



THE  
CLARENDON  
BLACKHEATH VILLAGE

## FESTIVE SUNDAY CARVERY MENU

Sunday 7th, 14th, 21st & 28th December

2 Course Carvery £32 | 3 Course Carvery Menu £40

### Starters

**Gently Spiced Honey Roast Parsnip Soup** GF

**Crispy Panko Prawns**

Served with vegetable julienne salad and mango chili dressing

**Chicken & Apricot Terrine** GF

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

**Crispy Camembert**

Served with Gooseberry & Elderflower Preserve.

**Salmon, Cream Cheese & Chives Roulade**

Beurre Blanc Sauce.

### 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

**Fillet of Salmon** GF

With White Wine, Prawn and Dill sauce.

**Nut Roast** V

Nut Roast Served with an Arrabbiata sauce.

**Vegan Heritage Pot Pie** V GF VGN

With a Duchess Potato Topping, Honeyed Parsnips,  
Baby Carrots and Buttered Sprouts.

### Dessert

**Traditional Christmas Pudding**

& Brandy Crème.

GF Option available

**Salted Caramel Cheesecake**

With Toffee Sauce and Banana Crisp.

**Citrus Lemon Tart**

Thick Cream & Candied Citrus Peel.

**Tropical Paradise Fresh Fruit Salad** GF

With Honey Lime Dressing.

**Sticky Toffee Pudding**

Toffee sauce and Vanilla Ice Cream or custard

GF version also available

**Warm Apple Tart Tatin**

Served with a Scoop of Vanilla Ice Cream or Custard.

*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

