

THE  
CLARENDON  
BLACKHEATH VILLAGE

Easter Sunday Lunch Menu  
Served 12.30-3.30pm

3 courses - 30.00

Starters

Soup of the Day (GF) with a freshly baked roll

Smoked Salmon and Chive Terrine served with lemon and pickled cucumber dressing

Crispy Brie Fritter with orange and Campari preserve (V)

Smoked Haddock and Spring Onion Fish Cake with saffron aioli

Chef's Chicken Live Pâté red onion marmalade, pea shoots, balsamic glaze, toasted sourdough (GF) without sourdough

Clarendon Crayfish and Avocado Cocktail (GF)

Mains

Carvery Selection

Served with seasonal vegetables and roast potatoes. (GF) gravy option available on request

Roast Topside of Beef yorkshire pudding and creamed horseradish

Rosemary Studded Roast Leg of Lamb yorkshire pudding and mint sauce

Roast Turkey Breast sage and onion stuffing and bacon wrapped chipolatas

Roast Chopped End Pork with apple sauce and crackling

Seared Sea Bass Fillet with a lemon caper sauce, new potatoes and vegetables (GF)

Nut Roast served with an Arrabbiata sauce (V)

Desserts

Apple & Blackberry Crumble served with custard

Vanilla Panna Cotta with a blood orange sorbet and raspberry coulis (GF)

Dark Chocolate Ganache, Strawberries and Vanilla Shortbread

Sticky Toffee Pudding toffee sauce and vanilla ice cream or custard

Chef's Orange Marmalade Cake using our locally made breakfast 'London Marmalade' served with crème fraiche

Ice Cream Selection

Cheese Plate English Mature Cheddar, Smoked Applewood and Shropshire Blue with crackers

(V) Vegetarian (GF) Gluten Free

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.