

# THE CLARENDON

BLACKHEATH VILLAGE

## DECEMBER FESTIVE MENU

Monday to Saturday 1st – 23rd December

Try something a little bit special this Christmas with our Christmas menu

2 Courses £25 - 3 Courses £32 Children £15 & £20 u12

### Starters

#### Pumpkin & Lentil Soup V GF VGN

Broth style with coriander flavouring, served with a freshly baked roll.

#### 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

#### 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

#### Roast Turkey Breast

Served with chipolata wrapped in bacon and chestnut & cranberry stuffing.

GF Stuffing & gravy available.

#### Slow Cooked Shin of Beef

Served with shallots, Mini Yorkshire & 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.

#### Tropical Paradise Fresh Fruit Salad GF

& Honey Lime Dressing.

*Coffee and Mince Pies (GF option available) included in 3 course, or £2 extra.*

V Vegetarian GF Gluten Free VGN Vegan

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