

THE CLARENDON

BLACKHEATH VILLAGE

EVENTS MENU

May - July 2026

Starters

Chefs Seasonal Vegetable Soup V GF

Baked Goats Cheese

Beetroot salad, walnut & orange dressing GF

Crispy Panko Prawns

Served with vegetable julienne salad and mango chili dressing

Fig, Mozzarella & Serrano Ham

Wild rocket, basil, balsamic glaze & toasted pine nuts GF

Main Course

Supreme of Chicken

With a mushroom & tarragon sauce, parmentier potatoes, green beans, baby corn parcels & baton carrots

Roasted English Lamb Rump

Served with a redcurrant and mint jus, parmentier potatoes, green beans, baby corn parcels & baton carrots GF

Grilled Salmon

With a beurre blanc sauce GF Without sauce

Parmentier potatoes, green beans, baby corn parcels & baton carrots GF

Vegan Heritage Pot Pie

Served with a duchess potato topping and selection of vegetables

green beans & baton carrots V GF VGN

Dessert

Salted Caramel Cheesecake

With toffee sauce and banana crisp

Tropical Paradise Fresh Fruit Salad

With & lime & stem ginger dressing GF

White Chocolate & Raspberry Cheesecake

Raspberry coulis

Followed by Drury's Coffee

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.