



THE
CLARENDON
BLACKHEATH VILLAGE

— FESTIVE LUNCH MENU 2025 —

Served Monday - Saturday | 2 Courses £28 | 3 Courses £36

Starters

Roasted Sweet Potato & Carrot Soup GF

Chicken & Apricot Terrine

Salad Leaves with a Light Honey & Mustard Dressing,
Apple & Fig Chutney.

Salmon, Cream Cheese & Chives Roulade

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 & Batton Carrots

GF Without Sauce

Slow Cooked Shin of Beef

Shallots, mini-Yorkshire Pudding & a Red Wine Jus.

Vegan Heritage Pot Pie V GF VGN

Served with a Duchess Potato Topping and selection of Vegetables.

*All main courses, unless stated 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

Citrus Lemon Tart

Thick Cream & Candied Citrus Peel.

Salted Caramel Cheesecake

With a Toffee Sauce and Banana Crisp.

Tropical Paradise Fresh Fruit Salad GF

& Lime & Stem Ginger 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

