CONCORDE

DINE · DANCE · DREAM

16th – 20th October 2024

WHILE YOU WAIT

Bread Basket 3.75

Marinated Olives V GF 4.20 sweet chilli, barbecue sauce, stem ginger Dipping Breads & Oils V 4.50 ciabatta, sourdough baguette, olive oil, balsamic vinegar

APPETISER

NOSN

Broccoli & Blue Cheese Soup V

herb croutons

Chicken Ceasar Salad GF without croutons

Thai Spiced Fish Cake GF cod, prawns, chilli, lime, coriander, chilli dipping sauce

Farmhouse Pate GF apple cider chutney, toasted ciabatta GF bread available

Moroccan Spiced Cauliflower Fritters V VE GF carrot & cucumber salad, mint raita

MAIN COURSE

Steak & Ale Pie rosemary mash, beer & onion gravy, braised savoy cabbage & peas

Baked Cod Fillet GF parsley & lemon crust, ratatouille, garlic & herb parmentier potatoes

Supreme of Chicken GF herb roasted new potatoes, carrot & swede puree, leek & pink peppercorn cream sauce

Brie & Red Onion Tart V GF

roasted cauliflower, garlic herb parmentier potatoes, tomato salsa

Spicy Keralan Vegetable Curry V VE GF curry spiced infused basmati rice timbale, tomato & onion salad

DESSERT

Tart au Citron V raspberry coulis, dried raspberries

Sticky Toffee Pudding V GF toffee sauce, clotted cream

Chocolate & Honeycomb Cheesecake V chocolate sauce

Apple & Blackberry Crumble V GF vanilla custard can be adapted to VE

Trio of Cheese (£3.50 supplement) grapes, biscuit selection, house chutney GF biscuits available

COFFEE

Fresh Filter & chocolate mint 2.50

CL Mathieson Ltd T/A The Concorde, Stoneham Lane Eastleigh SO50 9HQ www.theconcordeclub.com