# CONCORDE

DINE · DANCE · DREAM

# 23<sup>rd</sup> – 27<sup>th</sup> 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

#### Roasted Red Pepper & Bean Soup V VE GF

#### 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

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