

SOUTHERNHAY HOUSE

Made in Exeter

Christmas Private Dining Menu

27th November to 30th December 2020, £38 per head

Please choose one option from each course for each guest.

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

Curried parsnip and coconut soup, roasted cashews and lime

Potted smoked trout, dill pickled vegetables

Chicken and “foie royale” terrine, boozy fig

Salt-baked beetroot carpaccio, goats’ cheese and honey

Pan seared cod, lemon risotto and buttered kale

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

Roots and rosemary tatin, cheese sauce and greens

8oz Devon raised sirloin steak, chips, charred cherry tomato,
peppercorn sauce and dressed leaves (supplement £6)

Set duck egg custard, winter fruit compote and crumble topping

Dark chocolate Marquise, cherry sauce and crème fraîche

Rum marinated pineapple, ginger Chantilly and meringue

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.

Menu is subject to availability of ingredients and may change.

A discretionary 10% service charge will be added your bill. Tips are shared equally between staff.