

THE CLARENDON

BLACKHEATH VILLAGE

— CHRISTMAS EVE SUNDAY LUNCH CARVERY MENU — Sunday 24th December 3 Courses £45 - Children u12 £30

Starters

Chefs Soup of the Day 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 Arrabiata 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.

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