

SOUTHERNHAY HOUSE

Made in Exeter

Christmas Party Menu

30th November to 30th December 2018 (not including 25th December), £38 per head
for groups of 8-30, subject to availability

Please choose one option from each course for each guest. Unless specified, steak will be served medium-rare

Add an SH limited edition Christmas cocktail on arrival:

Rudolf's Ruin: sloe gin, prosecco, lemon juice, sugar £9.50

Stocking Filler: Baileys, Amaretto and Kahlua £9

Boxing Day Bracer: Port, Pimms No. 1, black berries £8

and then:

Celeriac soup, truffle and thyme Madeline

Duck, cranberry and pistachio terrine, toast

Smoked salmon, watercress, clementine and Puy lentil salad

Wild mushroom twice baked soufflé, chestnut purée

Roast turkey, goose fat roast potatoes, braised red cabbage and gravy

Pan roast cod loin, smoked bacon, chestnut and cockle cassoulet

8oz Devon raised sirloin steak, skin on chips, roasted tomato, mushroom
and dressed baby leaf salad (supplement £6)

Beetroot and squash Wellington, buttered new potatoes, braised red cabbage, kale pesto

Brandy custard tart, Christmas pudding ice cream

Chocolate Fondant, stem ginger ice cream

Sherry Trifle

Selection of British cheeses, tomato chutney and crackers (supplement £5)

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.