

THE CONCORDE

DINE • DANCE • DREAM

October Menu

WHILE YOU WAIT

Bread Basket 3.95

Marinated Olives V GF 4.50
sweet chilli, barbecue sauce, stem ginger

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

APPETISER

French Onion Soup

cheddar croute

Tuna Nicoise Salad GF

gem lettuce, green beans, boiled egg, black olives, new potatoes,
french dressing

Roquito Honey Glazed Chicken Salad GF

gem lettuce, roasted peppers, sweet chilli mayonnaise

Cauliflower Fritters V VE GF

humous, pickled vegetables

Ardennes Pate

toasted brioche, onion chutney

GF Bread available

MAIN COURSE

Porchetta GF

pork belly stuffed with garlic & herbs, parsley mash, roasted root vegetables,
cider cream sauce

Oven Roasted Chicken Thighs GF

coq au vin sauce, gratin potatoes, green beans

Oven Baked Sea Bream GF

tenderstem broccoli, herb roasted new potatoes, thai coconut cream sauce

Baked Aubergine V VE GF

ratatouille, herb roasted new potatoes, roasted cauliflower, basil oil

Creamy Mushroom, Garlic & Herb fusilli Pasta V VE

rocket

DESSERT

Mixed Berry Trifle

crushed amaretti biscuits

Coconut Rice Pudding V VE GF

pineapple & mango

Marmalade & Whiskey Bread & Butter Pudding

brandy sauce

Cheese Plate (£3.75 supplement)

grapes, biscuit selection, house chutney

GF biscuits available