

SOUTHERNHAY HOUSE

Made in Exeter

Private Dining Menu

Available from 17th January until 28th February 2017

£34 per head

Please choose one option from each course for each guest and pre-order with us up to one week before your party

Unless otherwise specified, steak will be served medium-rare

Cauliflower soup, smoked almonds and brown butter

Rich game pie, thyme shortcrust and pickled red onion

Baked ricotta, beetroot and pine nuts

Langoustine tortellini, Jerusalem artichoke

Grilled lemon sole fillets, confit celeriac and beurre blanc

Pan-roasted guinea fowl breast, caramelised onion gratin and swede

Root vegetable terrine, black truffle and winter greens

10oz chargrilled sirloin, hand cuts chips, "bloody mary" (supplement £8)

Dark chocolate fondant, walnut ice cream

Rhubarb and white chocolate crumble

Passion fruit rice pudding with winter berry ice cream

Selection of Devon cheese, handmade chutney and crackers (supplement £3.50)

Allergy Advice

We use all reasonable efforts to accommodate dietary requirements. Our staff are fully trained in common allergens and their sources. Please notify our Duty Manager if you have a known allergy or are concerned about the ingredients in any dish.

A discretionary 10% service charge will be added to bills for parties of 8 or more. Tips are shared equally between staff.