

THE CLARENDON

BLACKHEATH VILLAGE

TINA T'S TAMLA MOTOWN NIGHT MENU

Wednesday 18th December - £59pp

An evening of authentic Motown music

3 Course Festive Dinner with Glass of Sparkling Crémant & canapés served at your table

Starters

Roasted Red Pepper & Tomato Soup

Venison, Pork & Pancetta Terrine GF

Plum & apple chutney, pea shoots & balsamic glaze.

Salmon, Cream Cheese & Chives Roulade GF

Served with lemon & pickled cucumber dressing.

Melon, Orange & Stem Ginger Cocktail V GF VGN

Main Courses

Roast Turkey Breast

Served with chipolata wrapped in bacon and chestnut & cranberry stuffing.

GF Stuffing & gravy available

Slow Cooked Shin of Beef

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

Baked Fillet of Seabass

Buttered new potatoes, chive and a saffron velouté.

GF Without Sauce

Vegan Heritage Pot Pie V GF VGN

Served with a Duchess potato topping.

All dishes, unless stated are served with a selection of sea salt & thyme roast potatoes, honeyed parsnips, baton carrots and sautéed Brussels sprouts.

Dessert

Traditional Christmas Pudding

& Brandy Crème.

GF Option available

Festive Panettone Cheesecake

Vanilla cheesecake topped with panettone brioche.

Citrus Lemon Tart

Crème Fraiche & Candied Citrus Peel.

Tropical Paradise Fresh Fruit Salad GF

With Honey Lime Dressing.

Followed by Traditional Mince Pies (GF option available) and Coffee

V Vegetarian GF Gluten Free VGN Vegan

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