THE CLARENDON

BLACKHEATH VILLAGE

FESTIVE SUNDAY CARVERY MENU

Sunday 6th, 13th, 20th & 27th December

2 Course Carvery £32 | 3 Course Carvery £40

Starters

Gently Spiced Honey Roast Parsnip Soup GF VGN

Smoked Salmon & Watercress Roulade GF
Orange dressing and Watercress.

Crispy Camembert V
Served with Gooseberry & Elderflower Preserve.

Crispy Panko Prawns
Served with vegetable julienne salad and mango chili dressing.

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

Carvery Roasts

Roast Topside of Beef
Yorkshire Pudding and Creamed Horseradish.

Roast Leg of Lamb
Yorkshire Pudding and Mint Sauce.

Roast Turkey Breast
Chipolata wrapped in Bacon and Chestnut and Cranberry Stuffing.

Roast Chopped End Pork
With Apple Sauce and Crackling.

Served with Roast Potatoes, Honeyed Parsnips, Baton Carrots, Sautéed Brussels Sprouts, Cauliflower Cheese & Gravy.

GF *Gravy also available*

Fish & Vegetarian

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

Nut Roast V
Nut Roast Served with an Arrabbiata sauce.
Carvery vegetables selection.

Dessert

Traditional Christmas Pudding
& Brandy Crème.

GF Option available.

Passion Fruit Cheesecake VGN
With Mango.

Chocolate Truffle Torte
With Raspberry Puree & Mint.

Warm Apple Tart Tatin
Served with a Scoop of Vanilla Ice Cream or Custard.

Tropical Paradise Fresh Fruit Salad VGN GF
With 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.