

# SOUTHERNHAY HOUSE

*Made in Exeter*

## *Private Dining*

1st October to 23rd November 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*

Jerusalem artichoke soup, caramelised shallot

Grouse, fig compote and chestnut

Smoked pear, blue cheese fritter and watercress

Chargrilled squid, chilli dashi and pickled kohlrabi

Duck, pumpkin, blackberry and rosemary

Pan roasted halibut, sweetcorn bulgur wheat and sorrel

Horseradish gnocchi, roasted beetroot and candied walnut

Chargrilled Steak, hand cut chips, roasted garlic aioli and slow roast tomato (supplement £6)

Spiced apple tatin, cinnamon ice cream

Hazelnut praline brûlée, crème fraiche sorbet

Valrhona dulcety mousse, toasted almond

Selection of British 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.