



THE
CLARENDON
BLACKHEATH VILLAGE

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

Starters

Cream of Wild Mushroom Soup V GF

With a nutmeg finish.

Baked Goats Cheese GF

Beetroot salad, walnut & orange dressing.

King Prawns, Lobster, Avocado Cocktail GF

Pomegranate salad, marier rose sauce.

Fig, Mozzarella & Serrano Ham GF

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 GF

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.

GF Without sauce.

Vegan Heritage Pot Pie V

Served with a duchess potato topping.

Dessert

Citrus Lemon Tart

Crème Fraiche & Candied Citrus Peel.

Chocolate Mousse GF

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