

# THE CONCORDE

DINE • DANCE • DREAM

## February Menu 2024

14<sup>th</sup> – 18<sup>th</sup>

### 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

#### Sweetcorn Chowder

**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