

BREEZE HOUSE LUNCH

£370 for 2 to 8 guests.

Choose a starter, a bowl or sandwich and a pudding per guest.

starter

crispy king prawns gf

coconut, chilli, coriander

ham hock terrine

balsamic onion, focaccia

spiced carrot soup ve, gf

carrot bhaji

pudding

rhubarb & custard tart

gingernut crumb, yoghurt ice cream

malted chocolate mousse

honeycomb, baileys truffle

ice cream & sorbet selection gf

vanilla

strawberry & yuzu

belgian choc chip

salted caramel

orange sorbet

plates and bowls

crispy barbecued beef rib

red cabbage slaw, blue cheese dressing

hot smoked salmon gf

candied beetroot, lemon, radish

isle of wight tomatoes bowl ve, gf*

za'atar, red pepper hummus, sourdough croutons, sesame seeds

crispy paneer v, gf

channa masala, coconut crumb, coriander

sandwiches

served on white, wholemeal, ciabatta, honey & spelt or gluten free bread, served with root vegetable crisps

rudding park BLT

bacon, baby gem, sun blushed tomatoes

free-range egg mayonnaise v

mustard cress

prawn mayonnaise

avocado

honey roast ham

english mustard

coronation chicken

sultanas, almonds

SAMPLE MENU

(v) vegetarian (ve) vegan (gf) gluten free. 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.