CHRISTMAS AT THE

WHILE YOU WAIT

Marinated Olives 3.95

sweet chilli sauce, stem ginger & BBQ sauce

Dipping Breads 3.95

ciabatta & sourdough, olive oil & balsamic vinegar

STARTER

Soup of the Day 6.00

served with crusty bread

Duck & Orange Pate 7.95

date & apple chutney, toasted brioche
GF bread available

Smoked Salmon & Crayfish Tails GF 7.95

little gem lettuce, marie rose sauce, bloody mary salsa

Pear, Stilton & Walnut Salad GF V 7.50

dried cranberries, honey & orange dressing

Melon, Port & Parma Ham GF 7.95

melon balls steeped in port, rolls of parma ham, winter leaves

Avocado & Baby Plum Tomato Salad V VE GF 7.95

spicy vegetable quinoa, maple & cumin dressing, beetroot glaze

Caesar Salad 7.95

grilled chicken, bacon, gem lettuce, herb crouton, caesar dressing, parmesan shavings

GF without croutons & dressing

MAIN COURSE

SEE BLACKBOARD FOR

Chefs Curry ~ Catch of the Day & other Daily Specials

Traditional Roast Turkey 18.95

sage, onion & apricot stuffing, pigs in blankets, rosemary roast potatoes, roast parsnips, seasonal vegetables, roasting jus **GF without stuffing**

Christmas in a Pie 17.95

turkey, ham hock, cranberry, sage & onion stuffing in shortcrust pastry with port & thyme gravy, roast potatoes & seasonal vegetables

Squash, Spinach & Feta Pie V VE 15.95

new potatoes, seasonal vegetables, port & thyme gravy

Pork Escalope in Panko Crumb 16.95

braised savoy cabbage, mushroom & madeira jus, sage & onion mash

Slow Braised Featherblade Steak GF 18.95

roasted roots, truffle oil mash, forestiere sauce

8oz Steak Burger 14.95

onion rings, brioche bun, tomato, gem lettuce, sliced gherkins, burger relish, french fries add cheddar, bacon or blue cheese 1.25

Beyond Meat Burger VE V GF 13.95

vegan cheese, relish, little gem lettuce, tomato, onion, gherkins, french fries, vegan brioche bun



Cod Fillet GF 18.95

with a lemon & dill crust, pea puree, herb roasted new potatoes, thermidor veloute

Duck Breast GF 20.95

potato gratin, carrot & swede mash, crème de cassis jus

Trio of Sausages 15.95

please ask for today's selection

Fish & Chips 16.95

beer battered cod, mushy peas, hand cut chips, tartare sauce, samphire & lemon

8oz Rib Eye Steak 27.95

(HOTEL DDBB SUPPLEMENT £8.95)

garlic butter mushrooms, roasted tomato, onion rings & hand cut chips

add peppercorn sauce or bearnaise sauce 2.50

Roasted Vegetable & Cranberry Roast V VE GF 14.95

carrot & swede puree, herb roasted new potatoes, port & cranberry jus

Cajun Spiced Sweet Potato Roulade V VE GF 14.95

herb roasted new potatoes, romesco sauce, seasonal vegetables

SIDES

Garlic ciabatta 3.50
Garlic ciabatta with cheese 3.95
French fries 3.50
Hand cut chips 3.95
Side salad 4.25
Seasonal vegetables 4.25



DESSERT

All at 6.95

Traditional Christmas Pudding \lor

chef's boozy brandy sauce

Chocolate, Caramel & Honeycomb Cheesecake \lor

caramel sauce, chocolate blossoms

Vegan Cheesecake V VE GF

vegan chocolate sauce

Belgian Waffle V

chocolate sauce, vanilla ice cream

Lemon Sorbet V VE GF

mango coulis

Vanilla Crème Brulee V

amaretti biscuits GF without biscuits

Cheese Plate 11.00

Extra Mature Cheddar ~ Shropshire Blue ~ Brie

with celery, grapes, house chutney & biscuit selection

GF biscuits available

ICE CREAM & SORBET

1 Scoop 2.50 **2** Scoops 4.50 **3** Scoops 6.00

Madagascan Vanilla Belgian Chocolate Strawberry

Salted Caramel

Vegan Vanilla

Rum & Raisin

Oreo Cookies & Cream

Blackcurrant Sorbet



BRUNCH 11am-3pm

Why not add a Mimosa £6 or Bloody Mary £4.95 to your brunch!

Smoked Streaky Bacon & Pork Sausage 12.95 with hash brown, fried egg & bloody mary ketchup

Toasted Bagel with Smoked Salmon 11.00 topped with two poached eggs, hollandaise sauce

Toasted Bagel with Baked Ham 10.50

topped with two poached eggs & hollandaise sauce

Toasted Muffin with Spinach V 10.00

topped with two poached eggs, hollandaise sauce

Pan Burst Tomatoes & Smashed Avocado V VE GF

on a toasted vegan bun 9.95

Fish Finger Sandwich 8.95

gem lettuce, tartare sauce white or brown bloomer, salad garnish

Roast Turkey, Bacon, Stuffing & Cranberry Mayonnaise Sandwich 8.95

white or brown bloomer, crisps & salad garnish

Chickpea, Humous, Falafels & Avocado Sandwich V VE 6.95





"(Fig"

YOUNG DINER'S MENU (under 12's) 2-courses 9.95 3- courses 14.95

APPETISER

Cheesy Garlic Bread

Winter Vegetable Soup V VE GF

MAIN COURSE

Traditional Roast Turkey

sage, onion & apricot stuffing, pigs in blankets rosemary roast potatoes, roast parsnips, roasting jus

GF without stuffing

Chicken Nuggets

with peas or beans served with french fries

Cheese & Tomato Pizza \lor

served with french fries

Roasted Vegetable & Cranberry Roast

Carrot & swede puree, new potatoes, herb gravy **V VE GF**

DESSERT

Belgium Waffle

served with vanilla ice cream

Ice Cream Sundae

with mini marshmallows, chocolate sauce cream & sprinkles

SUNDAY LUNCH

from 12pm

AFTERNOON TEA

served daily from 2pm to 5pm

COMPLIMENTARY WI-FI

Name : Concorde Guest Code : jazz1234

WE ARE A DOG-FRIENDLY VENUE!

For full Entertainment Programme www.theconcordeclub.com



COFFEE

add syrup 1.00 vanilla, hazelnut, caramel pumpkin spice or gingerbread

Americano 3.00

Cappuccino 3.50

Latte 3.50

Iced Latte 3.50

Flat White 3.50

Espresso 2.50

Double Espresso 4.95

Mocha 3.50

Hot Chocolate 4.25

topped with whipped cream & mini marshmallows

Hot Ruby Chocolate 4.50

topped with whipped cream & mini marshmallows

All made with semi-skimmed milk Alternatives available

ALLERGENS

Please advise your server of any allergies or intolerance before you order. Allergen information is contained in our Allergen Menu, available on request however, whilst every care is taken we cannot guarantee the total absence of allergens in our dishes

V = Vegetarian VE = Vegan GF = Gluten Free Gluten free bread, biscuits & crackers available on request

Gratuities at your discretion. All gratuities received are passed directly to the staff
Moldy Fig at The Concorde CL Mathieson Ltd t/a The Concorde t: 023 8061 3989 www.theconcordeclub.com

