

SOUTHERNHAY HOUSE

Made in Exeter

Private Dining Menu

Available until 30th June 2016

£34 per head

(Please choose one option from each course for each guest and pre-order with us up to one week before your party)

Chargrilled asparagus, hazelnut hollandaise, rosemary

Crispy ham hock, soft boiled egg, apple

Crab soup, white meat fritter and watercress

Watercress tagliatelle, parmesan and hazelnuts (v)

Seared sea trout, Jersey royals, broccoli

Breast of lamb, chargrilled lettuce, radish, pine nuts

Rib-eye steak, hand cut chips, watercress, devilled mayo (£8 supplement)

Banana parfait, coconut and rum sorbet

Lemon and rosemary polenta cake, crème fraiche

Passion fruit crème, pineapple textures

West Country cheese board and biscuits (£3.50 supplement)

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 bills for parties of 8 or more. Tips are shared equally between staff.