

THE CLARENDON


BLACKHEATH VILLAGE

Easter Sunday Lunch Menu 2024


3 courses - £35

Starters

Soup of the day with a freshly baked roll  

Pork & Duck Liver Paté red onion marmalade, pea shoots, balsamic glaze, toasted sourdough
 Sourdough available

Crispy Brie Fritter with Gooseberry & Elderflower preserve 

Chef's Mackerel pâté with creamy horseradish and toasted sourdough
 Without sourdough

Clarendon Prawn Cocktail served in a glass on a bed of avocado and iceberg chiffonade with Mary Rose sauce

Homemade Smoked Haddock and Spring Onion Fish Cake with saffron aioli

Mains

Carvery Selection

Served with seasonal vegetables and roast potatoes.  Gravy option available on request

Roast Topside of Beef yorkshire pudding and creamed horseradish

Rosemary Studded Roast Leg of Lamb yorkshire pudding and mint sauce

Roast Turkey Breast sage and onion stuffing and bacon wrapped chipolatas

Roast Chopped End Pork with apple sauce and crackling

Grilled Scottish Salmon with a warm roasted cherry tomato sauce and new potatoes 

Nut Roast served with an Arrabiata sauce 

Desserts

Apple & Blackberry Crumble served with custard

Dark Chocolate Ganache, Strawberries and Vanilla Shortbread

Sticky Toffee Pudding toffee sauce and vanilla ice cream or custard

Warm Apple Tart Tatin served with a scoop of Mövenpick vanilla ice cream or custard

Citrus Lemon Tart with thick cream and candied citrus peel

Ice Cream Selection

Cheese Plate English Mature Cheddar, Smoked Applewood and Shropshire Blue with crackers

 Vegetarian  Gluten Free  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.