

SOUTHERNHAY HOUSE

Made in Exeter

Private Dining

1st January to 28th February 2018, £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

Oxtail consommé, balsamic pearls and tomato crisp

Pan seared scallops, celeriac and coconut pureé

Beetroot tapioca crisp, goats cheese mousse, apple braised sultanas and textures of beetroot

Smoked chicken terrine, mustard foam, roasted wild mushroom

8oz sirloin steak, homemade chips, roasted tomato, mushroom, baked apple and onions (supplement £6)

Fillet of pork, parmesan gnocchi, sauerkraut, apple fritter, apple foam and crackling

Rack of lamb, courgette cannelloni, sweet roasted figs and lamb jus

Pan fried fillet of Hake, lemon purée, fish bread, creamy lemon broth

Spinach and garlic ravioli, chargrilled asparagus, parmesan crisp and Devon blue sauce

Key lime cheesecake, G&T sorbet, lemon and cucumber

Pineapple parfait, coconut sorbet and rum caviar

Smoked thyme panna cotta, orange and chocolate

Selection of local cheese, quince jelly, celery, apple and crackers (supplement £3.50)

Vegan options also available

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.