

# SOUTHERNHAY HOUSE

*Made in Exeter*

## *Christmas Menu*

24th November - 30th December 2017

*Excluding 25th December: ask about our special Christmas Day and New Year's Eve tasting menus!*

Roasted squash soup and rosemary £7

Chargrilled chicory salad, Brazil nut £7

Roasted hake, cauliflower and pear £8

Pheasant terrine, pickled mushroom £8

Turbot, celeriac, sprouts, cranberry and clams £22

Pan roasted goose breast, parsnip and caramelised shallot £21

Chestnut risotto, pickled apple and chive £17

Chargrilled steak, roasted onion, chips and thyme mayo £27

*Unless otherwise specified, steak will be served medium-rare*

Christmas pudding crème brûlée, passion fruit sorbet £7.50

Mulled wine poached pear, toasted hazelnut parfait £7

Dark chocolate and almond cake, almond cream £8

Clementine Sorbet £2

### *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 your bill. Tips are shared equally between staff.