

THE CLARENDON

BLACKHEATH VILLAGE

FESTIVE SUNDAY CARVERY MENU

Sunday 1st, 8th, 15th, 22nd & 29th December

2 Course Carvery £32 | 3 Course Carvery Menu £39

Starters

Gently Spiced Honey Roast Parsnip Soup GF

Clarendon Prawn Cocktail GF

Served in a glass on a bed of avocado and iceberg chiffonade with Mary Rose sauce.

Venison, Pork & Pancetta Terrine GF

Plum & apple chutney, pea shoots & balsamic glaze.

Chef's Mackerel Pâté

Creamy horseradish and toasted sourdough.

GF Sourdough available

Melon, Orange & Stem Ginger Cocktail V GF VGN

Carvery Roasts

Roast Topside of Beef

Yorkshire pudding and creamed horseradish.

Roast Leg of Lamb

Yorkshire pudding and mint sauce.

Roast Turkey Breast

Chipolata wrapped in bacon and chestnut and cranberry stuffing.

Roast Chopped End Pork

With apple sauce and crackling.

Served with Roast Potatoes, Honeyed Parsnips, Baton Carrots, Sautéed Brussels Sprouts, Cauliflower Cheese & Gravy

GF Gravy also available

Fish & Vegetarian

Baked Fillet of Seabass

Buttered new potatoes, chive and a saffron velouté.

GF Without sauce.

Nut Roast V

Nut Roast Served with an Arrabbiata sauce.

Dessert

Traditional Christmas Pudding

& Brandy Crème.

GF Option available

Festive Panettone Cheesecake

Vanilla cheesecake topped with panettone brioche.

Citrus Lemon Tart

Crème Fraiche & Candied Citrus Peel.

Tropical Paradise Fresh Fruit Salad GF

With Honey Lime Dressing.

Followed by Coffee and Mince Pies (GF option available).

V Vegetarian GF Gluten Free VGN Vegan

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