CONCORDE

DINE · DANCE · DREAM

June 4th – 9th

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

Minestrone & Grated Parmesan Soup GF

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Goats Cheese & Baby Spinach Beetroot Salad V VE GF toasted pinenuts VE cheese available

> Farmhouse Pate date & apple chutney, toasted ciabatta GF bread available

Prawn, Avocado & Chili Sourdough Bruschetta rocket salad

Sweet Potato & Chickpea Falafel V VE GF roasted vegetable quinoa, balsamic glaze

MAIN COURSE

Slow Braised Feather blade of Beef GF

creamy parsley mash, roasted chantenay carrots, red wine sauce

Pan-Seared Chicken Supreme GF

parmentier potatoes, spinach hash, pink peppercorn cream, rosemary glaze

Oven Baked Cod GF

crushed roasted new potatoes, ratatouille, caper & black olive butter

Vegetable, Beetroot & Butternut Squash Wellington V VE

crushed roasted new potatoes, green beans, beetroot glaze

Red Pepper & Mushroom Stroganoff V GF

white & wild rice, sour cream cornichons

VE option available

DESSERT

Spiced Poached Pears V GF

blackberries, red wine, mascarpone

Apple Tart Tatin V clotted cream

cioned cream

White Chocolate Blondie V GF

raspberries & biscoff ice cream

Vegan Cheesecake V VE GF

blackberries, mango coulis

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

COFFEE

Fresh Filter & chocolate mint 2.00

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