

THE CONCORDE

DINE • DANCE • DREAM

Sample Dinner Menu

Appetiser

Roasted Red Pepper, Chilli and Tomato Soup GF
basil crème fraiche

Cajun Chicken and Bacon Rillet GF
avocado, tomato salsa, chipotle mayonnaise

Salmon and Smoked Mackerel Fish Cakes
in panko crumb, sea samphire, tartare sauce

Sweet Potato and Chick Pea Falafels v GF
roasted roots, beetroot cous cous, maple, ginger and orange dressing

Main course

8oz Pork Rib Eye GF
braised red cabbage and bacon, spring onion mash, dijon mustard cream sauce

Pan fried Supreme of Chicken GF
garlic herb parmentier potatoes, petit pois, green peppercorn and brandy sauce

Baked Sea Bass GF
braised fennel and leeks, ratatouille provencale, saffron potatoes

Woodland Mushroom Stroganoff v GF
trio of rice timbale, sour cream cornichons

Dessert

Rhubarb, Apple and Custard Panna Cotta GF
raspberry coulis

Chocolate and Black Cherry Brownie
biscuit crumb, chocolate sauce, clotted cream

Raspberry Sorbet
chambourd liqueur, almond biscuits

Cheese Plate
English and Continental Cheese Plate, celery, grapes,
house chutney and biscuit selection

Fresh Filter Coffee
chocolate mint

Gratuities at your discretion
All gratuities received are passed directly to the staff

GF = Gluten Free Gluten free bread and crackers available on request

Please advise your server of any allergies or intolerances before you order.
Allergen information is contained in our Allergen Menu, available on request, however
whilst every care is taken we cannot guarantee the total absence of allergens in our dishes