

# THE CLARENDON

BLACKHEATH VILLAGE

## FESTIVE SUNDAY CARVERY MENU

3 Course Carvery Menu £35 Sunday 3rd, 10th & 17th December

### Starters

#### Roasted Tomato & Basil Soup V GF VGN

#### Clarendon Prawn and Avocado Cocktail GF

Served in a glass on a bed of avocado and iceberg chiffonade with Mary Rose sauce.

#### Smoked Haddock and Spring Onion Fish Cake

With saffron aioli.

#### Ham Hock Terrine

Red onion marmalade, pea shoots, balsamic glaze, toasted sourdough.

GF Sourdough available

#### Chef's Mackerel Pâté

Creamy horseradish and toasted sourdough.

GF Sourdough available

### Carvery Roasts

#### Roast Topside of Beef

Yorkshire pudding and creamed horseradish.

#### Roast Leg of Lamb

Yorkshire pudding and mint sauce.

#### Roast Turkey Breast

Chipolata wrapped in bacon and chestnut and cranberry stuffing.

#### Roast Chopped End Pork

With apple sauce and crackling.

*Served with Roast Potatoes, Honeyed Parsnips, Baton Carrots, Sautéed Brussels Sprouts, Cauliflower Cheese & Gravy*

GF *gravy also available*

### Fish & Vegetarian

#### Baked Fillet of Seabass

With herb potato cake, baton carrots & julienne of Fennel served with a beurre blanc sauce.

GF Without sauce.

#### Nut Roast

Nut Roast Served with an Arrabbiata sauce.

### Dessert

#### Traditional Christmas Pudding

& Brandy Crème.

GF Option available

#### Apple Tart Tatin

served with a scoop of vanilla ice cream or custard.

#### Citrus Lemon Tart

Crème Fraiche & Candied Citrus Peel.

#### White Chocolate & Raspberry Cheesecake

with raspberry coulis.

#### Tropical Paradise Fresh Fruit Salad

& Honey Lime Dressing.

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

V Vegetarian GF Gluten Free VGN Vegan

If you would like to check for any food allergens, please ask