

THE CLARENDON

BLACKHEATH VILLAGE

Christmas Eve 2022

Menu

Starters

Chefs Soup of the Day (V) (GF) (vgn)

Ham Hock Terrine

Red onion marmalade, pea shoots, balsamic glaze, toasted sourdough
(GF) sourdough available

Crispy Brie Fritter

With orange and Campari preserve and a mixed salad

Smoked Haddock and Spring Onion Fish Cake

With saffron aioli

Melon and Orange Cocktail with Pomegranate Seeds (V) (GF) (vgn)

Main Course

Chicken Ballotine wrapped in Pancetta

With pistachio and leek stuffing, Dauphinoise potatoes, buttered kale and baton carrots

Fillet of Beef with Port Glazed Shallots

Horseradish infused celeriac, mixed baby corn with sugar snap peas, baton carrots & Fondant Potatoes

Pan Fried Fillet of Seabass

Served with Potato Cake, Spinach, Chive and a Saffron Velouté (GF) without sauce

Vegan Heritage Pot Pie (V) (GF)

Served with a duchess potato topping and selection of potatoes & vegetables on the side

Desserts

Traditional Christmas Pudding & Brandy Crème (GF) option available

Citrus Lemon Tart Thick Cream & Candied Citrus Peel

Dark Chocolate Ganache Raspberry Coulis & Mint

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

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 ask.