

Mercure Exeter Southgate Hotel

Cathedral Music Trust

Starters

Watercress & Pea Soup with Mint Oil (VE)
Beetroot & Goat Cheese Tartlets with Balsamic glaze
Prawn Cocktail with Marie Rose Sauce

Mains

Roasted Herb Chicken – Garlic Mashed Potatoes, Seasonal Vegetables
Wild Mushroom & Truffle Risotto with Parmesan Crisp (V)
Salmon Fillet – Lemon-Dill Sauce, Seasonal Vegetables

Desserts

Sticky Toffee Pudding with Toffee Sauce (VEA)
Apple Crumble with Custard
Lemon Tart with Raspberry Sorbet (GF)

Please inform our events team before placing your order if you or your guests have a food allergy or intolerance. All food is prepared in an area where allergens are present.