

BREEZE HOUSE DINNER

£570 for 2 to 8 guests.

Choose one dish from each course to create a set menu for your guests.

starter

spiced carrot soup **ve***, **v**, **gf***

halloumi & carrot bhaji

yorkshire blue & pear tart **v**, **gf***

endive, walnuts

prawn & crayfish cocktail **gf***

avocado mousse, sourdough crisp

ham hock terrine **gf***

wensleydale, balsamic onions, watercress

main

roast chicken breast **gf**

crispy potato terrine, chicken fat carrot, kale

baked seabass **gf**

crab crust, potatoes, mussels, savoy

lamb rump **gf**

braised leg bon bon, peas & broad beans, goat's cheese

wild mushroom pappardelle

crispy artichokes **ve***, **v**, **gf***

pudding

sticky toffee pudding **v**, **gf***

vanilla ice cream, butterscotch sauce

biscoff cheesecake

banana, caramelised white chocolate

dark chocolate & salted

caramel tart **gf***

clotted cream, pear

coconut & pineapple parfait

spiced pineapple, crisp **gf***

tea & coffee

hand made petits fours

v vegetarian **ve** vegan **gf** gluten free * adaptable. **Pre-orders are required two weeks prior to the event.**

Inclusive of VAT at prevailing rate. It is the responsibility of the guest to inform the manager of any special dietary requirements when pre-ordering. Allergen information relating to all our dishes is available however please note that due to the handling of allergens in our kitchens we cannot guarantee that it will be allergen free, even after requests to remove ingredients. Due to seasonality some ingredients may need to be replaced with an alternative.