

# THE CLARENDON

BLACKHEATH VILLAGE

## A Evening with FiL Straughan

Thursday 9th December

### MENU

#### Starters

Parsnip & Butternut Soup (GF) (V) Suitable for Vegans

Chicken Liver Pâté

Served with caramelized onion chutney and toasted sourdough  
(GF) sourdough available

Smoked Salmon and Chive Terrine

Served with lemon and pickled cucumber dressing

Smoked Haddock and Spring Onion Fish Cake

Served with coriander and lime dressing

Melon and Orange Cocktail with Pomegranate Seeds (V) (GF) Suitable for Vegans

#### Mains

*Unless stated, all dishes are served are served with a selection of sea salt & thyme roast potatoes, honeyed parsnips, baton carrots and sautéed brussels sprouts*

Roast Turkey Breast Served with chipolata wrapped in bacon and Chestnut & Cranberry Stuffing (GF) stuffing and gravy available

Slow Cooked Featherblade Beef served with shallots, mini Yorkshire & port jus

Pan Fried Fillet of Seabass

Served with potato cake, spinach, chive and a saffron velouté

Vegan Heritage Pot Pie (GF) (V) Served with a duchess potato topping

#### Desserts

Traditional Christmas Pudding and Brandy Crème

(GF) option available

Citrus Lemon Tart

Served with thick cream and candied citrus peel

Dark Chocolate Ganache, Raspberry Coulis and Mint

Tropical Paradise Fresh Fruit Salad and Honey Lime Dressing (GF)

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

(V) Vegetarian (GF) Gluten Free \*\* Gluten Free sauce option available  
If you would like to check for any food allergens, please do not hesitate to ask.