

# THE CONCORDE

DINE • DANCE • DREAM

## October Menu 2023

2<sup>nd</sup> – 8<sup>th</sup>

### 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

**Pea & Mint Soup** V VE GF  
mint oil, served with bread

**Tandoori Chicken Bon Bon**  
mint yoghurt, crispy onions

**Potted Cajun Prawns**  
brown bread & butter

**Tomato, Chili & Lime Smashed Avocado** V VE  
toasted sourdough

**Stuffed Portobello Mushroom** V VE GF  
"vegan cream cheese" beetroot glaze

### MAIN COURSE

**Duo of Beef**  
steak & ale pie, beef & guinness sausage, parsley mash,  
cabbage & bacon, guinness gravy

**Chicken Supreme** GF  
roasted new potatoes, carrot & swede puree, roasted new potatoes,  
leek & peppercorn cream

**Chefs Classic Fish Pie**  
salmon, smoked haddock, cod, prawns & peas in bechamel sauce, carrots, green beans

**Potato Gnocchi** V  
garlic & sage butter, rocket & parmesan

**Baked Aubergine** V VE GF  
ratatouille, roasted new potatoes, green beans, basil oil

### DESSERT

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

**Baileys Chocolate Pot** GF without biscuit  
mixed berries, shortbread biscuit

**Blood Orange Sorbet** VE V  
vodka honey liqueur

**Winter Berry Vacherin** V GF  
meringue cream, vanilla ice cream, chocolate blossom

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