

THE CONCORDE

DINE • DANCE • DREAM

November Menu 2023 20th – 26th

WHILE YOU WAIT

Bread Basket 3.50

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

APPETISER

Winter Vegetable & Potato Soup V VE GF

Pork Belly & Black Pudding Croquette
piccalilli

Farmhouse Pate
toasted ciabatta, red onion relish (GF bread available)

Smoked Haddock & Spring Onion Fishcake
sweet chili mayonnaise

Greek Salad GF V
feta cheese, black olives, cucumber, tomato, red onion, fresh mint, oregano oil (vegan alternative available)

MAIN COURSE

Steak & Stilton Pie
chunky chips, honey & thyme carrots, red wine gravy

Baked Salmon GF
ratatouille, garlic & herb parmentier potatoes

Chargrilled Chicken Thighs GF
sweet potato chorizo, five bean cassoulet, green beans

Brie & Red Onion Tart GF V
garlic & herb parmentier potatoes, green beans, leek cream sauce

Red Thai Vegetable Curry GF V VE
fragrant rice

DESSERT

Chocolate & Orange Bread & Butter Pudding
bailey's custard

Winter Berry Eton Mess GF

Chocolate Caramel Brownie GF
chocolate sauce, vanilla ice cream

Coconut Rice Pudding V VE GF
Topped with pineapple, mango & passionfruit

Trio of Cheese (£3 supplement)
grapes, biscuit selection, house chutney GF biscuits available