

# THE CONCORDE

DINE • DANCE • DREAM

## CHRISTMAS MENU 2024

### appetiser

#### **Roasted Winter Vegetable Soup V VE GF**

ginger crème fraiche, olive oil

#### **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**