

THE
CLARENDON

BLACKHEATH VILLAGE

Valentine's Day Menu

1st Course

Vegetable Consommé **GF** **V** **VGN**

2nd Course

Creamy Mushroom Vol au Vent **V**

Smooth Chicken Liver & Cognac Pâté

Salad Leaves with a Light Honey & Mustard Dressing, Red Onion Marmalade

Salmon, Cream Cheese & Chives Roulade

Served with a Beurre Blanc sauce

Fig, Mozzarella & Serrano Ham

Wild Rocket, Basil, Balsamic Glaze & Toasted Pine Nuts **GF**

Mains

Medallion of Beef Fillet **GF**

Served with Peppercorn and Sorrel Mushroom Sauce

Fondant Potatoes, Buttered Kale & Baby Carrots

Corn Fed Chicken served with Smoked Pancetta **GF**

Mushroom & Roasted Baby Onions Sauce, Dauphinoise Potatoes,

Buttered Kale & Baby Carrots

Baked Fillet of Seabass

With a Chive and a Saffron Velouté, Buttered New Potatoes,

Fine Green Beans & Batton Carrots **GF** Without sauce

Vegan Heritage Pot Pie **GF** **V** **VGN**

Served with a Duchess Potato Topping and Selection of Vegetables

Dessert

Warm Apple Tart Tatin

Served with a scoop of Vanilla Ice Cream or custard

Orange & Cointreau Panacotta **GF**

Fruit Coulis & Burnt Orange

Salted Caramel Cheesecake

With Toffee Sauce and Banana Crisp

Tropical Paradise Fresh Fruit Salad & Honey Lime Dressing

Followed by freshly brewed Drury's coffee

V Vegetarian **GF** Gluten Free **VGN** Vegan

If you would like to check for any food allergens, please don't hesitate to ask.