

# THE CONCORDE

DINE • DANCE • DREAM

## April Menu 10<sup>th</sup> – 14<sup>th</sup>

### WHILE YOU WAIT

**Bread Basket** 3.50

**Marinated Olives** V GF 3.95  
sweet chilli, barbecue sauce, stem ginger

**Dipping Breads & Oils** V 4.25  
ciabatta, sourdough baguette, olive oil,  
balsamic vinegar

### APPETISER

**Tomato & Basil Soup** V VE GF  
ginger crème fraiche

**Smoked Mackerel Mousse** GF  
red onion, orange & watercress salad

**Buffalo Mozzarella, heirloom Tomato,  
toasted Pinenuts, Sakura Cress** VE GF  
basil, mint olive oil **VE Cheese available**

**Satay Chicken Skewers** GF  
pickled vegetables, soy ginger dip **nut free**

**Mixed Charcuterie Plate**  
selection of dorset charcuterie meats, chorizo, venison, salami, artichokes,  
baby capers, crusty bread

### MAIN COURSE

**Lemon, Thyme, Garlic Chicken** GF  
moroccan spiced roasted vegetables,  
herb roasted new potatoes, mint yoghurt

**Sea Bass Fillet** GF  
peas, leeks, asparagus, minted new potatoes, hollandaise sauce

**Trio of Pork & Leek Sausages**  
spring onion mash, mixed greens,  
french onion & ale gravy

**Potato Gnocchi** V VE  
arrabbiata sauce, rocket

**Cajun Spiced Sweet Potato, Vegan Cheese Roulade** V VE GF  
tomato salsa, peas, leeks, asparagus

### DESSERT

**Rhubarb Panna Cotta** GF  
mango coulis

**Vegan Cheesecake** V VE GF  
chocolate sauce, chocolate blossoms

**Apple, Blueberry Crumble** V GF  
vanilla custard

**Lemon Tart** V  
clotted cream, pistachio coulis

**Trio of Cheese** (£3 supplement)  
grapes, biscuit selection, house chutney  
**GF biscuits available**