



THE  
**CLARENDON**  
BLACKHEATH VILLAGE

TINA T'S MOTOWN  
NEW YEAR'S EVE DINNER EVENT  
2024

## Starters

---

### Cream of Wild Mushroom Soup

With a nutmeg finish.

GF

### Baked Goats Cheese

Beetroot salad, walnut & orange dressing.

### King Prawns, Lobster, Avocado Cocktail

Pomegranate salad, marier rose sauce.

### Fig, Mozzarella & Serrano Ham

With wild rocket, basil & toasted pine nuts.

## Main Courses

---

### Chicken Ballotine

Wrapped in Pancetta, with Pistachio & Leek Stuffing  
Parmentier Potatoes, green beans, baby corn parcels  
& baton carrots.

### Lemon Sole Veronique

Sole, served with a vermouth, grapes & tarragon cream  
sauce Parmentier Potatoes, green beans, baby corn parcels  
& baton carrots.

### Sirloin Steak with a Creamy Stilton & Marjoram sauce

Served with roasted vine tomato's & fries

### Vegan Heritage Pot Pie

GF

Served with a duchess potato topping.

## Dessert

---

### Citrus Lemon Tart

Crème Fraiche & Candied Citrus Peel.

### Chocolate Mousse

Mocha sauce, cocoa nib tuiles & kumquat compote.

### White Chocolate & Raspberry Cheesecake

With raspberry coulis.

### Cheese & biscuits Selection

*Followed by Petit Fours and coffee*

**V** Vegetarian   **GF** Gluten Free   **VGN** Vegan

If you would like to check for any food allergens, please ask