

THE CLARENDON

BLACKHEATH VILLAGE

EVENTS MENU 2024

October - November 2024

Starters

Gently Spiced Honey Roast Parsnip Soup GF

Venison, Pork & Pancetta Terrine

Plum & apple chutney, pea shoots & balsamic glaze.

Baked Goats Cheese GF

Beetroot salad, walnut & orange dressing.

Salmon, Cream Cheese & Chives Roulade

Served with lemon & pickled cucumber dressing

Main Course

Pan Fried Chicken Supreme GF

Served with a tarragon and mushroom sauce, parmentier potatoes, green beans, baby corn parcels & baton carrots.

Slow Cooked Shin of Beef

Served with shallots, mini-Yorkshire puddings & a red wine jus.

Baked Fillet of Sea Bass

Buttered new potatoes, chive and a saffron velouté. GF Without sauce.

Vegan Heritage Pot Pie GF

Served with a duchess potato topping.

Unless stated, all main courses are served with a selection of potatoes and vegetables

Dessert

Dark Chocolate Ganache

Raspberry Coulis & Mint.

Citrus Lemon Tart

Thick Cream & Candied Citrus Peel.

Panettone Cheesecake

Vanilla cheesecake topped with panettone brioche.

Tropical Paradise Fresh Fruit Salad GF

With Honey Lime Dressing.

Followed by Drury's Coffee

V Vegetarian GF Gluten Free VGN Vegan

Gratuities are not included and left at guest's discretion. Please speak to our staff about any food allergies and intolerances requirements before ordering. Though we will try our best to meet your needs, all of our dishes are prepared in an open kitchen, so unfortunately, we cannot guarantee that our dishes will be free of traces of these products, and all dishes may contain items not mentioned in menu descriptions.