

SOUTHERNHAY HOUSE

Made in Exeter

Graduation 2026 Set Menu

£47 per head - pre-order not less than 3 days prior to your event please
Two courses (same courses for all guests please!) £38 ph

Starters

Caprese salad: heritage tomatoes, cherry mozzarella, basil oil

or

Sweet potato and smoked haddock fishcakes, red pepper ketchup

or

Thai beef salad, peanuts, coriander and chilli, mint

Mains

Broad bean and courgette risotto, parsley and mint pesto

or

Chicken schnitzel, crispy sauteed potatoes, spicy coleslaw

or

Pan fried bream with brown shrimp tandoori butter, crushed saffron potatoes,
green beans, coconut

or

8oz Devon sirloin steak, wilted spinach, fries and peppercorn sauce

Pudding

Warm chocolate brownie, very cherry ice cream

or

Prosecco peaches, Chantilly, pistachio meringue

or

Affogato: vanilla ice cream, espresso

or

Selection of West Country cheeses, chutney and crackers, boozy fig (supplement £7pp)

*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.*