

THE CONCORDE

DINE • DANCE • DREAM

10th March 2024

MOTHERS DAY SUNDAY LUNCH

MAR

- 12 Gail Porter – Hung, Drawn & Portered
- 13 Georgina Jackson's Sass & Brass with her Mighty Mini Big Band
- 14 Jolene by Sarah Jayne
- 15 Cash Returns – Johnny Cash & June Carter
- 16 Barbie Dance Party
- Essentially Cher
- 17 John Maddocks Jazzmen
- Navi as Michael Jackson
- 19 Codebreakers
- 20 The Temperance Seven
- 21 An Evening with Jeff Stelling
- 22 The Story of Guitar Heroes
- 23 This is Merseybeat featuring Cavern Club resident band
- Not the Rolling Stones
- 24 Irish – Party Celtica
- The Dublin Legends
- 26 Quiz & Curry Night in aid of Marie Curie
- 27 Gaz Hughes Trio
- 28 Maundy Thursday with The Soul Strutters & DJ Paul Mico
- 29 Total Pop Party
- The Showman
- Jay Mercury – Tribute to Queen
- Lauren Porter as Dusty
- 30 Atomic Blondie & High Frequency
- Showaddywaddy
- 31 Roy G Hemmings & The Prim-ettes
- Dirty Dancing Live and Rock & Romance
- Jongleurs On the Road
- Princes of Motown

Wine & Bar Accounts

We hope you enjoy the evening. Please note - All bar and wine accounts should be settled at the end of the night

VEGETARIAN V / VEGAN VE / GLUTEN FREE GF

Meals that are marked **V VE GF** can be adapted. Please specify at the time of ordering *Gluten free bread and crackers available on request

ALLERGENS

Please advise your server of any allergies or intolerances before you order. Allergen information is contained in our Allergen Menu, available on request, however whilst every care is taken, we cannot guarantee the total absence of allergens in our dishes

C L Mathieson Ltd T/A The Concorde
Stoneham Lane Eastleigh 023 8061 3989

www.theconcordeclub.com

Menu

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

Tomato & Basil Soup V GF

ginger crème fraîche **Vegan option available**

Prawn Cocktail

little gem, marie rose sauce, bread & butter fingers

Caesar Salad

Grilled chicken, bacon, gem lettuce, herb crouton.
Caesar dressing, parmesan shavings

Pan Fried Woodland Mushrooms V

sherry cream on toasted brioche **Vegan option available**

MAIN COURSE

Roast Beef

yorkshire pudding, carrot puree, roast parsnips, roast potatoes, rosemary roasting jus

GF without yorkshire pudding

Roast Chicken

apricot & onion stuffing, roast parsnips, roast potatoes, carrot puree, roasting jus **GF without stuffing**

Roasted Vegetable & Cranberry Roast V VE GF

roast parsnips, roast potatoes, carrot puree, roasting jus

Salmon Fillet GF

lemon, dill crust, gratin potatoes, pea puree, thermidor velouté

DESSERT

Sticky Toffee & Ginger Pudding V GF

toffee sauce, clotted cream

Crème Brulee

shortbread biscuit **GF without biscuit**

Coconut Milk Rice Pudding V VE GF

diced pineapple, mango coulis

Trio of Cheese (£3 supplement)

grapes, biscuit selection, house chutney

GF biscuits available

COFFEE

Fresh Filter & chocolate mint £2.00

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