

# SOUTHERNHAY HOUSE

*Made in Exeter*

## *Private Dining*

1st August to 30th September 2017, £38 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*

Cucumber and fennel chilled soup

Roasted mushroom panna cotta with tarragon and onion

Smoked bacon and mussel sweetcorn chowder

Tuna carpaccio, ginger peanut butter and coriander

Venison haunch with braised turnips, spiced carrot and gin

Chargrilled whole mackerel, prawn and 'Marie Rose' salad

Sesame noodles, courgettes, carrot, spring onion, broccoli and spiced broth

Sirloin steak, truffle chips, parmesan sauce (supplement £6)

Whipped yogurt, macerated blueberries and honey

Raspberry tart, dark chocolate sorbet

Peach and nectarine cobbler with milk ice cream

Selection of local 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.