

# THE CONCORDE

DINE • DANCE • DREAM



## Beaujolais Day 20 November 2025

Celebrate Beaujolais Nouveau  
with a French-inspired feast

Rustic, indulgent and best enjoyed  
with a glass (or two) of the new vintage!

**12pm**

**Lunch**

**2pm**

**Entertainment**

French Vocalist

**Murielle**

Comedian

**Tank Sherman**

**Bon Appétit!**

### Starters

#### **French Onion Soup**

Slow-cooked onions in a rich beef broth,  
topped with Gruyère cheese & toasted sourdough

#### **Duck Liver & Orange Pate**

Smooth & velvety, served with red onion chutney & toasted brioche

#### **Warm Goat's Cheese Salad (V)**

Baked goat's cheese with roasted beetroot, walnuts & honey dressing

#### **Moules Marinières**

Fresh mussels steamed in white wine, garlic, cream & parsley,  
served with crusty bread

### Mains

#### **Beef Bourguignon**

Tender chunks of beef slow-cooked in Beaujolais wine  
with smoked bacon, shallots & mushrooms,  
served with creamy mash & green beans

#### **Coq au Vin**

Classic French-style chicken braised in red wine with pancetta,  
baby onions & mushrooms, buttery greens & potato gratin

#### **Pan-Roasted Seabass**

On crushed new potatoes with beurre rouge, wilted kale & fine beans

#### **Brie & Red Onion Tart (V)**

Caramelised red onions & melted brie, served with rocket & walnut salad

### Desserts

#### **Classic Crème Brûlée**

Caramelised sugar crust with silky vanilla custard & shortbread biscuit

#### **Chantilly Cream filled Profiteroles**

Rich dark chocolate sauce, Cognac-soaked cherries

#### **Lemon Tart**

Berry compote, raspberry & mango coulis, almond crumble

#### **French Cheeseboard**

Brie, Roquefort & Comté with chutney, grapes & crackers