

THE CLARENDON

BLACKHEATH VILLAGE

Father's Day June 18th

3 Courses - £32 - Served 12.30-3.30pm

Starters

Soup of the day **GF** with a freshly baked roll

Chicken & Apricot Terrine served with plum & fig chutney and toasted sourdough **GF** without sourdough

Clarendon Prawn Cocktail served in a glass on a bed of avocado and iceberg chiffonade with Mary Rose sauce

Chef's Mackerel pâté with creamy horseradish and toasted sourdough. **GF** without sourdough

Smoked Haddock and Spring Onion Fish Cake with saffron aioli

Ham Hock Terrine red onion marmalade, pea shoots, balsamic glaze, toasted sourdough. **GF** without sourdough

Buffalo Mozzarella pea shoots, blanch green peas and minted, lemon and olive oil **V**

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

Grilled Loch Duart Salmon with a warm roasted cherry tomato sauce and new potatoes **GF**

Chargrilled Caesar Chicken Salad croutons, anchovies and parmesan cheese **GF** option without croutons

Pan Fried Duck Breast with a redcurrant & onion relish jus, dauphinoise potatoes & vegetables

GF option without sauce

Nut Roast served with an Arrabiata sauce **V**

Pretzel Bun Burgers

We can also serve your burger in a **GF** bun

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

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

Pulled Jackfruit Vegan Burger mini gem and tomato relish **V**

Desserts

Sticky Toffee Pudding toffee sauce and vanilla ice cream or custard

Warm Apple Tart Tatin served with a scoop of Mövenpick vanilla ice cream or custard

Citrus Lemon Tart thick Cream and Candied Citrus Peel

Lemon Posset with a Blood Orange coulis

Dark Chocolate Ganache strawberries and Vanilla Shortbread

Mövenpick Ice Cream Selection

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

V Vegetarian **GF** Gluten Free **VGN** Vegan

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.