



# UNION SQUARE

BISTRO AND BAR AT THE MARTINBOROUGH HOTEL

## DECEMBER GROUP DINNER MENUS subject to change

**\$65pp**

### STARTERS TO SHARE:

Antipasti platter: a selection of pates, charcuterie, rillettes, seafood, pickles, local olives

Served with fresh bread & Gladstone Olive Co extra virgin olive oil

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### MAINS - A CHOICE OF:

Pistachio-stuffed turkey ballotine, grilled asparagus, cranberry jus

Pan-roasted fish of the day, artichoke tempura, zucchini basil salad, salsa rosso

Gnocchi Parisienne, cherry bocconcini, roast tomato, aubergine, pinenuts

Roasted Wairarapa lamb rump, pickled red cabbage, pomegranate, feta, mint

*OPTIONAL SIDE DISHES SERVED WITH MAINS \$5pp*

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### DESSERT TO SHARE:

Selection of petit fours

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Selection of French & local cheeses, bread, crackers, grapes, chutneys & relishes

## **OPTION TWO \$75pp**

### **STARTERS - A CHOICE OF:**

Chilled gazpacho soup, lemon & thyme poached prawns, sourdough crostini

Angus beef carpaccio, parmesan, truffle oil, rocket

Scallop ceviche, cucumber noodle & coriander salad, yuzu EV olive oil

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### **MAINS - A CHOICE OF:**

Grilled beef fillet, café de Paris butter, caponata, crispy kale

Pan-roasted fish of the day, artichoke tempura, zucchini basil salad, salsa rosso

Wild mushroom risotto, pinenuts, baby spinach, sage fritters

Pistachio-stuffed turkey ballotine, grilled asparagus, cranberry jus

*OPTIONAL SIDE DISHES SERVED WITH MAINS \$5pp*

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### **DESSERT - A CHOICE OF:**

Dark chocolate mousse, pinot noir poached black cherries

Vanilla bean crème brulee, churros, berry compote

Selection of ice-creams and sorbets

