

SOUTHERNHAY HOUSE

Made in Exeter

Private Dining at Christmas

24th November - 30th December 2017, £38 per head

Christmas Day and New Year's Eve: ask about our special tasting menu!

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

Roasted squash soup and rosemary

Chargrilled chicory salad, Brazil nut

Roasted hake, cauliflower and pear

Pheasant terrine, pickled mushroom

Turbot, celeriac, sprouts, cranberry and clams

Pan roasted goose breast, parsnip and caramelised shallot

Chestnut risotto, pickled apple and chive

Chargrilled steak, roasted onion, chips and thyme mayo (supplement £6)

Christmas pudding crème brûlée, passion fruit sorbet

Mulled wine poached pear, toasted hazelnut parfait

Dark chocolate and almond cake, almond 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 your bill. Tips are shared equally between staff.