

THE CONCORDE

DINE • DANCE • DREAM

February Menu 2024

7th – 11th

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

Mulligatawny Soup GF

rice, apple, mango chutney

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