

# THE CONCORDE

DINE • DANCE • DREAM

## March Menu 11th – 17th

### 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

**Potato & Watercress Soup** GF without crouton  
blue cheese crouton

**Smoked Salmon & Mackerel Fishcake** GF  
asian slaw, teriyaki sauce, toasted sesame seeds, prawn crackers

**Pan Fried Woodland Mushrooms** V  
sherry cream, crispy onions, toasted brioche

**GF bread available, GF without onions**

**Caesar Salad**  
grilled chicken, bacon, gem lettuce, herb crouton, caesar dressing, parmesan shavings  
**GF without dressing & crouton**

**Moroccan Spiced Cauliflower Fritters** V VE GF  
carrot & fennel salad, mint cucumber raita

### MAIN COURSE

**Venison Mince Cottage Pie** GF  
herb crust mash, braised red cabbage & apple,  
crushed juniper berries & port wine reduction

**Baked Salmon Fillet** GF  
lemon dill crust, pea puree, gratin potatoes,  
thermidor velouté

**Chicken Supreme** GF  
Garlic & herb parmentier potatoes, forestiere sauce,  
swede & carrot mash

**Plum Tomato, Mozzarella & Red Onion Tart** Tartin V  
garlic & herb parmentier potatoes, balsamic glaze, rocket

**Butternut Squash & Pea Risotto** V GF  
parmesan shavings, balsamic glaze, sakura cress  
**Vegan option available**

### DESSERT

**Crème Brulee** V  
shortbread biscuit **GF without biscuit**

**Sticky Toffee Ginger Pudding** V GF  
toffee sauce, clotted cream

**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