Christmas Set Menu 2026

Available from Thursday 26 November

2 x Course £25.00

3 x Course £30.00

appetiser

Smoked Salmon
pickled cucumber, dill creme fraiche, GF oatcakes

Farmhouse Pate
toasted ciabatta, piccalilli GF bread available

Salt Roasted Beetroot Carpaccio V GF
crumbled goats cheese, orange zest, rocket

Spiced Butternut Squash & Pomegrante Salad V VE GF
baby leaves, toasted seeds, citrus dressing

main course

Traditional Roast Turkey GF
sage & onion stuffing, pigs in blankets, roast potatoes, brussels sprouts, glazed thyme carrots, roast parsnips, roasting jus

Cider Glazed Pork Loin GF
roast potatoes, brussels sprouts, glazed thyme carrots, roast parnsnips, apple cider jus

Featherblade Steak GF
parsley mash, glazed thyme carrots, red wine jus

Oven Baked Salmon GF
green beans, new potatoes, prosecco & leek valoute

Butternut, Kale & Apricot Vegan Roast V VE GF
roast potatoes, glazed thyme carrots, brussels sprouts, red wine sauce

dessert

Christmas Pudding Panna Cotta V
infused with brandy, orange zest, topped with christmas pudding crumble

Honeycomb cheesecake V
boozy berry compote

Vegan Cheesecake V VE GF
boozy berry compote

Mango & Passionfruit Sorbet V VE GF
topped with fresh passionfruit

Trio of Cheese V
grapes, house chutney, biscuit selection GF biscuits available

Fresh Filter Coffee available on request

C L Mathieson Ltd t/a The Concorde
www.theconcordeclub.com