

THE CONCORDE

DINE • DANCE • DREAM

June Menu 2023 21st – 25th

WHILE YOU WAIT

Bread Basket 3.00

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

APETISER

Butternut Squash, Vegetable & Miso Broth V VE GF

Smoked Mackerel Mousse GF
pickled red onion, watercress & orange salad, horseradish dressing

Caesar Salad
grilled chicken, bacon, romaine lettuce, caesar dressing, herb croutons, parmesan shavings
GF without croutons/caesar dressing

Greek Salad V GF
feta cheese, black olives, cucumber, tomato, red onion, fresh mint, oregano, olive oil
VE feta available

MAIN COURSE

Slow cooked Belly of Pork GF
sage & onion mash, savoy cabbage & pancetta, cider & grain mustard sauce

Baked Plaice Fillet GF
minted jersey royals, tender stem broccoli, thermidor sauce

Char grilled Lemon, Thyme & Garlic Chicken GF
moroccan spiced vegetables, herb roasted new potatoes, mint yoghurt

Beetroot & Butternut Squash Wellington V VE
moroccan spiced vegetables, herb roasted new potatoes

Roasted Stuffed Peppers V VE GF
chick pea & vegetable quinoa, romesco sauce

DESSERT

Chocolate Brownie V GF
toffee sauce, clotted cream, dried raspberries

Margarita style Sorbet V GF
lime sorbet, fresh watermelon, fresh basil, tequilla

Strawberry & White Chocolate Cheesecake V
pistachio coulis

Vegan Cheesecake chocolate sauce

Trio of Cheese
celery, grapes, biscuit selection, house chutney
GF biscuits available

COFFEE

Fresh Filter 1.00

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