

THE CONCORDE

DINE • DANCE • DREAM

February Menu 2024

21st Feb – 1st Mar

WHILE YOU WAIT

Bread Basket 3.50

Marinated Olives V GF 3.95
sweet chilli, barbecue sauce, stem ginger

Dipping Breads & Oils V 4.25
ciabatta, sourdough baguette, olive oil,
balsamic vinegar

APPETISER

Carrot & Coriander Soup

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