THE CLARENDON

BLACKHEATH VILLAGE

FESTIVE DAY MENU 2026

Served Monday - Saturday 1st-24th December (ex Event Night)

2 Courses £31 | 3 Courses £39.50

Starters

Roasted Red Pepper & Tomato Soup GF VGN

Chicken & Ham Hock Terrine GF
Salad Leaves with a Light Honey & Mustard Dressing, Pear, Date & Ale Chutney.

Smoked Salmon & Watercress Roulade GF
Orange Dressing and Watercress.

Duo of Galia & Cantaloupe Melon Balls Cups GF VGN
With a Mulled Berry Compote.

Main Courses

Roast Turkey Breast
Served with Chipolata Wrapped in Bacon and Chestnut & Cranberry Stuffing.
GF Stuffing & gravy option available

Slow Cooked Shin of Beef
Shallots, mini-Yorkshire Pudding & a Red Wine Jus.
GF Without mini-Yorkshire

Baked Fillet of Seabass
With a Chive and a Saffron Velouté. Buttered New Potatoes, Fine Green Beans & Batton Carrots

Vegan Heritage Pot Pie V GF VGN
Served with a Duchess Potato Topping and selection of Vegetables.

All main courses, unless stated are served with a selection of Sea Salt & Thyme Roast Potatoes, Honeyed Parsnips, Baton Carrots and Sautéed Brussels Sprouts.

Dessert

Traditional Christmas Pudding
& Brandy Crème.
GF Option available

Passion Fruit Cheesecake VGN
With Mango.

Chocolate Truffle Torte
With Raspberry Puree & Mint

Tropical Paradise Fresh Fruit Salad GF VGN
& Lime & Stem Ginger Dressing.

Followed by Coffee and Mince Pies (GF option available).

V Vegetarian GF Gluten Free VGN Vegan *** Gluten Free option available.

If you would like to check for any food allergens, please ask.