

SOUTHERNHAY HOUSE

Made in Exeter

Private Dining Menu

1st November to 29th November 2018, £38 per head

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

Chicken liver parfait with caper berries and toast

Seaweed smoked scallops with crispy raisins and cauliflower puree (supplement £2)

Potage of vegetables with poached duck egg and fresh herbs

Pan fried plaice, baked celeriac, wild mushrooms, leeks and truffle

Cured duck, Jerusalem artichokes, pickled prunes and parsley crumb

Pork faggots with mashed potato and savoy cabbage

Salt roasted heritage beetroots with hazelnuts, blue cheese and mustard

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

Autumn fruit with toasted almond crumble and nutmeg custard

White chocolate mousse, clementine syrup and hazelnut praline

Spiced plum tart, pistachio frangipane and vanilla ice cream

Mulled wine poached figs, gingerbread and whipped mascarpone

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.