

THE CLARENDON

BLACKHEATH VILLAGE

Summer Sunday Carvery

Served 12.30-3.30pm

Starters 7.00

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

Buffalo Mozzarella with peas, broad beans, mint, lemon & olive oil (GF)

Ham Hock Terrine red onion marmalade, pea shoots, balsamic glaze, toasted sourdough (GF) without sourdough

Chef's Mackerel Live Pâté with creamy horseradish and toasted sourdough. (GF) without sourdough

Clarendon Crayfish and Avocado Cocktail (GF)

Mains

Carvery Selection 17.00

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

Seared Sea Bass Fillet with a lemon caper sauce, new potatoes and vegetables (GF) 16.50

Ale Battered Fish & Chips with mushy peas and tartare sauce 15.00

Nut Roast served with an Arrabbiata sauce (V) 14.00

Pretzel Bun Burgers

We can also serve your burger in a (GF) bun.

Clarendon Beef Burger crispy bacon and bbq sauce, gherkin and chips 13.90

Grilled Caesar Chicken Burger baby gem lettuce and Caesar sauce and chips 13.90

Pulled Jackfruit Vegan Burger mini gem and tomato relish (V) 12.90

Desserts 7.00

Sticky Toffee Pudding toffee sauce and vanilla ice cream or custard

Citrus Lemon Tart thick Cream and Candied Citrus Pee

Chef's Strawberry Mousse 'lush and creamy' in a glass

Dark Chocolate Ganache strawberries and Vanilla Shortbread

Classic Tiramisu

Ice Cream Selection

Cheese Plate English Mature Cheddar, Smoked Applewood and Shropshire Blue with crackers 7.50

(V) Vegetarian (GF) Gluten Free