



THE  
CLARENDON  
BLACKHEATH VILLAGE

Celebrate  
At The Heart of The Village

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# Perfect for every occasion

The Clarendon is at the heart of Blackheath Village.

With uninterrupted views of Blackheath towards Royal Greenwich Park, this independently run Georgian Hotel is both grand and welcoming with its relaxed yet efficient style.

Whether you are planning an informal dinner with just your closest friends and family, or a larger celebration of up to 150 guests, we have a selection of beautifully refurbished and individual dining rooms available for hire.

## The Meridian Suite and Garden

This beautiful Georgian room with crystal chandeliers overlooks our walled gardens, making it the perfect venue for your summer ball or function.

The Meridian Suite can seat up to 150 guests and a dance floor is available.

## The Westcombe Park Suite

Our stylish party space, with retro lighting and illuminated bars has its own built in dance floor, and a fully air-conditioned bar area.

This room is suitable for up to 120 sit down dinner guests and is also ideal for continuing into the evening with music and dancing.

## The Regency Suite

With an outside patio lounge and bar area, The Regency Suite gives you the space to spend quality time with your guests.

This elegant room can seat up to 50 guests for dinner and accommodate up to 70 for a party, making it ideal for a more informal gathering.



## Goffers

Goffers celebrates the game of golf, which was first played in England on Blackheath in the early 1600s. This room offers impressive views of Blackheath and All Saints church, and is suitable for up to 50 guests. It also has its own bar.

## The Heathview Suite

The Heathview is perfect for more intimate celebrations of up to 20 guests. As its name suggests this cosy Georgian Room is situated on the ground floor with stunning views overlooking Blackheath.

## The Chart Bar

Serving locally brewed Meantime ales, our nautical themed bar brings a special atmosphere to any gathering. The Chart Bar is ideal for birthday and informal functions of up to 70 guests.

# Delicious dishes

The Clarendon is passionate about sourcing sustainable, great quality and interesting produce, and working with local suppliers wherever possible.

Using these very best ingredients, our head chef has created a range of exciting seasonal dishes for you to choose from to create the perfect menu for your party.

And our wine list has been selected for us by wine connoisseur François Domange, who has been awarded 'Chevalier de l'Ordre du Merite Agricole' - so you can toast the the occasion with something really special.



## Private dining

Our private dining menus show the final cost inclusive of room hire, there won't be any surprise extras - excluding drinks of course! For parties under 40, you have the option of letting your guests pre-order individually.

## Parties and celebrations

For more informal parties we have a range of buffet menus available for you to choose from, including a barbeque menu for summer parties, which can be served in our garden or on the Regency Suite patio.

Just remember to add on the cost of the room hire to this option.

Drinks packages are also available, with a bottle of wine per person from £4p.p.



## The finishing touches

Our experienced team will make sure that everything runs smoothly, with service that you'd expect from The Clarendon.

So you can relax and enjoy the party.

We'd love to meet you and show you around The Clarendon. Visits are by appointment so please call the events team on 020 8318 4321 or email [functions@clarendonhotel.com](mailto:functions@clarendonhotel.com) to arrange a time.

The Clarendon has over 100 rooms so we can also accommodate all your guests in one of our three styles of contemporary room, relieving the pressure of getting everyone home after the party.

Many of our rooms have been recently refurbished and all include a work desk and ensuite bathrooms, with thoughtful touches such as Elemis toiletries - and we pride ourselves on serving you a fantastic breakfast the next day.

So why not make the celebration last just that little bit longer?



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## Smaller Private Dining Menu

For a minimum of 20 to 39 guests. £39pp inclusive of room hire.

### Starters

Homemade Soup

Mozzarella and sun blushed plum tomato salad with, basil oil and olive (V)

Sweet seasonal melon filled with seasonal berries compote fruit (V)

Chicken liver paté with wild mushrooms served with rustic bread and plum chutney

Warm goats cheese tart and red onion marmalade, sun dried tomato and aged balsamic vinegar (V)

Prawn tortilla basket with crisp lettuce and cocktail sauce

### Mains

All main courses except pasta are served with seasonal vegetables and Chef's potatoes of the day unless otherwise stated.

Fillet of salmon with a prawn saffron and dill sauce

'Penbury' 8oz pork chop with wholegrain mustard and caramelised apple

Braised rump of lamb with mint and redcurrant sauce on a bed of mash potato

Corn-fed chicken stuffed with honey roast ham and cheese with a Madeira sauce

6oz Grilled sirloin steak with a creamy peppercorn sauce

Spinach and ricotta tortelloni filled pasta shells served with a ratatouille sauce (V)

### Desserts

Chocolate truffle torte

Profiterole with a chocolate sauce

Pavlova with strawberries

Strawberries and cream served in a brandy snap basket

Citrus lemon tart, thick cream and candied citrus peel

Dark chocolate granche, raspberry coulis and mint

Cheesecake selection decorated with fresh fruit and coulis  
strawberry • lemon • vanilla • strawberry and white chocolate

### Traditional Desserts

Steamed sticky pudding with toffee crème

Steamed chocolate pudding served with hot black cherry sauce and fresh cream

Apple crumble served with piping hot custard

### Coffee

*Pre-orders are required.*

*You have the choice of creating a set meal for the entire party, or obtaining individual pre-orders from the entire menu.*

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## Larger Private Dining Menu

For a minimum of 40 guests. £45pp inclusive of room hire.

### Starters

Homemade Soup

Mozzarella and sun blushed plum tomato salad with, basil oil and olive (V)

Sweet seasonal melon filled with seasonal berries compote fruit (V)

Chicken liver pate with wild mushrooms served with rustic bread and plum chutney

Warm goats cheese tart and red onion marmalade, sun dried tomato and aged balsamic vinegar (V)

Prawn tortilla basket with crisp lettuce and cocktail sauce

### Mains

Breast of Kentish chicken lightly roasted with tarragon jus

Roast loin of pork, with sage and apricot stuffing, apple sauce and crackling

Scottish salmon with a prawn saffron and dill sauce.

Roasted topside English beef served with a rich claret jus, Yorkshire pudding

Slow roasted rump of lamb with rosemary and thyme jus

Roast turkey breast served with chipolata sausage, bacon and herb stuffing roll

Aubergine, marrow and haloumi cheese galette with roasted garlic and red pepper sauce (V)

### Desserts

Chocolate truffle torte

Profiterole with a chocolate sauce

Pavlova with strawberries

Strawberries and cream served in a brandy snap basket

Citrus lemon tart, thick cream and candied citrus peel

Dark chocolate granche, raspberry coulis and mint

Cheesecake selection decorated with fresh fruit and coulis  
strawberry • lemon • vanilla • strawberry and white chocolate

### Traditional Desserts

Steamed sticky pudding with toffee crème

Steamed chocolate pudding served with hot black cherry sauce and fresh cream

Apple crumble served with piping hot custard

### Coffee

*A pre-ordered set meal is required for the entire party, with the exception of any dietary requirements.*