THE
CONCORDE

DINE • DANCE • DREAM

November Menu

WHILE YOU WAIT

Bread Basket 3.95

Marinated Olives V GF 4.95
sweet chilli, barbecue sauce, stem ginger

Dipping Breads & Oils V 4.95
ciabatta, sourdough baguette, olive oil, balsamic vinegar

APPETISER

Sweet Potato & Butternut Squash Soup V VE GF
chilli oil

Smoked Duck Breast, Orange & Rocket Salad GF
toasted sesame seeds

Tuna Nicoise Salad GF
green beans, egg, potatoes, olives, french dressing

Heritage Tomato Salad V VE GF
rocket, capers, dressed with basil oil

Creamy Mushrooms V
toasted brioche

MAIN COURSE

Beef Bourguignon GF
creamy mash, green beans

Oven Baked Chicken Supreme GF
savoy cabbage, gratin potatoes, leek cream sauce

Oven Baked Sea Bas GF
garlic crushed potatoes, green beans, citrus hollandaise

Beetroot Wellington V VE
garlic crushed potatoes, green beans, beetroot glaze

Wild Mushroom Risotto V VE GF
truffle oil

DESSERT

Vanilla Crème Brulee GF
GF shortbread

Treacle Tart
clotted cream, mango coulis

Vegan Cheesecake V VE GF
dark chocolate sauce

Cheese Plate (£3.75 supplement)
grapes, biscuit selection, house chutney
GF biscuits available

COFFEE

Fresh Filter Coffee & chocolate mint 2.95