

THE CLARENDON

BLACKHEATH VILLAGE

SUNDAY CARVERY

Carvery Served 12.30-3.30 - Day menu served all day 12.30-9.00pm

Starters

VGN GF	Soup of the day With a freshly baked roll	7.00	Clarendon Prawn Cocktail Served in a glass on a bed of avocado and iceberg chiffonade with Mary Rose sauce	7.00
	Ham Hock Terrine Red onion marmalade, pea shoots, balsamic glaze, toasted sourdough. GF Sourdough available	7.00	Devilled Lambs Kidneys served on sourdough and a herb salsa. GF Without sourdough	7.00
V	Crispy Brie Fritter With Gooseberry & Elderflower Preserve.	7.00	Homemade Smoked Haddock and Spring Onion Fish Cake With saffron aioli	7.00
GF	Chef's Mackerel Pâté With creamy horseradish and toasted sourdough. Without sourdough	7.00		

Carvery Selection 21.00

Served with seasonal vegetables and roast potatoes.

GF 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

Mains

GF	Grilled Scottish Salmon With a warm roasted cherry tomato sauce and new potatoes	17.00
	Chargrilled Caesar Chicken Salad Croutons, anchovies and parmesan cheese GF Option without crouton	15.00
	Pan Fried Duck Breast With a redcurrant & onion relish jus, dauphinoise potatoes & vegetables GF Option without sauce	19.00
V	Nut Roast Served with an Arrabbiata sauce	16.00

Pretzel Bun Burgers

GF	Clarendon Beef Burger with crispy bacon and bbq sauce	14.50	V	Pulled Jackfruit Vegan Burger baby gem lettuce and tomato relish	13.00
	Grilled Caesar Chicken Burger baby gem lettuce and Caesar dressing	14.00		All burgers served with fries. We can also serve your burger in a GF bun.	

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.

Desserts

Sticky Toffee Pudding toffee sauce and Mövenpick vanilla ice cream or custard	7.00	Dark Chocolate Ganache Lime and vanilla shortbread	7.00
Warm Apple Tart Tatin served with a scoop of Mövenpick vanilla ice cream or custard	7.00	Mövenpick Ice cream selection	7.00
Citrus Lemon Tart with thick cream and candied citrus peel	7.00	Cheese Plate English Mature Cheddar, Smoked Applewood and Shropshire Blue with crackers, plum chutney, celery & grapes	8.00
White Chocolate & Raspberry Cheesecake Served with a raspberry couli	7.00		

Hot Drinks

Pot of Coffee	4.00	Latte	3.00
Cappuccino	3.25	Espresso	2.75

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