THE CONCORDE

DINE • DANCE • DREAM

# Beaujolais Day
# 19 November 2026

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**
## *Alvin*
*as*
## *ELVIS*

**Bon Appétit!**

## Starter

**Provencal Fish Soup**
aioli, rouille, grated comte. garlic sippet
GF without garlic sippet

**Moules a la Crème GF**
mussels cooked in white wine garlic cream

**Beetroot & Goat's Cheese Salad GF**
candied walnuts, chicory, honey vinaigrette

**Smoked Duck Breast, Orange & Rocket Salad GF**
toasted sesame seeds

## Main Course

**Beef Bourguignon GF**
Tender chunks of beef slow-cooked in beaujolais wine
with smoked bacon, shallots & mushrooms,
served with creamy mash & green beans

**Oven Baked Hake GF**
garlic crushed potatoes, green beans, tomato & olive provencale

**Confit Duck Leg & 5-bean Cassoulet GF**
garlic crushed potatoes

**Wild Mushroom Risotto V VE GF**
drizzled with truffle oil, rocket

## Dessert

**Kirsch Chocolate Pot GF**
boozy brandy cherries

**Vanilla Crème Brulee**
GF shortbread

**Profiteroles**
chocolate & caramel sauce

**Trio of Cheese or French Cheeseboard**
Brie, Roquefort & Comté with chutney, grapes & crackers
GF crackers available