THE
CONCORDE

DINE • DANCE • DREAM

June Menu

WHILE YOU WAIT

Bread Basket 3.95

Marinated Olives V GF 4.95
sweet chilli, barbecue sauce, stem ginger

Dipping Breads & Oils V 4.95
ciabatta, sourdough baguette, olive oil, balsamic vinegar

APPETISER

Pea & Mint Soup V GF
chive oil

Cajun Chicken Salad
gem lettuce, roasted peppers, roquito peppers, sweet chilli mayonnaise

Peppered Smoked Mackerel
beetroot & red onion salad

Tomato & Vegan Mozzarella Salad V VE GF

MAIN COURSE

Lemon & Thyme Chicken GF
herb roasted new potatoes, tenderstem broccoli, creamy leek sauce

Slow braised Featherblade GF
parmentier potatoes, tenderstem broccoli, red wine sauce

Sea Bream Fillet GF
roasted new potatoes, green beans, lemon, basil & caper dressing

Roasted Vegetable Tart VE
new potatoes, arrabiata sauce

Rigatoni Pasta V VE
wild mushroom & garlic cream

DESSERT

Elderflower & Lemon Posset
meringue crumb, berries

Apple & Rhubarb Crumble GF
vanilla custard

Vanilla Crème Brulee GF
shortbread biscuit

Cheese Plate (£3.75 supplement)
grapes, biscuit selection, house chutney
GF biscuits available

COFFEE

Fresh Filter Coffee & chocolate mint 2.95

Gratuities at your discretion. All gratuities received are passed directly to the staff

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www.theconcordeclub.com