

THE CLARENDON

BLACKHEATH VILLAGE

December 2025

LIVE EVENTS MENU

£65pp

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

Starters

Carrot & Coriander Soup GF

Chicken & Apricot Terrine

With Fruit Chutney.

Salmon, Cream Cheese & Chives Roulade

Served with a Beurre Blanc sauce.

Duo of Galia & Cantaloupe Melon Balls Cups GF VGN

With a Mulled Berry Compote.

Main Courses

Roast Turkey Breast

Served with Chipolata wrapped in Bacon and Chestnut & Cranberry Stuffing.

GF Stuffing & Gravy available

Baked Fillet of Seabass

With a Chive and a Saffron Velouté, Buttered New Potatoes, fine Green Beans & Carrots.

GF Without Sauce

Slow Cooked Shin of Beef

Served with Shallots, mini-Yorkshire puddings & Red Wine Jus.

Vegan Heritage Pot Pie GF

Served with a Duchess Potato topping.

All dishes, unless stated are served 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

Chocolate Orange Truffle Torte

With a raspberry coulis

Salted Caramel Cheesecake

With a toffee sauce.

Tropical Paradise Fresh Fruit Salad GF VGN

With Honey Lime Dressing

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

V Vegetarian GF Gluten Free VGN Vegan

Gluten Free option available. If you would like to check for any food allergens, please ask.