

# THE CLARENDON

BLACKHEATH VILLAGE

## EVENTS MENU

March - May 2025

### Starters

**Chefs Seasonal Vegetable Soup** V GF

**Baked Goats Cheese**

beetroot salad, walnut & orange dressing GF

**Chef's Mackerel Pâté**

Creamy horseradish and toasted sourdough GF Sourdough available

**Chefs Smooth Chicken Liver & Cognac Pâté**

with onion chutney and toasted sourdough GF Without sourdough

### Main Course

**Chicken Ballotine wrapped in Pancetta**

with pistachio and leek stuffing, Parmentier Potatoes, green beans, baby corn parcels & baton carrots

**Roasted English Lamb Rump** GF

Served with a redcurrant and mint jus, Parmentier Potatoes, green beans, baby corn parcels & baton carrots

**Grilled Salmon**

With a beurre blanc sauce GF Without sauce

Parmentier Potatoes, green beans, baby corn parcels & baton carrots

**Vegan Sweet Potato & Lentil Curry** V GF VGN

With coconut cream served with pilau rice, poppadum & chutney

### Dessert

**Dark Chocolate Ganache**

Raspberry Coulis & Mint

**White Chocolate & Raspberry Cheesecake**

Raspberry Coulis

**Citrus Lemon Tart**

Thick Cream & Candied Citrus Peel

**Melon, Orange & Stem Ginger Cocktail** V GF VGN

*Followed by Drury's Coffee*

V Vegetarian GF Gluten Free VGN Vegan

Gratuities are not included and left at guest's discretion. Please speak to our staff about any food allergies and intolerances requirements before ordering. Though we will try our best to meet your needs, all of our dishes are prepared in an open kitchen, so unfortunately, we cannot guarantee that our dishes will be free of traces of these products, and all dishes may contain items not mentioned in menu descriptions.