

BREEZE HOUSE DINNER

£600 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*

haloumi & 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.