

THE CLARENDON

BLACKHEATH VILLAGE

CHRISTMAS EVE DINNER 2024

Glass of Sparkling Crémant served at your table followed by a three-course dinner,
with Christmas music from our pianist | Adults £49 | Children u12 £30

Starters

Butternut Soup V GF VGN

Venison, Pork & Pancetta Terrine GF

Red onion marmalade, pea shoots & balsamic glaze.

Smoked Duck & Pomegranate Salad GF

Smoked Haddock & Spring Onion Fish Cake

Served with coriander & lime dressing.

Main Courses

Chicken Ballotine wrapped in Pancetta

With pistachio and leek stuffing, Maderia Jus, dauphenoise potatoes, buttered kale and baton carrots.

Roasted Lamb Rump

Served with a redcurrant and mint jus, dauphinoise potatoes and festive vegetables.

Baked Fillet of Seabass

Buttered new potatoes, chive and saffron vouleté.

GF Without Sauce

Vegan Heritage Pot Pie V GF VGN

duchess potato topping and selection of potatoes & vegetables on the side.

Dessert

Dark Chocolate Ganache

Raspberry Coulis & Mint.

Citrus Lemon Tart

Crème Fraiche & Candied Citrus Peel.

Festive Panettone Cheesecake

Vanilla cheesecake topped with panettone brioche

Tropical Paradise Fresh Fruit Salad GF

With Honey Lime Dressing.

Followed by Coffee

V Vegetarian GF Gluten Free VGN Vegan

Gluten Free sauce option available. If you would like to check for any food allergens, please ask.