CONCORDE

DINE · DANCE · DREAM

9th – 13th 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 15

French Onion Soup GF

comte crouton

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