

Christmas & New Year

2019

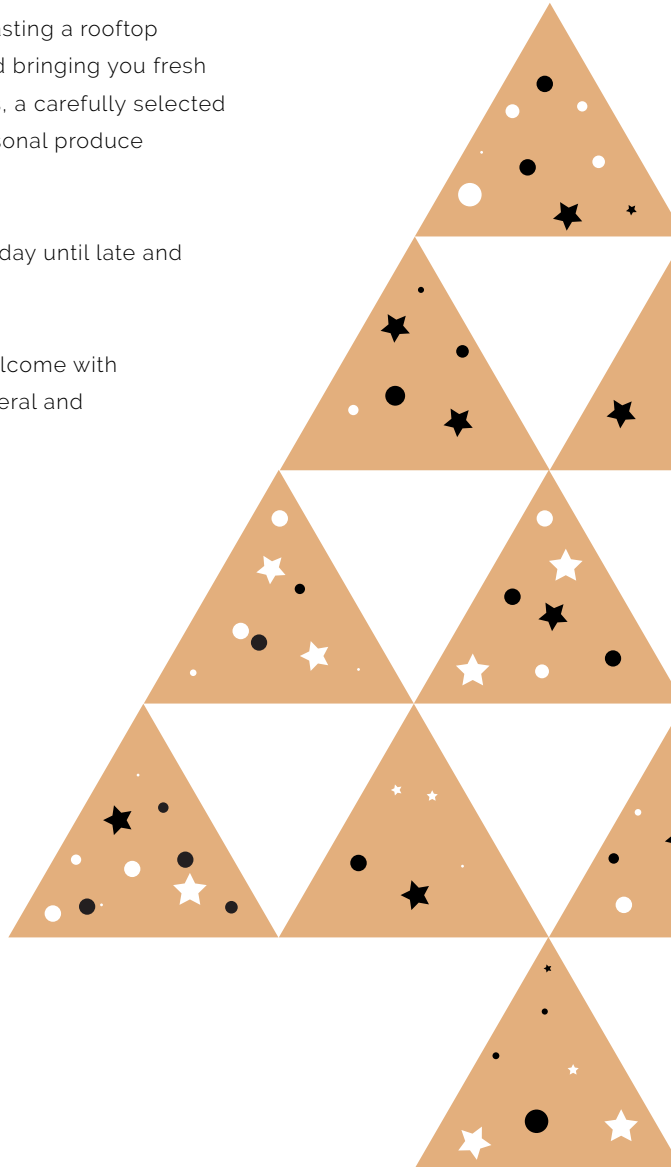
A haven of escapism in the heart of Exeter

Inspired by the great outdoors, boasting a rooftop view any city would be proud of and bringing you fresh botanical cocktails, bowl glass gins, a carefully selected wine list, craft beers and local seasonal produce throughout the year.

You can dine, sip and dance every day until late and we hope you frequently do.

We celebrate individualism and welcome with open arms every human, plant, mineral and unidentified.

Like us, love us, share us.





Seated Dining

3 Courses
Sunday – Wednesday £27
Thursday – Saturday £32

Add £4 for a Welcome Glass of Prosecco Or Christmas Cocktail

2 Courses Available at Lunch Time Only until 3pm £24
We cater for all allergens and dietary requirements so please ask for an allergens menu

STARTERS

SALMON GRAVADLAX

With port Cooked beetroot and a horseradish Chantilly

CHICKEN LIVER PARFAIT

With quince jelly and Melba toast

HERITAGE TOMATO SOUP

With a rosemary focaccia

CHEESE TARTLET

Sharpham rustic and sun-blushed tomato tartlet

MAINS

TRADITIONAL ROAST TURKEY

With pigs 'n' blankets & all the trimmings

PLAICE FILLED WITH BRIXHAM CRAB MEAT

With a lemon butter sauce, samphire grass
& steamed new potatoes

SLOW BRAISED BELLY OF PORK

Fondant potato, cider jus & vegetables

CHICKPEA STUFFED ROASTED BUTTERNUT SQUASH

new potatoes & vegetables

DESSERTS

PLUM & ALMOND FRANGIPANE

Served with a Devon clotted cream

ORANGE CHOCOLATE BROWNIE

With Vanilla bean ice cream

VANILLA PANNA COTTA

Forest fruit compote

DUO OF DEVON CHEESE & CRACKERS

Grape chutney

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Vegetarian



Posh Terrace Buffet

2 Courses

Sunday - Wednesday £20

Thursday - Saturday £25

STANDING BUFFET

Choose 6-8 options - Mixture of Hot or Cold Dishes

TIGER PRAWN COCKTAIL IN A
CHICORY LEAF

CHICKEN LIVER PARFAIT ON
MELBA TOAST QUINCE JELLY

HONEY SPICED CHICKEN WINGS

SUN-BLUSHED TOMATO & OLIVE
BRUSHETTA ↓

TURKEY & CRANBERRY CROSTINI

BUBBLE & SQUEAK FRITTERS WITH A
SPICED TOMATO SALSA

APPLE & CHESTNUT SAUSAGE ROLL

RARE SIRLOIN OF BEEF FILLED MINI
YORKSHIRE PUDDING HORSERADISH
CRÈME FRACHIE

MOZZARELLA & ROASTED RED PEPPER &
APRICOT PURÉE TARTLETS ↓

MINI SMOKED MACKEREL & WASABI
FISHCAKES

GARLIC & THYME ROAST POTATOES ↓

PIGS 'N' BLANKETS WITH A DEVON
BLUE CHEESE SAUCE

DESSERTS

ORANGE CHOCOLATE BROWNIE

MINI MILLIONAIRE SHORTBREAD

MINI MINCE PIES WITH A BRANDY
CLOTTED CREAM



Canapés

3 Canapés option £8 pp

6 Canapés option £15 pp

Can be added on to your Christmas meal or buffet

SMOKED SALMON

Horseradish cream topped rye bread

CUCUMBER FILLED WITH WHIPPED FETA 🍴

Sun-blushed Tomatoes & Basil

MINI CARROT & CUMIN PANCAKES 🍴

CHEESE & CRACKERS 🍴

Wholegrain cracker topped with Quicques
Cheddar & Grape Chutney

GARLIC & CHILLI TIGER PRAWN SALAD

CHICKEN LIVER PARFAIT

On Melba Toast & Grape Chutney

GARLIC & CHIVE CREAM 🍴 CHEESE MINI JACKET POTATOES

CHORIZO & MOZZARELLA & BASIL SKEWERS



Drinks

£7 Premium Drink Vouchers for Cocktail & House Prosecco
(£6 for Large Groups)

£4.50 Glass of House Wine, House Spirit & Mixer or
Bottle of Peroni

Welcome Glass of Prosecco £4

WINE LIST

CHENIN BLANC - £16 per bottle

SAUVIGNON BLANC - £19 per bottle

PINOT GRIGIO - £23 per bottle

CABERNET SAUVIGNON - £16 per bottle

MERLOT - £19 per bottle

MALBEC - £23 per bottle

WHITE ZINFANDEL - £16 per bottle



New Year's Menu

Join us this New Year's Eve for a fantastic 4 course meal
then celebrate in style with live music and Exeter's best DJs
£50pp with a glass of Prosecco on arrival

STARTERS

VENISON CONSOMME

Venison fillet and julienne of leek and carrot

CHICKEN LIVER PARFAIT

With an apple vinaigrette and blinis

BEETROOT TARTLET

With creamed goats cheese and red chard

FOREST FUNGI WILD MUSHROOM SOUP

With basil oil and Parmesan crostini
(Vegan without Parmesan)

MAINS

PAN SEARED CREEDY CARVER DUCK BREAST

With a potato fondant, carrot puree and a port jus

PAN ROASTED VENISON SADDLE

With celeriac remoulade, pomme puree and blueberry jus

AUBERGINE TOFU STACK

Roast bell pepper and tomato sauce (vegan)

CRISPY SKINNED SALTED COD LOIN

With a celeriac puree, lemon butter sauce,
toasted hazelnuts and sautéed potatoes

10oz BEST OF THE WEST RIB EYE STEAK

With a fondant potato, carrot puree
red wine jus (£4 supplement)

DESSERTS

SALTED CARAMEL CENTRED CHOCOLATE FONDANT

Chocolate soil and vanilla bean ice cream

VANILLA PANNA COTTA

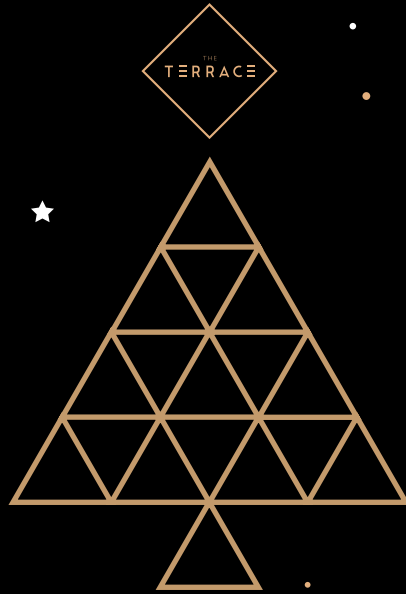
Raspberry butter sauce and a
cardamom pod infused pear

RASPBERRY AND LEMON MOUSSE MILLE FILLE


Crushed honeycomb and milk ice cream


DUO OF WEST COUNTRY CHEESES


TRUFFLES & COFFEE TO FINISH




Book with us

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 [theterraceexe](https://www.instagram.com/theterraceexe)

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