

THE CONCORDE

DINE • DANCE • DREAM

October Menu 2023

16th – 22nd

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

Spiced Parsnip Soup V VE GF
mango chutney, 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