

THE CLARENDON

BLACKHEATH VILLAGE

NEW YEAR'S EVE DINNER 2026

1st Course

Canapés Selection & Champagne

2nd Course

French Onion Soup with Gruyere Croutons V

Smoked Duck Breast and Orange Salad GF

With a Pomegranate Dressing.

Smoked Salmon & Watercress Pâté GF

Orange dressing and Watercress.

Buffalo Mozzarella V

Pea Shoots, Blanch Green Peas and Mint, Lemon and Olive oil

Fig, Mozzarella & Serrano Ham GF

Wild Rocket, Basil, Balsamic Glaze & Toasted Pine Nuts

Main Course

Le Gigot D'Agneau, Roast Leg of Lamb

With Rosemary Redcurrent and Thyme Jus, Dauphinoise Potatoes, Honeyed Parsnips, Buttered Kale and Baby Carrots.

Corn Fed Chicken Served with Smoked Pancetta GF

Mushroom & Roasted Baby Onion Sauce, Dauphinoise Potatoes, Buttered Kale & Baby Carrots.

Grilled Salmon Fillet with Dill & Prawn Sauce GF

Sauté New Potatoes, Buttered Spinach & Baby Carrots.

Vegan Heritage Pot Pie V GF VGN

With a Duchess Potato Topping, Honeyed Parsnips, Baby Carrots and Buttered Sprouts.

Dessert

Warm Apple Tart Tatin

Served with a Scoop of Vanilla Ice Cream or Custard.

Passion Fruit Cheesecake VGN

With Mango.

Chocolate Truffle Torte

With Raspberry Puree.

Cheese Board Selection

With Oatmeal Biscuits, English Preserves
Pear Date & Ale Chutney.

Followed by Coffee

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

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