

# COOK!

21ST & 22ND FEB

£38.00

01392 400 334

*thirty-four@exe-coll.ac.uk*

*Follow link in our Instagram Bio*

exeter college,

# LEVEL 2 MENU!

*This menu is an opportunity for our Level 2 learners to have their 1st taste of planning and running a dinner service as most our Level 3 learners are enjoying an educational trip to Paris*

*This menu will be written & cooked by our level 2 students.*

*The menu will be written and published Friday 23rd Feb.*

*Our learners are currently busy finalising their dishes over half term.*

*Come and support the next generation on their developmental journey*

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# MEZZE NIGHT

28TH & 29TH FEB

*Order small plates and share in the traditional tapas style, graze all night and keep ordering from the extensive list of Mediterranean delights*

## **Vegetarian Dishes**

Patatas Bravas / tempura tenderstem with mint aioli  
Imam bayildi / pea arancini with truffle mayo / Olive  
and sublushed tomato mix / courgette fritter with herb  
yoghurt

## **Meat Dishes**

Kofta with Riata / merguez sausage with dijon mustard  
/ lamb stuffed vine leaves / Ham croquettas / Pigs  
cheek ragu

## **Fish Dishes**

Braised squid & Chorizo / Grilled Octopus with  
gremolata / blackened mackerel with pickled cucumber  
yoghurt / chilli fried king prawns / miso Frito

## **Sweet Dishes**

Tunisian Orange cake / Pistachio Baklava / Chocolate  
biscotti / Lemon panna cotta / Turkish delight / Kataifi  
/

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# BUTLER DINNER SERVICE

13TH & 14TH MARCH

THIS MENU WILL BE SERVED FUNCTION STYLE WITH BUTLER SERVICE. LECTURER MATT BALMAN WAS A FORMER BUTLER TO THE QUEEN AND HE WILL BE HOSTING A DINNER WITH TRADITIONAL ROYAL BUTLER SERVICE. IT'S A VERY DIFFERENT EXPERIENCE!

*1845 - Canape and cocktail reception*

*1915 - Starter to be served*

*Plaice stuffed with mussel moussaline / crab bisque sauce*

*2000 - Main Course*

*Pork Tenderloin, Baked apple, Duchesse potatoes, panache vegetables, madeira sauce*

*2045 - Dessert*

*Crepe Suzette, Chantilly cream, orange & brandy sauce*

*2115 - Coffee & Petit fours*

*2200 Carriages*

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# A LA CARTE MENU

20TH - 21ST MARCH

## CANAPE SELECTION

### STARTER

*Smoked Haddock pakora - date chutney - yoghurt*  
or  
*Grilled purple sprouting - gremolata - feta - rocket*

### MAIN COURSE

*Roast Rump of Lamb - butterbeans - merguez - tomato*  
or  
*Spinach risotto - almonds - homemade goats curds*

### DESSERT

*Chocolate Fondant - Cherries - ice cream*  
or  
*Rhubarb Mille-feuille - white chocolate mousseline*

### PETIT FOURS & COFFEE

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# GALA BUFFET

27TH & 28TH MARCH

**Bread selection**

**Selection of quiche - tarts - pies**

**Fish platter - Whole salmon - mussels  
- prawns - smoked fish**

**Meat platters - Roast meats - cured  
meat - smoked meats pates &  
terrines**

**Salad section - panzanella -  
tabbouleh - potato salad - coleslaw -  
Caprese - pasta salad - rice salad**

**Dessert Station - choux buns - crème  
brulee - bavarois - brownies -  
millionaire shortbreads**

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