

THE CONCORDE

DINE • DANCE • DREAM

April Menu

WHILE YOU WAIT

Bread Basket 3.95

Marinated Olives V GF 4.50

sweet chilli, barbecue sauce, stem ginger

Dipping Breads & Oils V 4.95

ciabatta, sourdough baguette, olive oil, balsamic vinegar

APPETISER

Sweetcorn Chowder

focaccia croutons GF without croutons

Smoked Mackerel Mousse GF

orange, red onion rocket salad

Roast Beetroot & Feta Salad V GF

toasted walnuts, balsamic glaze

Vegan option available

Parma Ham, Mozzarella Pearls

basil oil

MAIN COURSE

Oven Roasted Chicken Supreme GF

buttered leeks & savoy cabbage, gratin potato, mustard cream sauce

Minted Lamb Chops GF

sugar snap peas, green beans, herb roasted new potatoes, red wine sauce

Baked Salmon Fillet GF

tenderstem broccoli, herb roasted new potatoes, chimichurri dressing

Beetroot & Butternut Squash Wellington V VE

sugar snap peas, green beans, herb roasted new potatoes, beetroot glaze

Potato Gnocchi V VE

arrabbiata sauce, rocket

DESSERT

Vanilla Panna Cotta GF

pecan praline dark chocolate sauce

Caramel Brownie V GF

toffee sauce, clotted cream

Crème Brulee Cheesecake GF

berry compote, raspberry coulis

Prosecco Sorbet V VE GF

boozy berry compote

Cheese Plate (£3.75 supplement)

grapes, biscuit selection, house chutney

GF biscuits available

COFFEE

Fresh Filter Coffee & chocolate mint 2.95