

THE CLARENDON

BLACKHEATH VILLAGE

CHRISTMAS EVE DINNER 2023

Glass of Sparkling Crémant served at your table followed by a three-course dinner,
with Christmas music from our pianist Adults £45 / Children u12 £30

Starters

Chefs Soup of the Day V GF VGN

Ham Hock Terrine

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

GF Sourdough available

Smoked Haddock & Spring Onion Fish Cake

Served with coriander & lime dressing

Salmon, Cream Cheese & Chives Roulade

Served with lemon & pickled cucumber dressing.

Melon, Orange & Stem Ginger Cocktail V GF VGN

A trio of melon balls, with orange segments and a stem ginger marinade.

Main Courses

Chicken Ballotine wrapped in Pancetta

with pistachio and leek stuffing, Dauphinoise potatoes, buttered kale and baton carrots.

Roasted English Lamb Rump

Served with a redcurrant and mint jus, dauphinoise potatoes and festive vegetables.

Slow Cooked Shin of Beef

Served with Horseradish infused celeriac, festive vegetables, Fondant Potatoes and Mini Yorkshire with a port jus.

Baked Fillet of Seabass

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

GF Without Sauce

Vegan Heritage Pot Pie V GF

Served with a Duchess potato topping.

All dishes, unless stated are served are served with a selection of sea salt & thyme roast potatoes, honeyed parsnips, baton carrots and sautéed Brussels sprouts.

Dessert

Traditional Christmas Pudding

& Brandy Crème.

GF Option available

White Chocolate & Raspberry Cheesecake

with raspberry coulis.

Citrus Lemon Tart

Crème Fraiche & Candied Citrus Peel.

Apple Tart Tatin

with a scoop of vanilla ice cream or custard.

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

V Vegetarian GF Gluten Free VGN Vegan

Gluten Free sauce option available. If you would like to check for any food allergens, please ask.