

THE
CLARENDON
BLACKHEATH VILLAGE

EVENTS MENU

October - November 2026

Starters

Leek & Potato Soup GF V

Chicken & Ham Hock Terrine

Salad Leaves with a Light Honey & Mustard Dressing, Pear, Date & Ale Chutney

Smoked Salmon & Watercress Pâté GF

Orange dressing and Watercress

Duo of Galia & Cantaloupe Melon Ball Cups

With a Mulled Berry Compote GF VGN

Main Course

Pan Fried Chicken Supreme

Served with a Tarragon and mushroom sauce
Parmentier Potatoes, green beans & baton carrots GF

Slow Cooked Shin of Beef

Shallots, mini-Yorkshire Pudding & Red Wine Jus
Creamy Mash, green beans & baton carrots

Seared Fillet of Sea Bass

Served with a Chive and a Saffron Velouté
Buttered New Potatoes, green beans & 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

Passion Fruit Cheesecake

With Mango VGN

Tropical Paradise Fresh Fruit Salad

With Lime & Stem Ginger Dressing GF VGN

Chocolate Truffle Torte

With Raspberry Puree & Mint

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.

