

# SOUTHERNHAY HOUSE

*Made in Exeter*

## *November Private Dining Menu*

*1st to 26th November 2020, £38 per head*

*Please choose one option from each course for each guest.*

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

Jerusalem artichoke soup, truffle oil

Ham hock croquettes, green sauce and watercress

Potted smoked trout, pickled cucumber

Aubergine caviar, feta and pomegranate

Pan roasted venison loin, celeriac mash, buttered kale and blackberry sauce

Roasted pumpkin risotto, Devon blue cheese, spiced seeds and rosemary oil

Pan-fried cod fillet, polenta mousse, wilted spinach, anchovies and fried capers

8oz Devon raised ribeye steak, chips, charred cherry tomato,

peppercorn sauce and dressed leaves (supplement £6)

Dark chocolate and whiskey mousse, coffee ice cream

Quince crumble, vanilla custard

Baked rice pudding, spiced blackberry compote

Selection of local cheeses, tomato chutney and biscuits (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.*