

THE CONCORDE

DINE • DANCE • DREAM

Thursday | June

THE PUPPINI SISTERS

FORTHCOMING ARTISTES

June

- 2 Atomic Kitten
- 3 Bootleg Bee Gees
- 4 New Orleans Heat
- 5 Wine Society
- 7 Judy Carmichael
- 8 Kim Wilde
- 9 Maxi Jazz and the E-Type Boys
- 10 Danny Foster and the Big Soul Corporation
- 11 John Maddocks Jazzmen
- 13 Charity Quiz & Curry Night
- 14 Intimate Sinatra Featuring Matt Ford & James Pearson Quartet, The Tippett Quartet and harpist Hugh Webb
- 15 Best of British Tribute Night with tributes to Gary Barlow, Adele and Robbie Williams
- 16 Talon – The Best of The Eagles 20th
Dave Lewin Trio – Live in the Moldy Fig
- 17 90's Rewind with DJ Paul Mico
Liam White as Michael Buble and Tony White as Neil Diamond Live in the Moldy Fig
- 18 Savannah Jazz Band
- 20 Mary Wilson of The Supremes
- 21 Derek Nash, Dave Newton, Geoff Gascoyne and Sebastian De Krom
- 22 Lucy Spraggan – Live in Concert
- 23 An Evening with Jimmy Tarbuck OBE
The Dave Lewin Trio Live in the Moldy Fig
- 24 The Kilkennys-Homeland Tour 2017
- 25 The Fabulous 40's Big Band Concert
- 27 Shirley Morgan, Tony Day and Friends Live in the Moldy Fig
- 30 The Manfreds
The Dave Lewin Trio

July

- 1 90s Party Night with S Club 3 with support from Steps tribute
- 2 The French Quarter Jazz Band
- 5 Echoes of Ellington Jazz Orchestra
- 6 Yolanda Brown-Love Politics War
- 7 80s Mania
The Dave Lewin Trio Live in the Moldy Fig
- 8 The Fawty Towers Dinner Show Live in the Moldy Fig

Wine & Bar Accounts

We hope you enjoy the evening.
Please note: All bar and wine accounts should be settled at the end of the night

Full programme and on-line bookings
www.theconcordeclub.com

C. L. Mathieson Ltd
T/A the Concorde Stoneham Lane Eastleigh

Menu

Appetizer

Roasted Red Pepper and Mixed Bean Soup GF
crème fraiche

Ham Hock and Black Pudding Croquette
english asparagus, poached egg

Crayfish and Avocado Salad GF
tomato and cucumber salsa, chilli and mango dressing

Artichoke, Boiled Egg and Fine Bean Salad V GF
grain mustard vinaigrette

Main course

Gressingham Duck Breast GF
sage and onion mash, mixed garden greens, orange and madeira jus

Roast Pork Loin with Belly of Pork GF
celeriac puree, parmentier potatoes, cider and grain mustard jus, apple sauce (served separately)

Baked Salmon Fillet GF
buttered jersey royals, Provençale vegetables, romesco sauce, sea samphire

Woodland Mushroom, Butternut Squash and Pea Risotto v GF
crème fraiche, sakura cress

Black Gate 28-Day Mature Sirloin Steak GF
Sauté mushrooms, grilled tomato, fried onions, hand cut chips served plain or with brandy and green peppercorn or diane sauce
Steak supplement £8.95

Dessert

Chocolate and Orange Panna Cotta GF
vanilla biscuits

Mixed Berry Eton Mess

Margarita Sorbet GF
lemon and orange sorbet with tequila and orange biscuits

Trio of Cheese GF
With celery, grapes, house chutney, biscuit selection
(Gluten free crackers available)

Fresh Filter Coffee chocolate mint

Member £52 non member £58

Inclusive of admission charge

GF = Gluten Free

Gratuities at your discretion. All gratuities received are passed directly to the staff