

# SOUTHERNHAY HOUSE

*Made in Exeter*

## *Private Dining Menu*

1st to 31st March 2019, £38 per head

Please choose one option from each course for each guest.

Unless otherwise specified, steak will be served medium-rare.

Confit sea trout, wild garlic pesto and pickled samphire

Braised chicken terrine, crispy shallots and herb salad

Cauliflower soup, curry oil

Spring lamb Wellington, pomme purée and braised wild garlic

Herb crusted hake, white bean purée, brown shrimp, sea vegetables and spiced butter sauce

Wild mushroom 'ravioli', mushroom and tarragon broth, grilled spring onions

8oz Devon raised sirloin steak, skin on chips, confit plum tomato, mushroom ketchup

(supplement £6)

Rhubarb fool

Chocolate & pistachio delice

St. Clement's parfait

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

### 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 your bill. Tips are shared equally between staff.