

SOUTHERNHAY HOUSE

Made in Exeter

Private Dining

1st March to 30th April 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

Langoustines, carrots, balsamic peas

Beef cheeks, kale and Kuri squash

Seafood broth, shrimp and sweetcorn

Spinach and garlic ravioli, char-grilled asparagus

Pork loin, wild mushroom, chestnut, Romanesco, pickled onions

BBQ pork ribs, smoked paprika, spiced ratatouille

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

Duck Breast, beetroot, cocoa, apple, carrot puree

Chestnut risotto, caramelized carrots

Turbot, Cepe sauce, quinoa and beetroot salad

Chocolate *delice*, pistachio, popcorn

Peanut butter parfait, banana mousse and caramel

Marinated berries, honeycomb and vanilla ice cream

Pear torte, pear foam

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.