

# THE CONCORDE

DINE • DANCE • DREAM

## September Menu 2023

25<sup>th</sup> – 30<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

**Celeriac & Leek Soup** V  
blue cheese crouton, served with bread, **VE 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