

THE CONCORDE

DINE • DANCE • DREAM

September Menu 2023

18th – 24th

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

Carrot & Corriander Soup V VE GF
herb crouton, served with bread GF without crouton

Chicken Caesar Salad
grilled chicken, bacon, gem lettuce, herb crouton, caesar dressing, parmesan shavings
GF without dressing & crouton

Smoked Mackerel GF
celeriac & fennel salad

Pan Fried Mushrooms V
sherry cream, toasted brioche

Indian Selection Plate V VE GF
spinach pakoras, onion bhaji's, vegetable samosas
Minted vegan yoghurt & mano chutney

MAIN COURSE

Slow Braised Featherblade Steak GF
parsley & chive mash, roasted root vegetables, bacon, baby onions, red wine reduction

Chargrilled Pork Loin Steak GF
parmentier potatoes, tender stem broccoli, cider & coarse grain mustard sauce

Citrus Baked Cod Fillet GF
roasted new potatoes, petit pois, hollandaise sauce

Brie & Red Onion Tart V GF
roasted new potatoes, petit pois, beetroot glaze

Sweet Potato & Chickpea Lentil Tikka Masala V VE GF
fragrant rice

DESSERT

Mixed Berry & Apple Crumble V GF
vanilla custard

Blackcurrant Sorbet V
Crème de cassis, shortbread biscuit, GF biscuit available

Salted Caramel Chocolate Cheesecake V
caramel sauce

Vanilla Crème Brulee V
Amaretti biscuits GF biscuits available

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

COFFEE

Fresh Filter 2.00