

THE CONCORDE

DINE • DANCE • DREAM

CHRISTMAS MENU 2024

appetiser

Roasted Winter Vegetable Soup V VE GF

Brussels Pate

red onion relish, toasted ciabatta **GF bread available**

Shrimp Cocktail GF

little gem lettuce, marie rose sauce, smoked paprika, tomato concasse,
lemon wedge

Potato Salad Russe V VE GF

carrot ribbons, beetroot, baby leaf, beetroot glaze

main course

Traditional Roast Turkey GF

sage, onion & apricot stuffing, pigs in blankets,
roast potatoes, brussels sprouts, thyme carrots, roast parsnips, roasting jus

Pork Escalope in Panko Crumb

braised red cabbage with apple, veal jus, parmentier potatoes

Slow Braised Featherblade Steak GF

roasted roots, herb mash, forestiere sauce

Baked Salmon Fillet with a Parsley Lemon Crust GF

pea puree, herb roasted new potatoes, pink peppercorn, dill & cream sauce

Roasted Vegetable & Cranberry Roast V VE GF

carrot & swede puree, new potatoes, herb gravy

dessert

Traditional Christmas Pudding V

chef's boozy brandy sauce

Baked Vanilla Cheesecake V GF

mulled berry compote

Vegan Cheesecake VE GF

mulled berry compote

Coconut Panna Cotta V GF

mango, lime coulis

Trio of Cheese

served with grapes, Christmas chutney & biscuit selection

GF biscuits available

Fresh Filter Coffee available on request