

SOUTHERNHAY HOUSE

Made in Exeter

December 2026 Set Menu

£55 per head - pre-order not less than 3 days prior to your event please

Canapes in the Bar to start, additional £10 per person

Smoked salmon on baby new potato, dill | Pigs in blankets, hot honey | Sprout bhajis with cranberry raita

Fresh baked breads and salted farmhouse butter/olive oil

Starters

Prawn and fennel bisque, saffron croutons

or

Thai coconut and red lentil soup, coriander, lime

or

Smoked chicken breast on caviar lentils with bitter leaves, pickled pear and candied walnuts

Mains

Wild mushroom, chestnut and Marsala risotto, parmesan

or

Herb crusted salmon with warm dill potato salad, caraway roasted beetroot

or

Garlic and herb rolled turkey, 'Christmas crumble', sprouts, roast potatoes and carrots, gravy, bread sauce

or

10oz Devon raised ribeye steak, chips, charred cherry tomato, peppercorn sauce and dressed leaves (supplement £9)

Pudding

Warm chocolate brownie, very cherry ice cream

or

Miso sticky toffee pudding, clotted cream

or

Armagnac prunes, Christmas pudding ice cream

or

Selection of West Country cheeses, chutney and crackers, boozy fig (supplement £8pp)

*Please notify our Duty Manager if you have a known allergy or are concerned about the ingredients in any dish.
A 12.5% discretionary gratuity is added to your bill. All tips are shared equally between all staff.*