

THE CLARENDON

BLACKHEATH VILLAGE

EVENTS MENU

March - May 2024

Starter

Chefs Seasonal Vegetable Soup V GF

Baked Goats Cheese

Beetroot salad, walnut & orange dressing GF

Chef's Mackerel Pâté

Creamy horseradish and toasted sourdough GF Without soughdough

Breaded Whitebait

Dill mayonnaise & lemon wedge

Main Course

Chicken Ballotine wrapped in Pancetta

With pistachio and leek stuffing.

Parmentier Potatoes green beans, baby corn parcels & baton carrots

Roasted English Lamb Rump

Served with a redcurrant and mint jus.

Parmentier Potatoes, green beans, baby corn parcels & baton carrots

Grilled Salmon

With a beurre blanc sauce GF without sauce

Parmentier Potatoes, green beans, baby corn parcels & baton carrots GF

Vegan Sweet Potato & Lentil Curry

With coconut cream served with pilau rice, poppadum & chutney V GF VGN

Dessert

Dark Chocolate Ganache Raspberry Coulis & Mint

Citrus Lemon Tart Thick Cream & Candied Citrus Peel

White Chocolate & Raspberry Cheesecake With raspberry coulis

Melon, Orange & Stem Ginger Cocktail V GF VGN

Followed by Drury's coffee

V Vegetarian GF Gluten Free VGN Vegan

Gratuities are not included and left at guest's discretion. Please speak to our staff about any **food allergies and intolerances** requirements before ordering. Though we will try our best to meet your needs, all of our dishes are prepared in an open kitchen, so unfortunately we cannot guarantee that our dishes will be free of traces of these products, and all dishes may contain items not mentioned in menu descriptions.