



THE CLARENDON

BLACKHEATH VILLAGE

EASTER SUNDAY CARVERY

Carvery Served 12.30-3pm

Starters

V Soup of the Day With a freshly baked roll	8.00	V Crispy Camembert Fritter With gooseberry & elderflower preserves	8.00
Crispy Panko Prawns Served with vegetable julienne salad and mango chili dressing	8.00	Ham Hock Terrine Red onion marmalade, pea shoots, balsamic glaze, and toasted sourdough	8.00
Homemade Smoked Haddock and Spring Onion Fish Cake With Saffron aioli	8.00	GF Without sourdough	
		Salmon, Cream Cheese & Chives Roulade With a Beurre Blanc sauce.	8.00

Carvery Selection 23.00

Served with seasonal vegetables and roast potatoes.

GF gravy option available on request

Roast Topside of Beef

Yorkshire pudding and creamed horseradish

Rosemary Studded Roast Leg of Lamb

Yorkshire pudding and mint sauce

Roast Turkey Breast

Sage and onion stuffing and bacon wrapped chipolatas

Roast Chopped End Pork

With apple sauce and crackling

V Nut Roast Served with an Arrabbiata sauce	20.00
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Mains

GF Grilled Scottish Salmon With a warm roasted cherry tomato sauce and new potatoes	20.00
GF Seared Fillet of Sea Bass Chive and a saffron velouté, new potatoes & vegetables	20.00
GF Homemade Pulled English Lamb Shoulder Shepherd's Pie Served with vegetables and a jug of jus	18.00
Beer Battered Fish & Chips With mushy peas and fries	19.00
GF Bavette "Steak Frites" Flank cut' served sliced on a board with a Chimichurri Sauce and chunky chips	20.00
Homemade Beef Lasagne With parmesan and rocket salad	17.00
V GF Warm Goat's Cheese Salad Warm goat's cheese salad	17.00

Pretzel Bun Burgers

V Charred Halloumi & Aubergine Burger With Smokey garlic & herb mayo	17.00	GF Chipotle & Lime Chicken Breasts Burger Topped with melted cheese and a generous dollop of guacamole	17.00
Clarendon Beef Burger With crispy bacon and BBQ sauce Add cheese for £2	17.00		

All burgers served with fries. We can also serve your burger in a **GF** bun.



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. June 2024.



Desserts

GF Pumpkin spiced Crème Brulee	8.00	White Chocolate and Raspberry Cheesecake	8.00
Spiced Roast Plum, Brown Sugar & Walnut Pavlova	8.00	With raspberry couli	
Sticky Toffee Pudding	8.00	Ice cream selection	8.00
Toffee sauce and Vanilla Ice Cream or custard		Cheese Plate	9.00
Warm Apple Tart Tatin	8.00	English Mature Cheddar, Smoked Applewood and Shropshire Blue with crackers, plum chutney, celery & grapes	
Served with a scoop of Vanilla Ice Cream or custard			

Hot Drinks

Pot of Coffee	4.00	Latte	3.00
Cappuccino	3.25	Espresso	2.75



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