union

EVENTS & PRIVATE DINING PACK

We love hosting your parties!

Birthdays, Baby Showers, Leaving Drinks, Team Celebrations....
From exclusive hire, to small private areas, we have fun and flexible spaces for all sociable events.

WHY CHOOSE UNION?

Diverse & Customisable Menus

We offer a wide range of catering options, from breakfast meetings & corporate lunches to special events & themed parties. Our menus are highly customisable, ensuring that we can meet the unique needs & preferences of any event.

Quality & Fresh Ingredients

Our commitment to using fresh, high-quality ingredients guarantees that every dish is not only delicious but also thoughtfully prepared. We take pride in offering flavourful, satisfying meals that leave a lasting impression.

Experienced & Professional Team

Our catering team is experienced, professional, & dedicated to providing exceptional service. We handle all aspects of catering logistics, from menu planning & setup, ensuring a seamless & stress-free experience for our customers. Please note a discretionary 12.5% service charge will be added to the final bill & shared in full with our team.

Flexibility & Convenience

Whether you're hosting a small meeting or a large corporate event, we offer flexible service options to suit your needs. Our efficient booking process & reliable delivery service make planning your event easy & convenient.

Commitment to Safety & Transparency

We take food allergies & dietary restrictions seriously, providing full allergen information & taking measures to ensure safe food handling & preparation. While we take every care to minimise the risk of cross-contamination, we handle allergens in our kitchen and cannot guarantee that any dish is completely allergen-free.

Local Expertise & Community Focus

As a well-established local business, Union understands the tastes & preferences of our community. We are proud to support local suppliers & sustainable practices, contributing positively to the local economy & environment.

Locally cooked & locally delivered equals better food & better for the environment.

CONTACT US

The Union Chiswick
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Inside dining seated - 150
Inside standing - 300
Front terrace – 100

UNION PARTY FOOD *£18 Per Person*

Substantial, hand-held dishes designed for standing events and social celebrations.

Minimum 20 guests · Orders required seven days in advance.

Spinach, Feta & Halloumi Roll, nigella seeds (V)
Falafel & Beetroot Hummus (VG)
Focaccia, chimichurri & sun-dried tomato pesto (VG)

Cheeseburger Slider, Emmental cheese, pickles, house sauce
Fried Chicken, honey sriracha glaze, sesame seeds (GF)
Salt Cod Croquette, smoked aioli

Any additional items that you wish to add are £3 per person.

VEGETARIAN/VEGAN

Whipped Goat's Cheese Crostini, hot honey, watercress (V, GF AVAILABLE)
Wild Mushroom Arancini, truffle mayonnaise (V)
Mac & Cheese Fritter, chili jam (V)
Oyster Mushroom Taco, guacamole, slaw, smoked chili sauce, coriander (VG)
Fried Halloumi, buttermilk dressing, sweet chili sauce (V, GF)
Onion Bhaji, mango chutney coriander chili (VG)
Tater Tots, chipotle mayonnaise (VG, GF)
Triple Cooked Chips, aioli (VG, GF)
Sweet Corn Fritter, guacamole, Aleppo chilli (VG, GF)

MEAT *all our chicken is halal*

Baharat Spiced Lamb Kofta, tzatziki (GF, HALAL AVAILABLE)
Buffalo Fried Chicken Slider, pickles, ranch dressing
Iberian Chorizo Croquette, smoked aioli
Free-Range Pork & Sage Sausage Roll, English mustard mayonnaise
Crispy Chicken Taco, guacamole, slaw, smoked chili sauce, coriander
Salt Beef & Gherkin Crostini, watercress (GF AVAILABLE)
Fried Chicken Goujon, sriracha, spring onion, coriander (GF)
Chicken Caesar crostini, lettuce, pecorino (GF AVAILABLE)

FISH & SEAFOOD

Hot Smoked Salmon & Horseradish Crostini, watercress (GF AVAILABLE)
Crispy Cod Taco, guacamole, slaw, smoked chili sauce
Prawn Cocktail Crostini, Aleppo chili (GF AVAILABLE)
Herb-Crusted Haddock Goujon, tartare sauce (GF AVAILABLE)
Tempura Prawns, sweet chili sauce

PARTY DESSERTS *£5 per person (choose 3 flavours)*

Dark Chocolate Brownie (GF)
Carrot Cake (VG)
Chocolate Ganache & Raspberries (VG, GF)
Passion Fruit Mousse Cups (GF)
Selection of Macaroons
Fruit Skewers (VG, GF)
Lemon Meringue Cups (GF)

(V = VEGETARIAN • VG = VEGAN • GF = GLUTEN FREE)
A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL
AND IS SHARED ACROSS THE ENTIRE RESTAURANT TEAM.

THREE COURSE MENU
UNION CLASSIC *£33 per person*

Our three-course function menu is available for a minimum of 30 guests and requires pre-order seven days in advance.

To ensure smooth service and balanced choice, we recommend selecting **three starters, three mains and two desserts**, typically including **one vegetarian/vegan, one meat and one fish option.** Menus may also be served buffet-style on request.

STARTERS

VEGETARIAN / VEGAN

Seasonal Soup (VG, GF AVAILABLE)
Beetroot & Orange Salad, rocket, toasted seeds (VG, GF)
Mushroom Arancini, truffle aioli (V)
Greek Salad, feta, garlic croutons, oregano dressing (V)
Beetroot Hummus & Falafel, chopped salad (VG, GF)

MEAT

Fried Chicken, honey sriracha glaze, chive dip, pickles (GF)
Chicken Liver & Brandy Pâté,
sourdough toast, chutney, cornichons (GF AVAILABLE)
Pulled Pork Arancini, BBQ sauce, pickled red onion, watercress

FISH & SEAFOOD

Salt Cod Croquettes, smoked paprika aioli, lemon
Spicy Prawn Cocktail, baby gem, heritage cherry tomatoes (GF)
Herb Crusted Cod Goujons, tartare sauce, lemon, watercress (GF AVAILABLE)

MAINS

VEGETARIAN / VEGAN

Turmeric Roasted Cauliflower & Kale Salad, harissa tahini,
chickpeas, cranberries (VG, GF)
Harmony Bowl, sweet potato, quinoa, edamame,
roasted cauliflower, olives, pomegranate (VG, GF)
Rigatoni Pomodoro, San Marzano tomato sauce,
chili garlic oil, parmesan (V, VG AVAILABLE)
Thai Vegetable Curry, jasmine rice, seasonal vegetables (VG, GF)

MEAT

Dry-Aged Cheeseburger, bun, lettuce, pickled onion, Emmental, fries
Chermoula Chicken, giant couscous salad, pickled beetroot, tahini
Chicken Schnitzel, rocket, fennel & cherry tomato salad,
truffle mayonnaise (GF)

FISH & SEAFOOD

Harissa Baked Salmon, tender stem broccoli, sweet potato, labneh (GF)
Thai Prawn Curry, jasmine rice, coriander (GF)
Traditional Fish & Chips, mushy peas, tartare sauce, lemon

DESSERTS

Chocolate Brownie, vanilla ice cream (GF)
Carrot Cake with pistachio, whipped cream (VG)
Fresh Fruit Plate (VG, GF)
Baked Cheesecake, passionfruit coulis (V)

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AND IS SHARED ACROSS THE ENTIRE RESTAURANT TEAM.

UNION SIGNATURE *£45 per person*

Our three-course function menu is available for a minimum of 30 guests and requires pre-order seven days in advance.

To ensure smooth service and balanced choice, we recommend selecting **three starters, three mains and two desserts**, typically including **one vegetarian/vegan, one meat and one fish option.** Menus may also be served buffet-style on request.

STARTERS

VEGETARIAN / VEGAN

Burrata, smoked squash, hot honey, seeds, crispy kale, sourdough (V)
Courgette & Ricotta Tortelloni, pea purée, pea shoots (V)
Fried Halloumi, buttermilk dressing, sweet chili, pomegranate (V)
Chermoula Aubergine, turmeric tahini, crispy kale, pomegranate (VG, GF AVAILABLE)

MEAT

Chorizo Croquettes, smoked aioli, watercress
Grilled Lamb Kofta, harissa tahini, chopped salad (GF)
Smoked Duck & Orange Salad, endive, pomegranate, sweet chili soy dressing (GF)

FISH & SEAFOOD

Hot Smoked Salmon & horseradish rillette, pickled cucumber, sourdough
Crispy Calamari, spring onion, chilli, aioli
Prawn & Avocado Salad, red onion, mixed leaf, lemon dill dressing (GF)

MAINS

VEGETARIAN / VEGAN

Paneer Tikka, chana dhal, kachumber, Aleppo chili, coriander (V, GF)
Wild Mushroom Risotto, Grana Padano, white truffle oil (V)
Aubergine Parmigiana, San Marzano tomato sauce, mozzarella, pesto (V, GF)

MEAT

Dry aged 8 oz rump steak, fries, chimichurri (GF)
Slow-Cooked Beef Brisket, horseradish mash, peppercorn sauce, crispy kale (GF)
Crispy Pork Belly, sweet potato kale hash, smoked aioli (GF)
Grilled Chicken Caesar Salad, romaine lettuce, garlic croutons, parmesan (GF AVAILABLE)
Slow roasted lamb shoulder, leek mash, peas, crispy kale, mint jus (GF)

FISH & SEAFOOD

Baked Cod, tomato red pepper sauce, sautéed potatoes, crispy capers (GF)
Seared Tuna Niçoise, green beans, potatoes, olives, egg (GF)
Sea Bream, chive mash, lemon caper butter sauce, samphire (GF)
Miso Glazed Cod, bok choi, jasmine rice, sesame (GF)
Seafood Orzo, prawns, mussels, cod, peas

DESSERTS

Sticky Toffee Pudding, salted caramel sauce, vanilla ice cream (V)
Raspberry Frangipane Tart, clotted cream (V)
Apple & Forest Fruit Crumble, custard (VG)
Cheese Plate, British cheeses, crackers, chutney, grapes
Chocolate Fondant, cherry compote, vanilla ice cream (V)
Eton Mess (GF)

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WINE

Abilius Blanco 6 bottles	£140
Seramis Pinot Grigio 6 bottles	£165
Combe Rouge Picpoul de Pinet 6 bottles	£175
Ara Sauvignon Blanc 6 bottles	£210
Seramis Pinot Grigio Rosé 6 bottles	£165
Chateau Les Crostes Cote de Provence 6 bottles	£200
Abilius Tinto 6 bottles	£140
La Trochita Malbec 6 bottles	£175
L'Autanique Merlot 6 bottles	£170
Abbé Côtes du Rhône 6 bottles	£180
Ca Belli Prosecco 6 bottles	£210
Autreau - Roualet Reserve Brut Champagne 6 bottles	£325
Nyetimber Classic Cuvée 6 bottles	£390
Pol Roger Champagne 6 bottles	£450

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BEER & SOFT DRINKS

Peroni 24 bottles	£120
Neck Oil 24 cans	£165
Camden Hells 24 cans	£145
Camden Pale 24 cans	£145
Peroni 0% 12 bottles	£54
Beavertown Lazercrush IPA 0% 12 cans	£66
San Pellegrino Limonata 12 cans	£32
San Pellegrino Blood Orange 12 cans	£32