

Union Street café

Gordon Ramsay's Union Street Café, an urban ristorante in Southwark, is inspired by the casual glamour and laid-back luxe of Italy.

[Find out What's On](#)

[Discover our Event Spaces](#)

Groups & Private Dining Menus – [View](#)
Festive Menus From £45pp

Standing Event Menus – [View](#)
Canapés From £17pp
Bowl Food From £4

Breakfast & Meeting Menus – [View](#)
Breakfasts From £16pp
Day Delegate Rate From £45pp

Wine & Drinks Lists – [View](#)

Our restaurant menus can also be arranged for private dining and groups, on a bespoke basis and are subject to availability - [View](#)

To make an enquiry call [0207 592 1373](tel:02075921373)
or email groupsandevents@gordonramsay.com

www.unionstreetcafe.co.uk

47-51 Great Suffolk Street, London, UK, SE1 0BS

 /UnionStCafe

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All of our food and beverage prices are inclusive of VAT at the current rate. Please note that dishes are subject to seasonal changes and market availability.

If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal.

A 12.5% discretionary service charge in main restaurant and in the Private Dining Rooms will be added to your final bill.

GROUPS & PRIVATE DINING MENUS

[\(View more menus\)](#)

The number of dishes your guests will be able to choose from on the day may vary depending on the size of your party

FESTIVE MENU

ANTIPASTI

Jerusalem artichokes soup, potatoes, mushrooms & winter truffle (v)
Tuna crudo, Sicilian citrus, fennel & olives
Beef & pork sausage, **Spello's** lentils, robiola, winter truffle
Stracciatella **d'Andria, turnip tops, chili & "pane fritto" (v)**

SECONDI

Risotto, radicchio, bettelmatt & walnuts (v)
Red wine rigatoni, Fallow deer, red cabbage & Castelmagno
Salted cod, leeks, soft polenta & mushrooms
Guinea fowl, cabbage, pumpkin puree & chestnuts

DOLCI

Traditional panettone, chocolate & coffee whipped cream
Chestnut, coffee cream, meringue & gianduja
Bunet – Chocolate & amaretti budino
Union Street homemade gelato/sorbet

£45.00 per guest

Includes Christmas crackers

(Add another course, Primi, for £10.00pp)

Enhance your experience with an addition of:

Chef's Selection of three Assagini (from the canapé menu) £5.00 per person

Additional selection of three cheeses £10.00 per person

Additional sides £4.00 per person

Tea/Coffee & Italian chocolate truffles £3.00 per person

Gordon Ramsay book £20.00 per book

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MENU TWO

ANTIPASTI

Gratinated Italian eggs, mushrooms, Castelmagno & winter truffle (v)
Spello's chickpeas soup, guanciale, scallops & winter truffle
Apulian burrata, cime di rapa, anchovies, chilli & "pane fritto"
Fassona bresaola, apples, pears, nuts & pecorino

SECONDI

Chestnuts rigatoni, smoked leeks, gorgonzola & hazelnuts (v)
Pork sausage, prosecco, robiola & winter truffle risotto
Beef tagliata, Borettane onions, lentils, pecorino & vincotto
Monkfish, speck, lentils, black cabbage & winter truffle

DOLCI

Traditional panettone & coffee whipped cream
Union Street homemade tiramisu
Union Street homemade gelato/sorbet
Chestnut, coffee cream, meringue & gianduja

£50.00 per person

(Add another course, Primi, for £10.00pp)

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STANDING EVENT MENUS

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CANAPÉ MENU

Savoury selection

Chicken goujons & truffle mayo
24 months aged Parmigiano Reggiano (v)
Arancini pizzaiola (v)
Pizzette selection (3 type)
Seasonal croquette
Seasonal bruschetta (v)
Gorgonzola, radicchio & walnuts
Cerignola olives (v)
Truffle marinated salami
Speck, stracchino & radicchio focaccia
Polenta & salted cod
Mixed salted nuts (v)

Sweet selection

Chestnuts meringata
Chocolate or seasonal fruit crostatina
Tiramisu
Panettone & coffee cream

Selection of 5 canapés for £17.00 per person
Selection of 7 canapés for £19.00 per person
Selection of 10 canapés for £23.00 per person

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STANDING EVENT MENUS

BOWL FOOD MENU

Savoury selection

Rigatoni, smoked leeks & gorgonzola (v)

Radicchio, Bettelmatt & walnuts risotto (v)

Arancini pizzaiola (v)

Seasonal croquette

Polenta & wild boar

Spicy octopus

Sweet selection

Citrus panna cotta

Chestnut, coffee cream, meringue & gianduja

Union Street homemade tiramisu

£4.00 per portion per person

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BREAKFASTS & MEETING MENUS

BREAKFAST

Fresh juices (orange, pineapple, apple)

Fresh pastries (croissant, pain aux raisins, muffins)

Seasonal fresh fruit salad

Vanilla yoghurt and granola

Toast and preserves

Tea and coffee

£16.00 per person

DAY DELEGATE RATE

Room hire from 9.00am to 4.30pm

Tea, coffee and pastries on arrival

Mid-morning break to include tea, coffee and biscuits

Cold working lunch

Mid-afternoon break to include tea, coffee and biscuits

Mineral water and cordials throughout the day

Plasma screen

£45.00 per person

The following additional options are available:

Three course lunch menu

Price on request

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WINE & DRINKS LIST

[\(View more menus\)](#)

CHAMPAGNE & SPARKLING WINE

1021	Prosecco Ca di Alte, Veneto, Italy NV	£36.00
1002	Ettore Germano, "Rosanna", Brut Rose', Piedmont, Italy NV	£58.00
1008	Ayala Brut Majeur, Extra Age for Gordon Ramsay, France NV	£65.00
1017	Ferrari, Maximum, Tentino-Alto Adige, Italy NV	£69.00
1003	Nyetimber Classic Cuvée, West Sussex 2010	£82.00
1016	Dosnon, Blanc de Noirs NV	£84.00
1005	Bruno Paillard Premiere Cuvée, NV	£91.00
1013	Besserat de Bellefon, Cuvée des Moines Rosé, NV	£104.00
1012	Besserat de Bellefon, Cuvée des Moines Blanc de Blancs, NV	£104.00
1006	Bollinger Rosé, NV	£112.00
1009	Bollinger La Grande Année, 2005	£169.00
1010	Dom Pérignon, 2006	£220.00

WHITE WINE

3143	Sauvignon/Malvasia, 'Il Pumo', San Marzano, Apulia, Italy 2016	£26.00
3001	Trebbiano d'Abbruzzo, Gianni Masciarelli, Abruzzo, Italy 2016	£30.00
3033	Falanghina, Di Majo Norante, Italy 2015	£35.50
3071	Droppello, Toscana Bianco, Fertuna, Italy 2016	£39.00
3154	Custoza Bianco, Le Vigne di San Pietro, Veneto, Italy 2016	£42.00
3022	Lugana, Ca dei Fratì, Lombardy, Italy 2016	£48.00
3100	Soave Classico, Monte Carbonare, Suavia, Veneto, Italy 2015	£50.00
3020	"Costa de Posa", Cantina Cinque Terre, Liguria, Italy 2015	£57.00
3059	Langhe Riesling, G.D. Vajra, Piedmont, Italy 2015	£80.00
3167	Meursault Les Vireuils, Dom. Dupont Fahn, Burgundy, France 2014	£95.00
3168	Red Shoulder Ranch Chardonnay, Shafer, Napa Valley, USA 2014	£122.00

ROSE WINE

2000	Provence Rosé, Gris de Gris, Domaine Petit Chaumont, France 2016	£29.00
2010	Château Val Joanis, Tradition, Luberon, France 2016	£37.00
2001	Massaya Rosé, Massaya, Lebanon 2015	£40.00

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RED WINE

5148	Negroamaro 'Il Pumo', San Marzano, Apulia, Italy 2015	£25.00
5063	Syrah, Luma, Cantine Cellaro, Sicily, Italy 2015	£33.00
5150	Primitivo di Manduria 'Talo', San Marzano, Apulia, Italy 2015	£37.00
5062	Montefalco Rosso, Adanti, Umbria, Italy 2012	£43.00
5085	Crozes- Hermitage , "Meysonniers", Chapoutier, Rhone, France 2014	£48.00
5079	Barbera d'Alba, G.D. Vajra, Piedmont, Italy 2015	£55.00
5127	Syrah, London Cru Urban Winery 2014	£58.00
5125	Chateau Rahoul, Graves, France 2011	£64.00
5006	Pinot Nero, Franz Haas, Alto Adige, Italy 2014	£70.50
5152	Barbaresco ' Reyna ', Michele Chiarlo, Piedmont, Italy 2013	£78.00
5027	Brunello di Montalcino, Tenuta Argiano, Tuscany, Italy 2012	£87.00

DESSERT & FORTIFIED WINE

2522	Tokaji, Aszú, Disznókő, Hungary 2013 (50cl)	£53.00
2519	Château Roumieu, Sauternes, France 2014 (75cl)	£59.00
2029	Barros Tawny, Duoro, Portugal 10yrs (75cl)	£60.00
2006	Maury Mas Amiel, Languedoc Roussillon, France 2013 (75cl)	£69.00

MAGNUMS

White

6019	Pouilly-Fume, Andre Dezat, Loire Valley, France 2016	£95.00
6003	Greco di Tufo, Cutizzi, Feudi di San Gregorio, Campania, Italy 2016	£107.00
6002	Gavi di Gavi, Montessoro, La Giustiniana, Piedmont, Italy 2015	£116.00

Red

6012	Solanera, Bodegas Castano, Yecla, Spain 2012	£86.00
6015	Primitivo di Manduria, '62 Anniversario', San Marzano, Apulia, Italy 2012	£133.00
6005	Barbaresco, Produttori del Barbaresco, Piedmont, Italy 2012	£178.00

OTHER DRINKS

Beers (bottles) from £5.00	Spirits (35ml) from £5.00
Cocktails from £9.00	Mineral water from £3.50
Soft drinks from £3.25	Tea and Coffee from £3.50

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