

THE CONCORDE

DINE • DANCE • DREAM

February Menu

WHILE YOU WAIT

Bread Basket 3.95

Marinated Olives V GF 4.50
sweet chilli, barbecue sauce, stem ginger

Dipping Breads & Oils V 4.95
ciabatta, sourdough baguette, olive oil, balsamic vinegar

APPETISER

Curry Spiced Sweet Potato, Butternut Squash & Coconut Milk Soup
poppadom shards **GF without poppadom's**

Creamy Ham & Cheddar Potato Pot
sourdough bread **GF bread available**

Duck & Orange Pate
apple & cider chutney, toasted brioche **GF bread available**

Crayfish & Smoked Salmon
marie rose sauce, gem lettuce

Heritage Tomato & Vegan Feta Salad V VE GF
basil oil

MAIN COURSE

Slow Braised Featherblade Steak GF
parsley mash, roasted roots, red wine jus

Oven Roasted Chicken Supreme GF
braised savoy cabbage, gratin potato, pink peppercorn cream sauce

Roasted Cod Loin GF
tenderstem broccoli, roasted new potatoes, hollandaise sauce

Roasted Beetroot Celeriac Gnocchi V VE
topped with rocket, drizzled with basil oil

Brie & Red Onion Tart V
tenderstem broccoli, roasted new potatoes, apple & cider gravy

DESSERT

Sticky Toffee Pudding GF
toffee sauce, clotted cream

Dark Chocolate & Rum Chocolate Pot GF
GF shortbread biscuit

Passionfruit & Mango Panna Cotta GF
mango coulis & Raspberries

Vegan Cheesecake V VE GF
strawberries, dark chocolate

Cheese Plate (£3.75 supplement)
grapes, biscuit selection, house chutney
GF biscuits available