

# MENU

#### WHILE YOU WAIT

**Bread Basket 3.50** 

Marinated Olives v 3.95

sweet chilli, barbecue sauce, stem ginger

Dipping Breads & Oils V 4.25

ciabatta, sourdough baguette, olive oil, balsamic

# **Appetizer**

**Sweetcorn Chowder** 

herb croutons

Tandoori Chicken Bon Bon

mint yoghurt, crispy onions

Crayfish Shrimp Cocktail GF

avocado, lime & parsley

#### **Greek Salad**

feta cheese, black olives, cucumber, tomato, red onion, fresh mint, oregano oil (vegan alternative available)



#### main course

#### Steak & Stilton Pie

chunky chips, maple & thyme carrots, red wine sauce

#### Chargrilled Chicken Supreme GF

roasted cauliflower, honey & mustard sauce, sage & onion mash

### Cod & Crayfish Chilli Fishcake

pea puree, lobster velouté, prawn crackers

## **Brie & Red Onion Tart V GF**

Herb roasted new potatoes, green beans, red wine sauce

## Potato Gnocchi V VE

arrabiata sauce, rocket



#### Dessert

## Raspberry Panna Cotta

passion fruit coulis, fresh dried strawberries

## Warm Chocolate Brownie V

chocolate sauce, clotted cream, hazelnut praline

# Vegan Cheesecake V VE GF

chocolate sauce, chocolate blossoms

#### Trio of cheese

grapes & house chutney, biscuit selection



# Fresh Filter Coffee

praline chocolate heart



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Three course dinner
with
Live entertainment
NYA KING



