

THE CONCORDE

DINE • DANCE • DREAM

October Menu 2023

9th – 15th

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

French Onion Soup GF without crouton
comte cheese crouton, 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