

# THE CONCORDE

DINE • DANCE • DREAM

## July Menu 2023 5<sup>th</sup> – 9<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 3.95  
ciabatta, sourdough baguette, olive oil,  
balsamic vinegar

**Courgette & Leek Soup**  
goats cheese crouton V GF without crouton

**Baked Ham Hock, Potato & Cheese Pot** GF  
served with crusty bread

**Prawn & Avocado Cocktail** GF  
little gem, marie rose, lime dressing, tomato concasse

**Wedge Salad** V GF  
iceberg lettuce, blue cheese dressing, crispy onions, baby plum tomatoes, walnuts

**Salad Russe** V VE GF  
sliced avocado, celeriac remulade

### MAIN COURSE

**Oven roasted Smoked Paprika Chicken Thighs** GF  
petit pois, baby onions & pancetta, parisienne potatoes, roasting jus

**Char grilled Pork Rib Eye** GF  
honey, soy & garlic glaze, miso stir-fry vegetables, fragrant rice

**Hake Fillet** GF  
chorizo cassoulet, fine green beans, garlic rouille

**Spinach, Broad Bean & Pea Risotto** V GF  
beetroot glaze, parmesan shavings, sakura cress

**Roasted Vegetable, Sage, Onion &  
Cranberry Roast** V VE  
petit pois, parisienne potatoes, herb jus

### DESSERT

**Coconut Rice Milk Pudding** V VE GF  
pineapple & mango coulis

**Raspberry Panna Cotta** GF  
ruby chocolate drizzle, freeze dried raspberries

**Blackcurrant Sorbet** V  
shortbread biscuit

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

### COFFEE

Fresh Filter 2.00