

# SOUTHERNHAY HOUSE

*Made in Exeter*

## *Private Dining*

1st to 31st July, £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

Confit salmon, pea and radish

Carrot soup, orange and thyme

Chicken liver parfait, beetroot and spring onion

Fillet of bream, spinach and tomato tagliatelle and whelks

Sage roasted lamb, garlic buttered potatoes and aubergine

Watercress gnocchi, broccoli, smoked almond and confit onion

8oz rib eye steak, hand cut chips, caramelised onion and gem (supplement £8)

Elderflower parfait, melon and strawberry

Peach and apricot cheesecake, blueberry

Dark chocolate and mint

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.