CONCORDE

DINE · DANCE · DREAM

February Menu 2024 1st – 4th

WHILE YOU WAIT

Bread Basket 3.50

Marinated Olives V GF 3.95

sweet chilli, barbecue sauce, stem ginger

Dipping Breads & Oils \lor 4.25

ciabatta, sourdough baguette, olive oil, balsamic vinegar

APPETISER

Cream of Mushroom Soup V

herb croutons GF without croutons

Tandoori Chicken Bon Bon in Panko Crumb

tomato, onion, coriander, mint yoghurt, crispy onions

Farmhouse Pate

apple chutney, toasted ciabatta

Greek Salad V GF

feta cheese, black olives, cucumber, tomato, red onion, fresh mint, oregano oil **vegan cheese available**

MAIN COURSE

Steak & Stilton Pie

maple & thyme carrots, chunky chips, red wine sauce

Chargrilled Chicken Supreme

roasted cauliflower, honey & mustard sauce, sage & onion mash

Chefs Classic Fish Pie

smoked salmon, haddock, cod, prawns & peas, bechamel sauce, parsley mash, potato, cheese panko crust

Brie & Red Onion Tart V GF

roasted new potatoes, green beans, red wine sauce

Potato Gnocchi V VE

arrabiata Sauce, rocket leaves

DESSERT

Chocolate Brownie V GF

clotted cream, chocolate sauce

Chocolate & Orange Bread & Butter Pudding

baileys custard

Vegan Cheesecake V VE GF

chocolate sauce & chocolate blossoms

Trio of Cheese (£3 supplement) grapes, biscuit selection, house chutney GF biscuits available

COFFEE

Fresh Filter & chocolate mint 2.00