

THE CONCORDE

DINE • DANCE • DREAM

March Menu 6th – 10th

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 VE GF
ginger crème fraîche

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