared in the same kitchen.

A discretionary service charge of 10% will be added to you bill. Service charge is divided across the entire restaurant team.

We care about our ingredients and use native breed cattle, Scottish salmon, haddock from the English south coast and vegetables are seasonal and locally sourced.



SET MENU

ALL OUR FOOD IS FRESHLY PREPARED AND COOKED IN OUR KITCHEN.

2 COURSE £25 PER PERSON

3 COURSE £30 PER PERSON

STARTERS

POLENTA FRIED CALAMARI RINGS, ROMESCO AIOLI

SWEET POTATO & COCONUT SOUP, HARISSA OIL

CHICKEN LIVER PATE, BOROUGH SEEDED SOURDOUGH, CHILLI JAM

MAINS

ROAST CAULIFLOWER AND KALE SALAD, DRIED CRANBERRIES, CHICKPEA & TAHINI DRESSING (V)

CHERMOULA CHICKEN, TABOULEH SALAD, HARISSA TAHINI, POMEGRANATE

ARMITSARI FISH, CHANA DHAL, CORIANDER SALAD

DESSERT

SELECTION OF HACKNEY GELATO & SORBETTO, CHOCOLATE BROWNIE

SHROPSHIRE BLUE CHEESE, CRACKERS & APPLE CIDER CHUTNEY

10% SERVICE CHARGE IS ADDED UPON SUCCESSFUL DELIVERY OF THE EVENT. PLEASE SPEAK TO A MEMBER OF THE TEAM IF YOU WOULD LIKE TO ORGANISE THIS IN ADVANCE.

Allergen information is available upon request, please inform your server before ordering. The preparation of dishes containing allergens are prepared in the same kitchen.

A discretionary service charge of 10% will be added to you bill. Service charge is divided across the entire restaurant team.

We care about our ingredients and use native breed cattle, Scottish salmon, haddock from the English south coast and vegetables are seasonal and locally sourced.



BOWL FOOD ALL OUR FOOD IS FRESHLY PREPARED AND COOKED IN OUR KITCHEN.

3 BOWLS PER PERSON £25 PER PERSON

FISH

TRADITIONAL BEER BATTERED FISH & CHIPS CHUNKY TARTARE SAUCE
THAI RED FISH CURRY WITH JASMINE RICE, CORIANDER
FISHERMANS PIE OR COD, SMOKED HADDOCK & PRAWN & PEAS
THAI GLASS NOODLE SALAD WITH SQUID & PRAWNS, MANGETOUT & SESAME SEEDS
SMOKED SALMON TORTELLONI, DILL & SPINACH SAUCE

MEAT

BBQ PULLED PORK SLIDER, RED SLAW OR SPICED WEDGES
MERQUEZ SAUSAGES, TABOULEH SALAD, ROSE HARISSAQ & MINT YOGHURT
CHERMOULA CHICKEN, COUS COUS SALAD, TAHINI & SMOKED SRIRACHA
SHEPHERDS PIE & MINTED PEAS

VEGETARIAN

MAC AND CHEESE
FALAFEL, HUMMUS, TABOULEH, AUBERGINE CHUTNEY, PICKLES (VE)
THAI YELLOW VEGETABLE CURRY, JASMINE RICE, CASHEW & CORIANDER (VE)
GNOCCHI IN CREAMY WILD MUSHROOM & BLUE CHEESE SAUCE, TRUFFLE OIL
TANDOORI PANEER, VEGETABLE PILAU, CHUTNEY
BUFFALO CAULIFLOWER, SPICED WEDGES, ROASTED GARLIC MAYONNAISE (VE)
CRUNCHY THAI SALAD WITH PEANUT BUTTER DRESSING (VE)

10% SERVICE CHARGE IS ADDED UPON SUCCESSFUL DELIVERY OF THE EVENT. PLEASE SPEAK TO A MEMBER OF THE TEAM IF YOU WOULD LIKE TO ORGANISE THIS IN ADVANCE.

Allergen information is available upon request, please inform your server before ordering. The preparation of dishes containing allergens are prepared in the same kitchen.

A discretionary service charge of 10% will be added to you bill. Service charge is divided across the entire restaurant team.

We care about our ingredients and use native breed cattle, Scottish salmon, haddock from the English south coast and vegetables are seasonal and locally sourced.



DRINKS PACKAGES

SPIRIT BOTTLES & MIXERS

VODKA

Sipsmith £130

Ciroc (mixture of flavours) £140

RUM

Captain Morgan Spiced/ Dark £90

Kraken £110

Don Papa £150

GIN

Bombay Sapphire £110

Tanqueray 10 £130

Hendricks Gin £120

WHISKY

Jack Daniels £90

Monkey Shoulder £120

Woodford £140

BRANDY

Courvoisier £90

Hennessey £110

TEQUILLA

Jose Cuervo Silver £90

Patron/ XO Patron £140

**COCKTAIL MASTERCLASS £25
PER PERSON**

12 BOTTLES OF BEER £40

4 BOTTLES OF WINE £60

4 BOTTLES OF PROSECCO £115

COCKTAIL JUG £20



ALL OUR SPIRIT BOTTLES ARE SERVED WITH YOUR CHOICE OF MIXER EXCLUDING RED BULL. BOTTLES MUST BE PRE-ORDERED TO ENSURE WE HAVE YOUR CHOICE ON HAND.