

SOUTHERNHAY HOUSE

Made in Exeter

Christmas 2021 Private Dining Menu

25th November to 30th December 2021, £42 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 devilled shrimp

Confit duck terrine, boozy figs

Twice baked cheese soufflé, pickled beetroot

Pan seared salmon, samphire, buttered new potatoes and chives, lemon sauce

Roast turkey, roast potatoes, crispy bacon, braised red cabbage, glazed carrots and gravy

Polenta, aubergine ragù and Grana Padano

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

Orange and cardamom panna cotta, salted pistachios

Chocolate and coffee mousse, whisky cream

Rum caramel-roasted pineapple, ginger ice cream

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.