

THE CLARENDON

BLACKHEATH VILLAGE

FIL STRAUGHAN CHRISTMAS PARTY MENU

Thursday 21st December

£59pp - An evening featuring 'ITV Starstruck' finalist

3 Course Festive Dinner with Glass of Sparkling Crémant & canapés served at your table

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 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.

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