THE CLARENDON
BLACKHEATH VILLAGE

PARTY NIGHTS MENU

£60pp - Includes a 3 Course Festive Dinner & Bottle of wine between four.
Followed by Disco in our Westcombe Park Suite until midnight and bars serve until 1am

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 puddings & Red Wine Jus.
GF Without mini-Yorkshire

Baked Fillet of Seabass GF
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 & selection of Vegetables.

All dishes, unless stated are served 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 couli.

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.